

Flatbreads Substitute GF cauliflower crust \$2

SPINACH MUSHROOM <small>G V</small> \$16 Miso glazed organic mushroom, shredded cheese blend, truffled spinach, Hawaiian red sea salt	MARGHERITA <small>G V</small> \$15 Garlic oil, mozzarella, heirloom cherry tomato, basil, balsamic drizzle	SUMMER HARVEST <small>G V</small> \$16 Peaches, ricotta, cranberries, walnuts, garlic, arugula, balsamic drizzle	MEATZA <small>G</small> \$17 Hemp seed pesto, capicola, natural pepperoni, calabrese, manchego, balsamic drizzle
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Bowls

Add N.A.E. Chicken	\$7
*Add Organic Grass-Fed Steak	\$9
Add Teriyaki Glazed Jackfruit	\$4
Add Hummus	\$4
Add Tempeh	\$6
*Add Sushi Grade Ahi Tuna	\$9
Add Avocado	\$3
Add Organic Quinoa + Black Bean Patty	\$6

ZOODLE BOWL G V V \$13
Zucchini and yellow squash noodle, spinach, walnuts, carrots, preserved citrus, Pure blend slaw, veggie broth, watermelon radish

SOUTHWEST BOWL G V V \$13
Brown rice, black beans, white cheddar, corn hash, avocado, microgreens, fresh salsa, tortilla strips

SUMMIT STIR FRY G V V \$14
Rice noodles, homemade ginger citrus glaze, carrots, broccoli, cauliflower, mushrooms, onions, tuxedo sesame seeds, local micro greens

PURE THAI BOWL G V V \$13
Rice noodles, crispy squash & zucchini, sweet peppers, coconut peanut sauce, carrot, hemp seed, Marcona almonds, cilantro

MEDITERRANEAN BOWL G V V \$13
Quinoa tabouleh, blistered tomato, cucumber, local goat cheese, olives, garbanzo beans, cilantro yogurt dressing

Entrees

CHICKEN KARI G \$21
Marinated grilled N.A.E chicken, curried vegetables, cilantro yogurt, grilled naan

SPINACH GNOCCHI ALFREDO V \$19
Potato gnocchi, home made alfredo sauce, sun-dried tomato, spinach, asparagus, mushroom, fresh basil, balsamic

***ORGANIC GRASS-FED BEEF TENDERLOIN** G \$39
Roasted red potatoes, grilled asparagus, house-made rosemary chimichurri, house pickled red onions

***SESAME-CRUSTED WILD CAUGHT YELLOWFIN TUNA** G \$28
Brown rice, avocado, citrus-ginger soy glaze, wasabi yogurt, chef's choice of vegetable

CHEATIN WHEAT CHICKEN AND BISCUITS G \$23
Fried chicken, bacon, white cheddar, spring mix, buttermilk dressing, tomato relish, balsamic reduction

sandwiches

Served on a brioche bun with house-made chips or kale salad. Substitute GF bun \$2 Substitute daily soup \$2

***COLORADO LAMB BURGER** G \$19
Hemp seed pesto, crispy potato, balsamic drizzle tossed arugula, local goat cheese, house pickle

ORGANIC QUINOA & BLACK BEAN BURGER G V \$15
Roasted cauliflower hummus, miso glazed organic mushroom, sweet chili crispy kale

N.A.E. GRILLED CHICKEN SANDWICH G \$15
Avocado, peach chutney, aged cheddar, hemp seed pesto

***ORGANIC GRASS-FED BEEF BURGER** G \$16
Organic grass-fed beef, white cheddar, house sauce, mixed greens, tomato relish, pickle. Add bacon for \$2.

BASECAMP VEGGIE WRAP V \$16
Roasted cauliflower humus, cucumber, tomato, Pure salad blend, pepper, carrot, balsamic reduction, smoked olive oil

sweets

CHEATIN WHEAT VEGAN FLOURLESS CHOCOLATE CAKE G V V \$8
Raspberry coulis and macerated berries

ICE CREAM SANDWICH G \$8
Ask your server for today's flavors

GLUTEN-FREE CHEESECAKE G \$9
Ask your server for today's flavor, limited availability

Kiddos 12 and under

All meat cooked well done

KOSHER HOT DOG \$7
Served with house chips

YOGURT & FRUIT G V \$7

CHEESE PIZZA V G \$7

HORMONE-FREE PEPPERONI PIZZA G \$7

BROWN RICE AND BEANS G V V \$7
With avocado

CORN TORTILLA QUESADILLA G V \$7
With avocado

GLUTEN FREE SPAGHETTI G V V \$7
Sub zoodles for \$1

Allergen warning: Due to the possibility of cross contact, please be aware that all items may contain allergens including peanuts, tree nuts, milk, eggs, wheat, soy, fish and shellfish.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.