

## Flatbreads Substitute GF cauliflower crust \$2

<b>SPINACH MUSHROOM</b> <small>G V</small> <b>\$16</b> Miso glazed organic mushroom, shredded cheese blend, truffled spinach, Hawaiian red sea salt	<b>MARGHERITA</b> <small>G V</small> <b>\$15</b> Garlic oil, mozzarella, heirloom cherry tomato, basil, balsamic drizzle	<b>FIRST TRACKS</b> <small>G V</small> <b>\$15</b> Roasted butternut squash, ricotta, cranberries, walnuts, garlic, arugula, balsamic drizzle	<b>MEATZA</b> <small>G</small> <b>\$17</b> Hemp seed pesto, capicola, natural pepperoni, calabrese, mozzarella, 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
Add Falafel	\$4

**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, roasted veggie hash, avocado, microgreens, fresh salsa, tortilla strips

**SUMMIT STIR FRY** G V V **\$14**  
Rice noodles, homemade ginger citrus glaze, carrots, broccoli, cauliflower, red cabbage, 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

**SWEET POTATO LASAGNA** G V **\$19**  
Sage ricotta, yellow squash, zucchini, spinach, mozzarella, marinara sauce

**\*ORGANIC GRASS-FED BEEF TENDERLOIN** G **\$39**  
Roasted red potatoes, green beans, 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, persimmon chutney, aged cheddar, hemp seed pesto

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

**FALAFEL SANDWICH** V **\$15**  
Homemade falafels, tomato curry, organic bibb lettuce, cucumbers, onions, Amoroso's roll

## 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.