

## Flatbreads

Substitute GF cauliflower crust \$2

### SPINACH MUSHROOM **G V** \$16

Miso glazed organic mushroom, shredded cheese blend, truffled spinach, Hawaiian red sea salt

### MARGHERITA **G V** \$15

Garlic oil, mozzarella, heirloom cherry tomato, basil, balsamic

### MEATZA **G** \$17

Hemp seed pesto, capicola, natural pepperoni, calabrese, mozzarella, balsamic drizzle

### EGGPLANT **G V** \$15

Garlic oil, mozzarella, feta, eggplant, red onion, pine nuts, arugula, agave siracha

## Bowls

### Add-Ons: Tempeh \$6

N.A.E. Chicken \$7 \*Sushi Grade Ahi Tuna \$9

\*Organic Grass-Fed Steak \$9 Avocado \$3

Teriyaki Glazed Jackfruit \$4 Organic Quinoa + Black

Hummus \$4 Bean Patty \$6

### ZOODLE BOWL **G V V** \$13

Zucchini and yellow squash noodle, spinach, cashews, carrots, preserved citrus, Pure blend slaw, veggie broth, watermelon radish

### SOUTHWEST BOWL **G V V** \$14

Brown rice, black beans, white cheddar, roasted veggie hash, avocado, microgreens, fresh salsa, tortilla strips

### SUMMIT STIR FRY **G V V** \$15

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** \$15

Rice noodles, crispy squash & zucchini, sweet peppers, coconut peanut sauce, carrot, hemp seed, Marcona almonds, cilantro

### MEDITERRANEAN BOWL **G V V** \$14

Quinoa tabouleh, blistered tomato, cucumber, local goat cheese, olives, garbanzo beans, cilantro yogurt dressing

## 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** \$16

Avocado, pear 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.

## Toasts

No substitutions

### AVOCADO DREAM **V** \$12

Avocado, vegan cream cheese spread, tomato, red onion, arugula, lime truffle dressing

### WILD MUSHROOM **V V** \$12

Miso glazed wild mushrooms, spinach, sweet chili teriyaki, apples, feta cheese, pine nuts

### PESTO & RADISH **V V** \$12

Hemp seed pesto, cucumber, radish, pickled onion, goat cheese, agave siracha

## entrees

### CHICKEN KARI **G** \$23

Marinated grilled N.A.E chicken, curried vegetables, cilantro yogurt, grilled naan

### VEGAN POBLANO ALFREDO **G V** \$21

Rice noodles, vegan poblano alfredo, asparagus, spinach, sundried tomato, mushroom, balsamic

### \*ORGANIC GRASS-FED BEEF TENDERLOIN **G** \$39

Roasted red potatoes, asparagus, house-made rosemary chimichurri, house pickled red onions

### \*SESAME-CRUSTED WILD CAUGHT YELLOWFIN TUNA **G** \$29

Brown rice, avocado, citrus-ginger soy glaze, wasabi yogurt, chef's choice of vegetable

### CHEATIN WHEAT CHICKEN AND BISCUITS **G** \$24

Fried chicken, bacon, white cheddar, spring mix, buttermilk dressing, tomato relish, balsamic reduction

## 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

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

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.