

# PURE KITCHEN

Pure Kitchen is a seasonal farm-to-table restaurant offering local, organic, grass-fed, sustainable, fair-trade products. Everything in our restaurant is made from scratch, created to help you *eat pure. live pure.*

## key

- V** VEGETARIAN      **G** GLUTEN FREE  
**V-** VEGAN UPON REQUEST      **G** GLUTEN FREE UPON REQUEST  
**V-** VEGAN

## starters

- SHISHITO PEPPERS** **V** **G** \$11  
Flash fried, raspberry vinegar, sweet chili
- ROASTED CAULIFLOWER HUMMUS** **V** **V-** **G** \$13  
Grilled naan, garbanzo beans, smoked paprika, organic activated charcoal, veggies
- SPRING ROLLS** **G** **V-** **V** \$10  
Chef's selection of daily filling, rice paper wrap, orange ginger sweet chili
- GLUTEN FREE MOZZARELLA STICKS** **G** **V** \$12  
All-natural house-flavored mozzarella, house-made batter, gluten free panko, house-made marinara
- MEAT AND CHEESE** **G** \$18  
Chef's seasonal choice, crackers, olives, peppadews, house beer mustard, Marcona almonds and German chocolate
- MARKET SOUP** \$8

## Tacos

- Corn tortilla, avocado salsa, Pure blend slaw, preserved lime
- SEARED AHI TUNA TACOS** **G** \$15
- N.A.E. CHICKEN TACOS** **G** \$12
- ROASTED VEGGIE TACOS** **G** **V-** **V** \$11
- TERIYAKI GLAZED JACKFRUIT** **G** **V-** **V** \$12

## salads

- \*Add Sushi Grade Tuna \$9      Add N.A.E. Chicken \$7
- \*Add Organic Grass-Fed Steak \$9      Add Tempeh \$6
- Add Teriyaki Glazed Jackfruit \$4      Add Hummus \$4
- Add Organic Quinoa + Black Bean Patty \$6      Add Avocado \$3
- ORGANIC BABY KALE** **G** **V** **V-** \$13  
Organic blistered heirloom tomato, cucumber, carrot, Manchego cheese, house made balsamic
- SUMMER TWILIGHT** **G** **V** **V-** \$15  
Pure salad blend, roasted eggplant, red cabbage, feta cheese, sweet peppers, pine nuts, sun dried tomato vinaigrette
- PURE BLISS** **G** **V** **V-** \$15  
Organic baby spinach, local goat cheese, flax seed, asparagus, roasted tomato, toasted cashew, activated charcoal-shallot vinaigrette
- SUPER FOOD** **G** **V** **V-** \$16  
Pure salad blend, chia seed, avocado, peppadews, miso glazed organic mushroom, toasted coconut, manchego, roasted garbanzo turmeric vinaigrette

## Cocktails

- THE SUSIE B** \$14  
Breckenridge Bourbon, orange, bitters, organic simple
- RIDE WITH SALLY** \$12  
Breckenridge vodka, fresh orange, vanilla, bitters, mint
- RBGIN AND JUICE** \$14  
Prairie Organic Gin, turmeric ginger, orange bitters, chocolate bitters, lemon, honey
- FRIDA'S MARG** \$13  
El Jimador Reposado, mezcal, orange liqueur, vanilla, lime, agave
- MADAM VP** \$12  
Blueberry basil house infused vodka, orange liqueur, lime, agave
- MARIE'S NEW ELEMENT** \$12  
Breckenridge Espresso Vodka, Baileys, organic simple, coffee, chocolate bitters

## Refreshers

- Add organic liquor \$6
- TURMERIC GINGER LEMONADE** \$5  
Juiced lemons, ginger turmeric chai tea, organic simple
- BLUEBERRY CBD LEMONADE** \$6  
Fresh lemon, blueberry CBD juice, organic simple, soda
- STRAWBERRY ICED TEA** \$5  
Organic strawberry puree, organic iced tea, fresh lemon

## Drinks

- ORGANIC ICED TEA** \$3
- SODA** \$3
- TOPO CHICO** \$4
- ORGANIC HOT TEA** \$3
- ORGANIC COFFEE** \$3
- HOT CHOCOLATE** \$4
- APPLE CIDER** \$4