

# 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
- V-** VEGAN UPON REQUEST
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- G** GLUTEN FREE
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- N.A.E.** NO ANTIBIOTICS EVER

## starters

- CRISPY BRUSSELS SPROUTS** **V** **G** \$11  
Roasted brussels sprouts, raspberry vinegar, homemade apricot chipotle jam
- ROASTED RED PEPPER 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-Ons:**
- |                                      |     |
|--------------------------------------|-----|
| Salmon                               | \$9 |
| *Sushi Grade Tuna                    | \$9 |
| Tempoh                               | \$6 |
| Teriyaki Glazed Jackfruit            | \$5 |
| Hummus                               | \$4 |
| Organic Quinoa + Black Bean Patty    | \$6 |
| Avocado                              | \$3 |
| N.A.E. Chicken (No Antibiotics Ever) | \$8 |
| Grass Fed Strip Steak                | \$9 |
- ORGANIC BABY KALE** **G** **V** **V-** \$13  
Organic fresh tomatoes, cucumber, carrot, Manchego cheese, house made balsamic
  - WINTER THRIVE** **G** **V** **V-** \$15  
Pure salad blend, strawberry fennel vinaigrette, marinated jicama, cabbage blend, cherry tomato, pecan, Manchego
  - PURE BLISS** **G** **V** **V-** \$15  
Organic baby spinach, local goat cheese, flax seed, brussels sprouts, 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

- PTARMIGAN OLD FASHIONED** \$14  
Breckenridge spiced whiskey, organic simple syrup, orange, bitters
- ROYAL MARTINI** \$13  
Breckenridge espresso vodka, Bailey's, coffee, hazelnut, chocolate bitters
- TEN MILE COSMO** \$12  
Apple ginger vodka, cranberry, lime, organic simple
- TENDERFOOT FIZZ** \$13  
Breckenridge gin, turmeric, ginger, lemon, rhubarb
- BUFFALO NEGRONI** \$13  
Breckenridge gin, Select Aperitivo, Lo-Fi sweet vermouth
- RED MTN MARGARITA** \$13  
El Jimador Reposado, mezcal, orange liqueur, vanilla, lime, agave, cinnamon

## Refreshers

- Add organic liquor \$6
- TURMERIC GINGER LEMONADE** \$5  
Fresh lemons, ginger turmeric chai tea, organic simple
- BLUEBERRY CBD LEMONADE** \$6  
Fresh lemon, blueberry CBD juice, organic simple, soda
- APPLE SODA** \$5  
All-natural apple cider, fresh lemon, soda

## Drinks

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