

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

WINTER WARMER **G V** \$15

Hemp seed pesto, mozzarella, bacon, peppers, brussels sprouts, apricot chipotle

Bowls

Add-Ons:

*Sushi Grade Tuna	\$9
Teriyaki Glazed Jackfruit	\$5
Organic Quinoa + Black Bean Patty	\$6
N.A.E. Chicken (No Antibiotics Ever)	\$8
Grass Fed Strip Steak	\$9
Salmon	\$9
Hummus	\$4
Avocado	\$3

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, fresh tomatoes, 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 arugula, local goat cheese, house pickle

ORGANIC QUINOA & BLACK BEAN BURGER **G V** \$15

Roasted red pepper 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

PURO **V V** \$14

Capicola, calabrese, smoked gouda, mustard, lettuce, tomato, onion, Italian dressing

entrees

CHICKEN KARI **G** \$23

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

SWEET POTATO LASAGNA **G V** \$21

Sage ricotta, yellow squash, zucchini, spinach, mozzarella, marinara sauce

BLACKENED SUSTAINABLE SALMON **G** \$29

Blackened sustainable Chilean salmon, honey mustard glaze, jicama relish, organic brown rice, vegetable medley

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

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

CARNE ASADA **G** \$27

Grass fed wagyu strip steak, organic brown rice, refried beans, sauteed onion, jalapenos, corn tortillas

sweets

CHEATIN WHEAT VEGAN FLOURLESS

CHOCOLATE CAKE **G V V** \$8

Raspberry coulis and macerated berries

ICE CREAM SANDWICH **G V** \$8

Ask your server for today's flavors

GLUTEN-FREE CHEESECAKE **G V** \$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.