

## 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

### HONEY PEAR **G** **V** \$15

Honey ricotta, pear, pine nuts, arugula, lemon oil

## 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** \$15

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

### SOUTHWEST BOWL **G** **V** **V** \$15

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

## 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

### GRILLED CHICKEN BANH-MI **G** \$16

Grilled N.A.E chicken, homemade sriracha mayo, house pickled veg, cilantro, brioche bun. Substitute Grilled Portabella for \$2

### \*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 jalapeno 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

### ROASTED HERB TOMATO **V** **V** \$13

Roasted heirloom tomatoes, vegan jalapeno cream cheese, arugula, lemon oil, hummus, veggies

## entrees

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

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

### GRILLED MUSHROOM PANANG CURRY **G** **V** \$21

Grilled marinated portabella, Panang curry, spinach, peppers, cabbage, rice noodles (spicy) \*contains shellfish

### BLACKENED SUSTAINABLE SALMON \$29

Blackened sustainable Chilean salmon, honey mustard glaze, mango salsa, 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

## Kiddos 12 and under

All meat cooked well done

### CHEESE PIZZA **V** **G** \$7

### HORMONE-FREE PEPPERONI PIZZA **G** \$7

### CORN TORTILLA QUESADILLA **G** **V** \$7

With avocado

### CHICKEN NUGGETS **G** \$10

With veggie, chips or salad

### HOT DOG BITES **G** \$8

\*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.