

## Flatbreads

Substitute GF cauliflower crust \$3

**SPINACH MUSHROOM** G V \$17  
Miso glazed organic mushroom, shredded cheese blend, truffled spinach, Hawaiian red sea salt

**MARGHERITA** G V \$17  
Garlic oil, mozzarella, heirloom cherry tomato, basil, balsamic

**SQUASH & PROSCIUTTO** G \$18  
Roasted butternut squash puree, prosciutto, fresh mozzarella, red onion, peppadews, roasted pumpkin seeds, crispy kale, olive oil

## 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 \$23  
Hemp seed pesto, crispy potato, balsamic drizzle arugula, local goat cheese, house pickle

**ORGANIC QUINOA & BLACK BEAN BURGER** G V \$16  
Cauliflour pesto hummus, miso glazed organic mushroom, sweet chili crispy kale

**GRILLED CHICKEN BANH-MI** G \$19  
Grilled N.A.E chicken, homemade sriracha mayo, house pickled veg, cilantro, jalapenos, brioche bun.

**\*ORGANIC GRASS-FED BEEF BURGER** G \$19  
Organic grass-fed beef, white cheddar, house sauce, organic bibb lettuce, tomato relish, pickle. Add bacon for \$2.

## entrees

**CHICKEN KARI** G \$26  
Marinated grilled N.A.E chicken, curried vegetables, cilantro yogurt, grilled naan

**\*BLACKENED SUSTAINABLE SALMON** G \$32  
Blackened sustainable Chilean salmon, honey mustard glaze, mango salsa, organic brown rice, vegetable medley

**CHEATIN WHEAT CHICKEN AND BISCUITS** G \$27  
Fried chicken, bacon, white cheddar, spring mix, buttermilk dressing, tomato relish, balsamic reduction

**\*CARNE ASADA** G \$31  
Grass fed wagyu strip steak, organic brown rice, refried beans, sauteed onion, jalapenos, corn tortillas

**BAKED SWEET POTATO GNOCCHI** G V V \$28  
Sweet potato gnocchi, homemade marinara, sweet peppers, spinach, fresh mozzarella, sage ricotta, basil, served with a kale salad

## Bowls

### Add-Ons:

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

**ZOODLE BOWL** G V V \$16  
Zucchini and yellow squash noodle, spinach, cashews, carrots, preserved citrus, Pure blend slaw, veggie broth, watermelon radish

**SOUTHWEST BOWL** G V V- \$16  
Brown rice, black beans, white cheddar, roasted veggie hash, avocado, microgreens, fresh salsa, tortilla strips

**SUMMIT STIR FRY** G V V \$16  
Rice noodles, homemade ginger teriyaki, carrots, broccoli, cauliflower, red cabbage, mushrooms, onions, tuxedo sesame seeds, local micro greens, purple daikon

**PURE THAI BOWL** G V V \$18  
Rice noodles, crispy squash & zucchini, sweet peppers, coconut peanut sauce, carrot, hemp seed, Marcona almonds, cilantro

**MEDITERRANEAN BOWL** G V V \$16  
Quinoa tabouleh, fresh tomatoes, cucumber, local goat cheese, olives, garbanzo beans, cilantro yogurt dressing

## 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

## Kiddos 12 and under

All meat cooked well done

**CHEESE PIZZA** V G \$7  
Substitute GF cauliflower crust \$2

**HORMONE-FREE PEPPERONI PIZZA** G \$7  
Substitute GF cauliflower crust \$2

**CORN TORTILLA QUESADILLA** G V \$7  
With avocado

**CHICKEN NUGGETS** G \$10  
With veggie, chips or salad

**BATTERED 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.