

# 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** VEGAN
- GF** GLUTEN FREE
- V** VEGAN OPTIONAL
- GFO** GLUTEN FREE OPTIONAL
- VG** VEGETARIAN
- NAE** NO ANTIBIOTICS EVER

## starters

### GLUTEN FREE MOZZARELLA STICKS **GF VG**

A Pure Kitchen staple. Scratch-made mozzarella cheese, marinara sauce, GF panko, & basil. **15.59**

### SPRING ROLLS **GF V**

Rice paper & Romaine filled with purple cabbage, apples, carrots. Served with a sweet ginger chili sauce. **13.69**

### BUFFALO CAULIFLOWER **GF VG V**

Roasted organic cauliflower florets, vegan batter, flash fried for crispness, tossed in vegan buffalo sauce, served with house-made ranch. **14.69**

### PEPPADEW HUMMUS **GFO V**

Peppadew, cauliflower & garbanzo bean hummus, sprinkled with organic activated charcoal & smoked paprika, naan, carrots, celery, cucumbers. **13.69**

### HOMEMADE SOUP **GF**

Always a favorite! Gluten and dairy free. **8.79**

### GLUTEN FREE BREADSTICKS **GF**

Thin, Italian-herb bread sticks. **8.79**

## Bowls

### SUMMIT STIR FRY **GF V**

Rice noodle, homemade ginger teriyaki, carrot, broccoli, cauliflower, red cabbage, miso-glazed organic mushroom, onion, tuxedo sesame seeds, daikon radish, cilantro. **18.79**

### SOUTHWEST BOWL **GF VG V**

White rice, shredded mozzarella, black beans, veggie hash, avocado, pico salsa, tortilla strips. **17.69**

### PURE THAI BOWL **GF VG**

Rice noodle, crispy squash & zucchini, sweet pepper, coconut peanut sauce, carrot, hemp seeds, almond, cilantro. **18.79**

### KOREAN ZOODLE BOWL **VG V**

Zucchini and squash noodle, spinach, cashew, Pure Blend slaw, cilantro, carrot, gochujang sauce, daikon radish. **17.69**

## add-ons

Grass-Fed Strip Steak*	<b>10.59</b>
Sushi Grade Tuna*	<b>10.69</b>
Sustainable Salmon*	<b>10.79</b>
N.A.E. Chicken (No Antibiotics Ever)	<b>9.59</b>
Blackened Salmon Patty	<b>9.59</b>

## Tacos

Corn tortilla, avocado salsa, cabbage slaw, lime, house-made pickled red onion.

### SEARED AHI TUNA **GF** **16.69**

### N.A.E. CHICKEN **GF** **14.79**

### ROASTED VEGGIE **GF VG V** **13.59**

### TERIYAKI GLAZED JACKFRUIT **GF VG V** **13.59**

## Flatbreads

### FIG PROSCIUTTO **GFO**

Fig spread topped with prosciutto, mozzarella, red & yellow sweet peppers, and organic baby arugula. Topped with fig-balsamic glaze & Asiago cheese. **19.79**

### SPINACH MUSHROOM **GFO VG**

Miso glazed organic mushroom, shredded mozzarella cheese blend, truffle oil, organic spinach, Hawaiian red sea salt. **17.59**

### MARGHERITA **GFO VG**

Garlic oil, mozzarella, heirloom cherry tomato, basil, balsamic glaze. **17.59**

### THYME FOR A CHANGE **GFO**

A flatbread that changes with the weather or sticks around to ride out the storm. Whatever the season, it never disappoints.

## salads

### SUMMER BLEND **GF VG V**

Organic Pure Salad Blend, strawberries, pears, pecans, fried goat cheese, pickled onions, strawberry vinaigrette. **16.59**

### PURE BLISS **GF VG V**

Organic baby spinach, local goat cheese, flax seeds, cucumbers, carrots, organic tomato, toasted cashew, lime-basil vinaigrette. **16.79**

### POWER MIX **GF VG V**

Tri-colored quinoa, dried cranberries, slivered almonds, edamame, julienne carrots, purple cabbage, apples, strawberry mint dressing. **16.59**

### SUPER FOOD **GF VG V**

Organic Pure Salad Blend, chia seeds, avocado, peppadew, miso glazed organic mushroom, toasted coconut, Asiago cheese, roasted garbanzo turmeric vinaigrette. **17.79**

Organic Quinoa Black Bean Patty	<b>8.59</b>
Tempeh	<b>6.69</b>
Teriyaki Glazed Jackfruit	<b>5.69</b>
Avocado	<b>4.59</b>

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, and sesame.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 4% food cost adjustment added to checks. **Gratuities are shared by staff.**

## sandwiches

Served on a brioche bun with house-made chips. Substitute organic power mix salad or homemade soup for \$3 Substitute GF bun \$4

### COLORADO LAMB BURGER GFO

Hemp seed pesto, crispy potato, organic arugula, house pickles, local goat cheese, balsamic drizzle. 24.79

### SCRATCH MADE VEGETARIAN BURGER GFO VG V

Organic quinoa, garbanzo bean & black bean patty. Cauliflower Peppadew Hummus, miso glazed organic mushrooms, crispy organic spinach, house made raspberry chipotle sauce. 19.79

### GRILLED CHICKEN BANH-MI GFO

Grilled N.A.E chicken, homemade sriracha mayo, house pickled vegetable, cilantro, jalapeños, brioche bun. 19.79

### ORGANIC GRASS-FED BEEF BURGER GFO

Organic grass-fed beef, white cheddar, house sauce, lettuce, tomato, red onion, house-made pickle. Add bacon for \$4. 19.79

### SALMON SANDWICH GFO

Sustainable blackened salmon patty mixed with sweet peppers, fresh onion & garlic. House-made tzatziki sauce, lettuce & avocado. 22.79

### MUSHROOM SWISS BURGER GFO

Organic grass-fed beef, Swiss cheese, miso-marinated mushrooms, spinach, red onion, mayo. 21.69

## Entrées

### ROASTED SWEET PEPPER MEATLOAF ROLL GF

Ground beef & pork blended with a medley of yellow & red peppers, zucchini & squash. Dairy free mashed Yukon Gold potatoes and gluten free brown gravy completes the plate. Topped with green onion. 25.79

### BLACKENED SUSTAINABLE SALMON GF

Blackened sustainable Chilean salmon, fresh pineapple salsa, house-made honey mustard, power slaw, PK rice. 32.69

### GLUTEN FREE CHICKEN & BISCUITS GF

Panko-crusted, fried N.A.E. chicken breast, center-cut Applewood smoked bacon, dairy free mashed Yukon Gold potatoes and gluten-free white gravy. 25.79

### STUFFED PORTABELLA MUSHROOMS GF VG V

Roasted portobello stuffed with house veggie hash (onion, pepper, cauliflower, roasted Anaheim chilis, yellow squash, zucchini) & mozzarella. Sauce drizzle of balsamic glaze, and basil lime. 24.69

### GRASS-FED CARNE ASADA

Grass-fed wagyu strip steak, PK rice, refried beans, house-pickled red onion, jalapeños, cilantro, corn tortillas, salsa ranchero. 32.79

## Kiddos

All meat cooked well done - 12 and under

Sub GF cauliflower crust \$2

### SALMON SAYS GF

Grilled sustainable Chilean salmon & PK rice. 13.69

### PEPPERONI PIZZA GFO

Our M&M pizza topped with pepperoni. 10.59

### CHICKEN LITTLE'S DELIGHT GF

Grilled N.A.E. chicken breast & PK rice. 12.69

### M&M PIZZA GFO VG

House-made Marinara & Mozzarella blend. 8.59

## sides

Rice & Black Beans	4.59
Cauliflower & Broccoli Medley	4.69
Center Cut Applewood Smoked Bacon	4.59
PK Rice - Jasmine Rice, Carrot, Peas, Green Bean, Corn	4.59

## Refreshers

Add well liquor \$8

### PEACH GINGER CBD LEMONADE

Vybes Peach Ginger CBD, fresh lemon juice, organic simple syrup, Fee Brother's bitters, water. 6.59

### STRAWBERRY MINT SELTZER

Fresh pureed strawberries, mint leaves, fresh lime juice, club soda. 6.59

### ALL NATURAL APPLE SODA

All natural apple cider, fresh lemon juice, club soda. 6.59

### BRECKENRIDGE COFFEE ROASTERS COLD BREW COFFEE 4.69

## Drinks

### SAN PELLIGRINO MINERAL WATER 5.79

### ROCKY MOUNTAIN SODA

Prickly Pear, Blackberry. Local, GMO free, no artificial flavors, colors, preservatives. 5.69

### OPEN WATER

Certified Climate Neutral still water. 4.59

### ORGANIC ICED TEA 4.59

### LAVAZZA COFFEE 3.59

### FOUNTAIN DRINKS

Coke, Coke Zero, Sprite, Root beer, Orange, Lemonade. 3.59

### RISHI ORGANIC BOTANICAL TEAS

Lavendar Mint, Earl Grey, Turmeric Ginger, Jade Cloud Green. 3.79

## Gluten Free sweets

### WARM GLUTEN FREE

### CHOCOLATE CHIP COOKIE GF VG

Served with house-made vanilla ice cream and chocolate sauce. 10.79

### CHEATIN WHEAT VEGAN FLOURLESS

### CHOCOLATE CAKE GF V

Raspberry coulis and strawberry. 8.69

### FRESH FRUIT COBBLER GF VG

Seasonal fresh fruit over GF biscuits. Topped with house-made vanilla ice cream. 10.79

### FRIED PLANTAINS GF V

Simple & Sweet. 4.79

### FRIED PLANTAIN SUNDAE GF VG

Twist on the Banana split! Fried plantains, fresh strawberries, house-made vanilla ice cream, chocolate sauce, pecans, whipped cream and a Luxardo cherry on top. 10.79

### CREAMSICLE FLOAT GF VG

Fanta Orange and house-made vanilla ice cream. 6.79

### ROOT BEER FLOAT GF VG

Barq's root beer and house-made vanilla ice cream. 6.79

House Made Potato Chips	3.69
GF Flatbread	3.69
Tortilla	1.49
Sauces: All House-Made Sauces/Condiments	.59