

PURE KITCHEN

Pure Kitchen is a seasonal farm-to-table restaurant offering local, organic, grass-fed, sustainable, fair-trade products.

eat pure. live pure.

key

- VG** VEGETARIAN
- V** VEGAN OPTIONAL
- V** VEGAN
- GF** GLUTEN FREE
- GFO** GLUTEN FREE OPTIONAL
- NAE** NO ANTIBIOTICS EVER
- BAP** BEST AQUACULTURE PRACTICES

starters

GLUTEN-FREE MOZZARELLA STICKS **GF VG**

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

BRUSSEL SPROUTS **GF V**

Roasted brussels, flash fried and served with raspberry vinegar drizzle and apricot-chipotle dipping sauce. **14.69**

SPRING ROLLS **GF V**

Rice paper & Romaine filled with Pure blend slaw and apple. Served with a sweet ginger chili sauce. **13.69**

PORTOBELLO FRIES **GF VG V**

Portobello mushroom, lightly coated in a dairy and gluten-free batter, flash fried and served with our signature house-made marinara-ranch sauce. **13.59**

ITALIAN-HERBED HUMMUS **GFO V**

Garbanzo bean, garlic, Italian herbed hummus, sprinkled with organic activated charcoal & smoked paprika, toasted naan, carrots, celery, cucumber. **13.79**

HOMEMADE SOUP **GF**

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

GLUTEN-FREE GARLIC BREAD **GF**

Served with house-made marinara. **8.69**

salads

SUPER FOOD **GF VG V**

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

PEAR HARMONY **GF VG V**

Organic spring mix & baby spinach, pear, apple, local goat cheese, dried cranberry, candied pecan, poppy seed, house-made pickled onion, pear-poppy seed vinaigrette. **16.79**

PURE BLISS **GF VG V**

Organic baby spinach, local goat cheese, flax seed, cucumber, carrot, organic tomato, toasted cashew, lime-basil vinaigrette. **16.79**

Flatbreads

FIG PROSCIUTTO **GFO**

Fig spread topped with prosciutto, mozzarella, red & yellow sweet pepper, 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**

Bowls

SUMMIT STIR FRY **GF V**

Rice noodle, homemade ginger teriyaki, carrot, broccoli, cauliflower, Pure blend slaw, miso-glazed organic mushroom, onion, tuxedo sesame seed, daikon radish, cilantro. **18.79**

PURE THAI BOWL **GF V**

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

SOUTHWEST BOWL **GF VG V**

White rice, shredded mozzarella, black bean, veggie hash, avocado, pico salsa, tortilla strip. **17.69**

KOREAN ZOODLE BOWL **V**

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

add-ons

Sustainable Salmon*	10.79
Sushi-grade Tuna*	10.69
4-star phosphate free shrimp* BAP	10.69
Grass-fed Strip Steak*	10.59
N.A.E Chicken (No Antibiotics Ever)	9.59
Organic Quinoa Black Bean Patty	8.59
Tempeh	6.69
Avocado	4.59

Disclaimers:

To ensure fair wages and maintain the quality of our service, a 4% service charge is automatically added to each bill. This charge helps us cover increased labor costs and provide our staff with competitive compensation. Please notify your server if you prefer not to participate and we'll gladly remove the charge.

Gratuity of 20% added to parties of 7 or more. Gratuity is shared by staff.

GOT ALLERGIES? Please communicate all allergies & dietary restrictions before ordering. Not all ingredients are listed, so please ask any questions. We will do our best to accommodate a modified order, but may not always be able to do so. *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, sesame, fish and shellfish.

sandwiches

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

COLORADO LAMB BURGER GFO

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

MUSHROOM SWISS BURGER GFO

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

SCRATCH MADE VEGETARIAN BURGER GFO VG V

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

GRILLED CHICKEN BANH-MI GFO NAE

Grilled chicken, homemade sriracha mayo, house pickled vegetable, cilantro, jalapeño, 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

entrees

GRASS-FED CARNE ASADA GF

Grass-fed wagyu strip steak, PK rice, refried bean, house-pickled red onion, jalapeño, cilantro, corn tortilla, salsa ranchero. 32.79

STEAK & SHRIMP DUET GF BAP

Grass-fed wagyu strip steak, shrimp, mashed yucca with Cajun alfredo sauce. 32.69

BLACKENED SUSTAINABLE SALMON GF

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

GLUTEN-FREE CHICKEN PARMESAN GF NAE

Panko crusted chicken breast, house-made mozzarella, fresh tomato, our marinara, rice noodle. Garlic bread. 26.79

STUFFED PORTABELLA MUSHROOMS GF V

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

Tacos

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

SEARED AHI TUNA GF 16.69

CHICKEN GF NAE 14.79

CARNE ASADA GF 14.59

ROASTED VEGGIE GF V 13.59

Kiddos

All meat cooked well done - 12 and under
Sub GF cauliflower crust \$2

SALMON SAYS GF

Grilled sustainable Chilean salmon, PK rice, broccoli. 13.69

CHICKEN LITTLE'S DELIGHT GF NAE

Grilled chicken breast, PK rice, broccoli. 12.69

PEPPERONI PIZZA GFO

Our M&M pizza topped with pepperoni. 10.59

M&M PIZZA GFO

House-made Marinara & Mozzarella blend. 8.59

Refreshers

Add well liquor \$8

TURMERIC GINGER LEMONADE

Rishi turmeric ginger chai, simple syrup, fresh lemon juice, water. 6.59

BLACK WALNUT ROSE

1883 Rose simply syrup, fresh lemon, N.A. Black walnut bitters, organic pomegranate juice, club soda. 6.59

CRANBERRY MINT SELTZER

Organic cranberry juice, fresh mint, fresh lemon juice, club soda. 6.59

ALL NATURAL APPLE SODA

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

Drinks

ROCKY MOUNTAIN SODA

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

SARATOGA SPRING WATER

Low minerality and sodium.
Sparkling: 12 oz bottle. 4.69
Still: 28 oz bottle. 9.69

ORGANIC ICED TEA 4.59

RISHI ORGANIC BOTANICAL TEAS

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

LAVAZZA COFFEE 3.59

FOUNTAIN DRINKS

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

sweets

WARM GLUTEN-FREE

CHOCOLATE CHIP COOKIE GF VG

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

TIRAMASU

House-made with Breckenridge Coffee Roasters Cold Brew. 10.79

CHEESECAKE GF

New York-style topped with raspberry coulis & strawberry. 10.79

CHEATIN WHEAT VEGAN FLOURLESS

CHOCOLATE CAKE GF V

Raspberry coulis and strawberry. 8.69

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

sides

Side salad with your choice of dressing: 9.59

House made ranch, lime-basil vinaigrette, garbanzo-turmeric vinaigrette, pear-poppy seed vinaigrette, Organic EVO & balsamic vinegar.

GF Garlic Bread 8.69

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

House made potato chips 3.69

GF flatbread 3.69

Tortilla 1.49

Sauces: All house-made sauces/condiments .59