

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

starters

HOMEMADE SOUP GF Always a favorite! Gluten free. 8.79

GARLIC BREAD GF VG Served with house-made marinara. 8.69

SPRING ROLLS GF V Rice paper & Romaine filled with Pure blend slaw and apple. Served with a sweet ginger chili sauce. 13.69

BRUSSEL SPROUTS GF V Roasted brussels, flash fried and served with raspberry vinegar drizzle and house-made mango chipotle dipping sauce. 14.69

GARDEN HUMMUS GFO V Cauliflower & garbanzo bean blend. Served with toasted naan, carrots, celery & organic snap peas. \$2 for GF flatbread. 14.69

BUFFALO CAULIFLOWER GF V Lightly battered roasted cauliflower florets, flash fried for crispness, tossed in vegan buffalo sauce. Served with house-made ranch. 14.79

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

salads

SUPER FOOD GF VG V Organic spring mix, spinach & arugula, avocado, Sweetie drop peppers, miso glazed mushroom, chia seed, toasted coconut, Asiago cheese, garbanzo- turmeric dressing. 17.79

STRAWBERRY HARMONY GF VG V Organic Spring mix & baby spinach, strawberries, goat cheese, pecans, house-made pickled red onions, organic apple, toasted coconut, strawberry-balsamic dressing. 17.79

PURE BLISS GF VG V Organic baby spinach, goat cheese, flax seed, organic cucumber, carrot, cherry tomato, toasted cashew, lime-basil dressing. 16.79

add-ons

Sustainable Salmon*	10.79
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
Flash Fried Tofu	5.59
Avocado	4.59
Honey-cured Bacon	4.59

Pizzas

MARGHERITA GF VG Garlic oil, mozzarella, heirloom cherry tomato, basil, balsamic glaze. 19.59

FIG PROSCIUTTO GF Fig spread topped with prosciutto, mozzarella, red & yellow sweet pepper, and organic baby arugula. Topped with balsamic glaze & Asiago cheese. 21.79

CHICKEN, BACON, BBQ GF NAE Chicken breast, bacon, red onions, mozzarella, green chili, garlic oil, drizzled with BBQ sauce and topped with fried spinach. 21.79

Bowls

SUMMIT STIR FRY GF V Rice noodle, homemade ginger teriyaki, carrot, broccoli, cauliflower, Pure blend slaw, miso-glazed 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

SUMMER GRAIN BOWL GF VG V Organic tri-colored quinoa, hummus, organic snap peas, goat cheese, Sweetie drop peppers, chili-citrus olives, organic cucumber. 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

sides

Side salad with your choice of dressing:	9.59
House made ranch, lime-basil vinaigrette, garbanzo-turmeric vinaigrette, strawberry balsamic dressing, Organic EVO & balsamic vinegar.	
GF Garlic Bread	8.69
Rice & black beans	4.59
Cauliflower & Broccoli medley	4.69
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	.69

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

sandwiches

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

ORGANIC GRASS-FED BEEF BURGER * GFO

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

SCRATCH-MADE VEGETARIAN BURGER GFO VG V

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

GRILLED CHICKEN BÁNH-MI GFO NAE

Grilled chicken, house-made sriracha mayo, house pickled vegetable, cilantro, jalapeño, brioche bun. **19.79**

MUSHROOM SWISS BURGER *GFO

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

GREEN CHILI BACON CHICKEN GFO NAE

Grilled chicken, house-made green chili, bacon, cheddar cheese, mayo. **21.69**

COLORADO LAMB BURGER *GFO

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

Entrées

GRASS-FED CARNE ASADA* GF

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

STEAK & SHRIMP DUET* GF BAP

Grass-fed strip steak, shrimp, mashed Yukon gold potatoes, sauce au poivre. **32.69**

BLACKENED SUSTAINABLE SALMON * GF

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

CHICKEN PARMESAN GF NAE

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

STUFFED SWEET PEPPER GF V

Roasted sweet pepper stuffed with house veggie hash (onion, pepper, cauliflower, roasted Anaheim chili, yellow squash, zucchini), tofu, mozzarella & cilantro. Drizzle of balsamic glaze and basil lime. **23.69**

Tacos

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

BLACKENED SHRIMP* GF 14.59

CHICKEN GF NAE 14.79

CARNE ASADA* GF 14.59

ROASTED VEGGIE GF V 13.59 add tofu for \$2

Kiddos

All meat cooked well done - 12 and under.

SALMON SAYS *GF

Grilled sustainable Chilean salmon, PK rice, broccoli. **14.69**

CHICKEN LITTLE'S DELIGHT GF NAE

Grilled chicken breast, PK rice, broccoli. **12.69**

PEPPERONI PIZZA GF

Our M&M pizza topped with pepperoni. **12.59**

M&M PIZZA GF

House-made Marinara & Mozzarella blend. **10.59**

Refreshers

TURMERIC GINGER LEMONADE

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

STRAWBERRY-MINT SELTZER

In-house pink peppercorn strawberry simple syrup, fresh lemon juice, fresh mint, club soda. **6.59**

GOLDEN BASIL

House-made peach simple syrup & ginger simple syrup, fresh lime juice, fresh basil, club soda. **6.59**

COCONUT HYDRATION

Coconut water, house-made passionfruit syrup, fresh lime juice, club soda. **6.59**

PEACH ICED TEA

Organic iced tea, in-house peach simple syrup, fresh lemon juice. **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, Diet Coke, Sprite, Root beer, Orange, Lemonade. **3.59**

sweets

WARM CHOCOLATE CHIP COOKIE GF VG

Served with house-made vanilla ice cream and chocolate sauce. **13.69**

FRIED PLANTAIN SUNDAE GF V

Twist on the Banana split! Fried plantains, strawberries, house-made vanilla ice cream, chocolate sauce, pecans, whipped cream. **13.69**

FRIED PLANTAINS GF V

Simple & Sweet, nothing added. Sweet cream dipping sauce. **5.59**

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**

JUST A COOKIE GF VG 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**

SCOOP OF HOMEMADE VANILLA ICE CREAM 4.49

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.