

21 elk ave.
(970) 349 - 5434
breakfast & lunch 7am-3pm
apres menu 3pm-7pm



winter apres 15-16
v = VEGAN
gf = GLUTEN FREE

WINTER APRES MENU (3PM - 7PM)

APRES WARMERS

- CHILI BOWL - gf** \$6.5
pulled brisket, ground beef, roasted tomato, corn, pinto, garbanzo, cheddar, cilantro
- ROASTED BUTTERNUT SOUP - gf** \$4.5 / 6
local squash, local apples, roasted garlic, cream
- BLUE CORN NACHOS - gf** \$8
choose beef (chili) or vegetarian (tempeh & carrot) with zucchini, red onion, cheddar, mozzarella, cilantro, salsa
• add avocado (+\$2)
- MISO VEGGIE SOUP - v, gf** \$6.5
sweet white miso, carrots, mushroom, kale, garlic, & dulse

BURGERS

1/3 lb local grassfed burgers grilled to order from Tomichi Creek Natural Beef, Gunnison CO served with side salad or homefries

- SOUTHWEST BURGER** \$13
local grassfed beef with caramelized onions & local roasted chilis, on house bun with avocado, corn relish, & tomato jam*
- SWISS MUSHROOM CHEESEBURGER** \$13
local grassfed beef with sauteed mushrooms, swiss cheese, steamed kale, on house bun*
- BBQ CHEESEBURGER** \$13
local grassfed beef, house bbq sauce, apple slices, cheddar cheese on house bun*
- SESAME VEGAN BURGER - v** \$13
anasazi beans, brown rice, mushrooms, peppers with avocado, carrot kimchi, & greens on sourdough

SALAD

- HOUSE SALAD - v** \$9
greens, carrots, cabbage, seasonal veggies, sunflower seeds, hummus, sourdough
- KALE & BEET SALAD - gf** \$11
roasted beets, walnuts, cranberries, pickled onion, & chevre
- salad dressings:** 1. ginger-miso 2. lemon-parsley 3. plum-sesame

ORGANIC FLATBREAD PIZZA

baked fresh with our organic sourdough crust, 100% organic veggies, & all-natural meats & cheeses
flatbreads are 8" x 24", serve 4-6 people

- J'AI ME LE FROMAGE (CHEESE)** \$20
house marinara, mozzarella, parmesan, italian herbs
- WINTER WONDER** \$27
local butternut base, mushrooms, kale, mozzarella, pickled onions, garlic oil, balsamic redux
- TRIPLE P** \$27
local basil pesto base, pastrami, parsley, caramelized onion, sundried tomatoes, mozzarella
- THE HOLY MOLÉ** \$27
red chili molé, sweet corn, zucchini, avocado, cheddar, mozzarella, yogurt, cilantro
- GARDEN VEGGIE** \$27
house marinara, leeks, mushrooms, zucchini, kale, garlic oil, mozzarella, italian herbs, sauerkraut
- V IS FOR VEGAN** \$27
house marinara, kale, garlic oil, zucchini, butternut dollops, cashew "parmesan", balsamic redux

SWEETS

special order whole cakes available to-go

- FLOURLESS CHOCOLATE TORTE** \$7
dark chocolate & amaretto, with whipped cream
- NY STYLE CHEESECAKE** \$7
on graham cracker crust
- BROWNIE A LA MODE** \$8
dark chocolate brownie, organic vanilla ice cream

these items may be served raw or undercooked, or contain raw or undercooked ingredients
~consuming raw or undercooked meats or eggs may increase your risk of foodborne illness~



THANK YOU FARMERS

*Tomichi Creek - Gunnison, CO - beef | Dayspring Farm - Olathe, CO - farm fresh eggs | White Buffalo Farm - Paonia, CO - greens, fruit, squash
Thistle Whistle Farm - Hotchkiss, CO - roasted peppers, spanish radish | Austin Family Farms - Hotchkiss, CO - honey | Twisted Root Farm, Paonia, CO - carrots, beets, kale | Gosar Family Grain - Monte Vista, CO - wheat berries*