

vegan selections

starters iii

ARTISAN BREAD

extra virgin olive oil,
balsamic vinegar | 7

MEZZE Δ

avocado & gigante white bean
hummus, spicy olives &
chickpea wafers | 19

BANANA SMOOTHIES Δ

PURPLE POWER- acai, blueberries
& flaxseed | 9

SPA- kale, pineapple
& cucumber | 8

MOCHA- banana, dates, protein
& cacao | 9

BALANCE- ginseng, melon, chia seed
& basil | 8

SUMMER- strawberry, blossom honey,
orange, aloe | 9

add spirulina or bee pollen | 2

leaves iii

ALPINE SALAD Δ

red oak lettuce, blackberries,
roasted beets & sherry shallot
dressing | 17

ARUGULA Δ

crispy artichokes, green beans,
grapefruit, olives, toy box tomatoes &
lemon olive oil | 18

SIMPLE GREENS Δ

toy box tomatoes, scarlet radish,
cucumber, sunflower seeds,
honey balsamic dressing | 13

SUMMER TOMATO Δ

local heirloom tomatoes, pickled
vegetables, kitchen basil, balsamic
vinegar & red pepper gel | 19

mains iii

ISLAND RICE BOWL Δ

sticky rice bowl with crispy tofu, kaiware,
cucumber, wakame, edamame,
sesame-peanut dressing
& crispy glass noodles | 19

NOODLE BOWL

ramen bowl with peas, shoots,
shiitake mushrooms, scallions,
jalapeño, roasted vegetable broth &
crispy nori cloud | 21

IMPOSSIBLE BURGER

David Chang's heme coconut, potato &
wheat vegan burger with arugula,
tomatoes, pickled onions
& jardinière | 19

NICOISE VEGETABLE SALAD

haricots verts, olives, tomatoes, herb
salad, grilled corn succotash
& garden pistou | 24

sweets iii

SORBETS Δ

today's house made selection | 11

Δ available gluten free

Our mindfulness & wellness inspired spa "Superfoods" cuisine is a tribute to the healthy lifestyle of the Colorado Rockies and it's people. Local honey from our hives, acai, spirulina, ginseng, flaxseed, chia seed, chickpeas, cacao, protein powder, aloe, pollen, kale, house cured pastured meats, sustainable seafoods, and herbs from our garden, all stand as testament to our commitment to offering healthful, from scratch cooking.

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