

vegan selections

starters iii

ARTISAN BREAD

extra virgin olive oil,
balsamic vinegar | 9

MEZZE Δ

avocado & gigante white bean
hummus, spicy olives &
chickpea wafers | 17

BANANA SMOOTHIES Δ

PURPLE POWER- acai, blueberries
& flaxseed | 9

SPA- kale, pineapple
& cucumber | 8

SUNSHINE- orange, mango, pineapple,
carrot & coconut water | 9

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

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

add spirulina or bee pollen | 2

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 and herbs from our garden, all stand as testament to our commitment to offering healthful, from scratch cooking.

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leaves iii

ALPINE SALAD Δ

red oak lettuce, blackberries, roasted
beets & sherry shallot dressing | 19

SIMPLE GREENS Δ

toy box tomatoes, scarlet radish,
cucumber, sunflower seeds,
balsamic dressing | 12

SUMMER TOMATO Δ

local heirloom tomatoes, kitchen basil,
balsamic vinegar & tangerine oil | 21

SUPERFOOD Δ

arugula, kale, quinoa tabbouleh
artichokes, blueberries, almonds,
tomatoes & lemon-strawberry chia
dressing | 18

mains iii

ISLAND RICE BOWL Δ

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

IMPOSSIBLE BURGER

heme, coconut, potato & wheat vegan
burger with arugula, tomatoes,
pickled onions & jardinière | 23

VEGAN PAD THAI Δ

rice noodles, siracha, namasu
cucumber, peanuts, sprouts,
basil & mint | 24

sweets iii

SORBETS Δ

today’s house made selection | 11

VEGAN LEMON “CHEESCAKE” Δ

almond crust, raspberry sorbet, summer
berries, sugar glass & raspberry powder
| 11