

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

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

leaves iii

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

available gluten free

mains iii

ISLAND RICE BOWL Δ

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

HARISSA MANGO BOWL Δ

harissa mango, bamboo rice,
watercress salad, licorice mirin
& fennel dust | 25

IMPOSSIBLE BURGER

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

VEGAN PAD THAI Δ

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

SOFT TACOS {3}

flour tortillas with kale salad,
gochujang & crispy tofu | 25

sweets iii

SORBETS Δ

today's house made selection | 11

VEGAN CHOCOLATE MOUSSE Δ

dark chocolate, pistachio tuile,
raspberries & coconut fluff | 12

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.

t²