

## TANGERINE

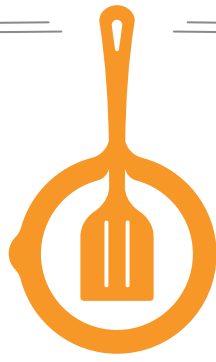
### HOUSE SPECIALTIES

- STEAK & EGGS\*** **GLUTEN FREE** 15.99  
Grilled hanger steak, pinto beans, pico de gallo, potato home fries, two sunny side up eggs and green chili.
- CORNED BEEF HASH\*** **GLUTEN FREE +1.29** 14.59  
House made corned beef, onions, bacon, potatoes, house spice blend, two sunny side up eggs, pickles and choice of toast
- CHICKEN & WAFFLES** 14.99  
Fresh Belgian waffle, fried chicken breast scaloppine, cinnamon butter, potato home fries and 100% pure organic maple syrup.
- VEGGIE HASH\*** **VEGGIE GLUTEN FREE +1.29** 13.49  
Carrots, caramelized onions, spinach, roasted red peppers, potatoes on a bed of pumpkin purée, topped with balsamic reduction, cumin spiced pepitas, two sunny side up eggs and choice of toast.
- THE VEGAN** **VEGAN GLUTEN FREE** 12.99  
Tempeh, avocado, fresh greens, sautéed spinach, caramelized onions and carrots, pinto beans, potato home fries, almond Romesco sauce and walnut pesto.
- YOGURT BOWL** **VEGGIE GLUTEN FREE** 9.29  
Greek yogurt, walnuts, fresh strawberries, blueberries and banana. **ADD GRANOLA +\$2.59**
- HUEVOS RANCHEROS\*** **GLUTEN FREE** 13.89  
Corn tortilla, pinto beans, chipotle sauce, avocado, pico de gallo, sour cream, queso fresco, fresh corn chips, potato home fries and two sunny side up eggs.
- SAUSAGE BURRITO\*** 13.59  
Scrambled eggs, sausage, bacon, potatoes, chipotle sauce, pinto beans, cheddar cheese and pico de gallo.  
**ADD SMOTHERED IN HOUSE MADE VEGGIE GREEN CHILI +\$2.69**
- VEGETARIAN BURRITO** **VEGGIE** 12.29  
Scrambled eggs, spinach, carrots, onions, potatoes, pinto beans, pico de gallo, chipotle sauce and queso fresco cheese.  
**ADD SMOTHERED IN HOUSE MADE VEGGIE GREEN CHILI +\$2.69**
- BREAKFAST TACOS** **GLUTEN FREE** 12.99  
Three corn tortillas, pinto beans, avocado crema, pico de gallo, queso fresco cheese, scrambled eggs with choice of: Bacon, Sausage\* or Veggie (sorry no mixing). Served with home fries.
- PUTTANESCA SCRAMBLE** **VEGGIE GLUTEN FREE +1.29** 10.89  
Three eggs with tomato, kalamata olives, garlic, capers, onion, fresh herbs and choice of toast
- EGGS YOUR WAY\*** **VEGGIE GLUTEN FREE +1.29** 7.99  
Two eggs with potato home fries and choice of toast

### EGGS BENEDICTS\*

TWO POACHED EGGS OVER AN ENGLISH MUFFIN (**GLUTEN FREE +1.29**) WITH HOLLANDAISE SAUCE AND POTATO HOME FRIES

- VEGGIE** **VEGGIE** 12.39  
Walnut pesto, fresh spinach, tomato and avocado.
- SALMON CAPER** 14.49  
Honey smoked salmon, onion, capers and fresh spinach.
- TURKEY BRIE** 12.99  
Turkey breast, brie cheese, fresh spinach and blackberry preserves.
- ROMESCO** 13.99  
Sliced ham, red pepper-almond Romesco sauce, brie cheese, fresh spinach, caramelized onions.
- CLASSIC** 11.99  
Sliced smoked ham and fresh spinach.
- MEXICAN** 13.49  
Sausage, queso fresco cheese, pinto beans, chipotle sauce, pico de gallo over corn tortilla (not served with an English muffin).
- BACON AVOCADO** 13.99  
Bacon, fresh spinach, tomato, avocado and balsamic reduction.
- REUBEN BENEDICT** 14.29  
Corned beef, caramelized onions, swiss cheese and sauerkraut.



## TANGERINE

### PANCAKES & WAFFLES

SUBSTITUTE GLUTEN FREE PANCAKES OR WAFFLE +1.29

#### THREE BUTTERMILK PANCAKES **VEGGIE** 8.59

Includes one topping and syrup, additional toppings extra.

#### BLR PANCAKES **VEGGIE** 9.99

3 Blueberry, Lemon and Ricotta pancakes, topped with blueberry sauce and lemony ricotta.

#### STRAWBERRY & CARAMEL PANCAKES **VEGGIE** 10.79

3 buttermilk pancakes, fresh strawberries, strawberry sauce, almonds and salted caramel sauce.

#### CHOCOLATE & PEANUT PANCAKES **VEGGIE** 10.99

3 buttermilk pancakes with chocolate chips, fresh banana, peanuts and peanut-toffee sauce.

#### STRAWBERRY & BANANA WAFFLE **VEGGIE** 12.69

Fresh Belgian waffle with strawberries, banana, walnuts and 100% pure organic maple syrup.

#### PEAR FRENCH TOAST **VEGGIE** 11.99

Brioche French toast with spiced pear sauce, pecans, cinnamon butter and syrup.

#### STRAWBERRY FRENCH TOAST **VEGGIE** 12.39

Brioche French toast with fresh strawberries, sliced almonds, strawberry sauce, goat cheese and sweet balsamic.

### OMELETS

3 EGGS, ALL SERVED WITH CHOICE OF TOAST: SOURDOUGH, RYE, MULTI-GRAIN, ENGLISH MUFFIN (**GLUTEN FREE +1.29**)

#### VEGGIE OMELET **VEGGIE GLUTEN FREE +1.29** 13.99

Sautéed onion, spinach, carrots, walnut pesto and choice of cheese: Swiss, goat, brie, queso fresco, gorgonzola, pecorino romano, cheddar, mozzarella.

#### CAPRESE **GLUTEN FREE +1.29** 12.59

Open face omelet topped with mozzarella cheese, sliced tomatoes, marinated tomatoes, walnut pesto and fresh spinach.

#### BUILD YOUR OWN **GLUTEN FREE +1.29** 12.79

Choice of sausage, bacon, turkey or ham, one vegetable, and one cheese (Swiss, goat, brie, queso fresco, gorgonzola, pecorino romano, cheddar, mozzarella). Additional ingredients at additional charge.

#### SALMON & SPINACH **GLUTEN FREE +1.29** 14.99

Honey smoked salmon, fresh spinach, capers and onion.

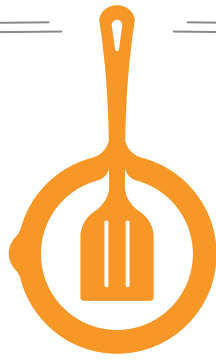
### SIDES & EXTRAS

#### PROTEINS & MEATS\*

Bacon, pork sausage patty*, chicken sausage patty, ham steak	3.99	French fries or potato home fries	2.99	Side corned beef hash	7.99
Chicken Breast	5.99	Sautéed spinach	2.99	Sliced fresh avocado	1.29
grilled or fried scaloppine		Pinto beans	2.99	Single large pancake	5.79
Honey smoked salmon filet	7.49	Vegetarian green chili	2.69	Plain waffle	6.99
Grilled hanger steak*	7.99	Gluten free toast or gluten free		Plain French toast	6.99
Sliced ham, corned beef, or turkey breast	3.99	English muffin	2.99	CHEESES:	1.69
Sautéed local organic tempeh	5.49	TOAST: sourdough, multigrain, rye or English muffin.	1.69	Swiss, goat, brie, queso fresco, gorgonzola, pecorino romano, cheddar, OR mozzarella	

\*CONSUMING ITEMS THAT ARE SERVED RAW OR UNDER COOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS, MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

4% "KITCHEN SERVICE FEE" WILL BE ADDED TO ALL CHECKS. KITCHEN STAFF HIRING HAS NEVER BEEN MORE DIFFICULT IN OUR LIFETIMES, AND WAGES HAVE SUDDENLY NEVER BEEN SO HIGH. A PORTION OF THIS WILL GO TO THEM. FOOD COST SPIKES AND PRODUCT NON AVAILABILITY IS SIMILARLY EXPERIENCING UNPRECEDENTED TIMES.



## TANGERINE

### SANDWICHES

ADD BACON, SAUSAGE PATTY OR HAM. ADD SLICED FRESH AVOCADO. (SUB GLUTEN FREE +1.29)

**PESTO & EGG SAMMY\*** **VEGGIE** 6.99  
One fried egg, walnut pesto, tomato, balsamic dressed spinach and choice of cheese, on a brioche bun.

**MEAT & EGG SAMMY\*** 8.39  
Choice of sausage, bacon, turkey or ham, one fried egg, spinach, dijon mayo and choice of cheese on a brioche bun.

**THREE CHEESE** **VEGGIE** 10.99  
Cheddar, swiss and pecorino, on griddle fried sourdough; with red pepper-almond Romesco sauce and fries (substitute green salad for fries +\$1).

**BLT** 11.99  
Bacon, fresh tomato, balsamic mayo and lettuce on griddle fried sourdough; served with fries (substitute green salad for fries +\$1).

**MONTE CRISTO** 13.99  
Brioche french toast, swiss cheese, ham and turkey; with blackberry preserves and potato home fries.

**GRILLED CHICKEN** 12.49  
Seasoned grilled chicken, fresh tomato, avocado, mozzarella cheese and balsamic mayo on sourdough bread; served with french fries (substitute green salad for fries +\$1).

**TURKEY SWISS** 11.99  
Turkey breast, swiss cheese, spinach, balsamic mayo, almond romesco sauce on sourdough; served with french fries (substitute green salad for fries +\$1).

**TANGERINE BURGER\*** 12.99  
All natural beef burger on a brioche bun with caramelized onions, pickles, fresh tomato and lettuce; served with french fries (substitute green salad for fries +\$1). **ADD CHEESE +1.69**

**TANGERINE REUBEN SANDWICH** 12.99  
House made sliced corned beef on rye bread with swiss cheese, sauerkraut, dijon mayo, and caramelized onions; served with french fries (substitute green salad for fries +\$1).

### SALADS

ADD A PROTEIN: CHICKEN, SALMON, STEAK, TEMPEH

**GREEN SALAD** **VEGAN GLUTEN FREE** 7.89  
Lemon dressed greens, carrot, onion, tomato.

**EGGS ON SALAD\*** **VEGGIE** 10.99  
Two sunny side up eggs over lemon dressed greens with onion, carrot, tomato and choice of toast.

**GRILLED CHICKEN** 12.99  
Grilled chicken breast over balsamic vinaigrette dressed greens with raisins, caramelized onions, walnuts, croutons and shaved carrot.

**GORGONZOLA SALAD** **VEGGIE** 10.29  
Balsamic vinaigrette dressed greens with gorgonzola, tomato, caramelized onions, croutons and pecans.

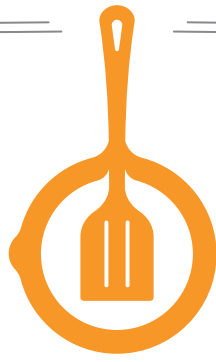
**SMOKED SALMON** **GLUTEN FREE** 15.99  
Honey smoked salmon filet over lemon dressed greens with goat cheese, capers, onion and walnuts.

**STEAK\*** **GLUTEN FREE** 16.39  
Grilled hanger beef steak over balsamic vinaigrette dressed greens with gorgonzola cheese, caramelized onion, shaved carrot and tomato.

WE DO NOT COOK WITH CANOLA OIL, WE USE EXTRA VIRGIN OLIVE OIL, EXPPELLER PRESSED NON-GMO COLORADO SUNFLOWER OIL AND BUTTER. ALL SALT IS REAL SEA SALT. ALL FLOURS ARE UNBLEACHED AND ORGANIC. WE DO NOT GUARANTEE GLUTEN FREE IS 100% GLUTEN FREE.

\*CONSUMING ITEMS THAT ARE SERVED RAW OR UNDER COOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDER COOKED INGREDIENTS, MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

4% "KITCHEN SERVICE FEE" WILL BE ADDED TO ALL CHECKS. KITCHEN STAFF HIRING HAS NEVER BEEN MORE DIFFICULT IN OUR LIFETIMES, AND WAGES HAVE SUDDENLY NEVER BEEN SO HIGH. A PORTION OF THIS WILL GO TO THEM. FOOD COST SPIKES AND PRODUCT NON AVAILABILITY IS SIMILARLY EXPERIENCING UNPRECEDENTED TIMES



## TANGERINE

### COFFEE DRINKS

PROUDLY BREWING LOCALLY CRAFT ROASTED SALTO COFFEE WORKS, NEDERLAND

Espresso	2.99	Drip Coffee	3.49
Americano	2.99	Cold Brew (Seasonal)	3.69
Cortado or Macchiato	3.69	Dirty chai	5.79
Con Panna	3.69	Florentine	4.09
Cappuccino	4.29	Whipped cream	1.29
Latte	4.49	Flavor shot	+ .89
Mocha	5.89	Chocolate sauce	+1.39
Extra espresso shot	+1.99	Irish: Irish whiskey, Irish cream	7.69
Almond, coconut, oat, soy milk	+ .99	Keoke: Brandy, Kahlua, Crème de cacao	7.69

### TEAS

House made chai	3.99
Dirty chai	5.79
Organic Allegro teas	3.69
Cambric	3.99
London fog	4.59
Matcha latte	4.49
Golden Root Turmeric Latte	4.99

### JUICES

10 oz. freshly squeezed OJ	4.99
7 oz. freshly squeezed OJ	3.79
10 oz. house made lemonade	3.99
7 oz. house made lemonade	2.99
10 oz. grapefruit or apple	3.79
7 oz. grapefruit or apple	2.79

### SMOOTHIES

Banana, peanut, berry	4.99
Banana chai	4.89
Banana berry	4.89

### ALCOHOL

#### BLOODY MARY

House made spiced bloody mix with Colorado "Mell" vodka	7.99
Large Format x4 Bloody Marys	31

#### BELLINI

Sparkling Cava wine and a fruit purée	7.89
Choose one: raspberry, prickly pear cactus, blackberry or peach	
Large Format (bottle) x4 Bellinis	30

#### SCREWDRIVER

Colorado "Mell" vodka, fresh squeezed OJ	7.99
--	------

#### GREYHOUND

Colorado "Mell" vodka, grapefruit juice	7.49
---	------

#### SUNRISE

Tequila, fresh squeezed OJ, raspberry purée	7.99
---	------

#### MIMOSA

Sparkling Cava wine & fresh squeezed OJ	7.89
Add a fruit purée for .69	
Large Format (bottle) x4 Mimosas	30

#### BEER

(rotating selections)	5.59
Michelada any beer with Bloody mix & lime	1.59
Beermosa Wit Beer & Fresh OJ	6.99
add a fruit purée for .69	

#### WINE

Pinot Grigio	7.99
Chardonnay	7.99 glass / 34 bottle
Sparkling white wine	
Freixenet Spanish Cava	7.59 glass / 26 bottle
Cabernet Sauvignon	7.99

#### COFFEE DRINKS

Irish: Irish whiskey, Irish cream	7.69
Keoke: Brandy, Kahlua, Crème de cacao	7.69