

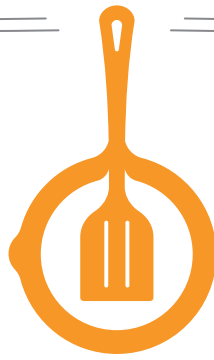
OPEN DAILY
7AM TO 2:30PM

300 S. PUBLIC RD.

LAFAYETTE (303) 443-5100

2777 IRIS AVE.

BOULDER (303) 443-2333



TANGERINE

THIS MENU IS
AVAILABLE
ALL DAY~EVERYDAY

TangerineEats.com

this menu is subject
to change at anytime

MAIN SQUEEZE

PROUDLY SERVING LOCALLY ROASTED, ORGANIC CONSCIOUS COFFEES

ESPRESSO DRINKS

Espresso (Dark roast - Mantecca)	2.65
(New crop Espresso - single origin)	+ .40
Americano	2.65
Cortado	3.15
Con Panna	3.15
Macchiato	3.25
Cappuccino	3.70
Latte	3.90
Mocha	4.45
Extra espresso shot	+1.10/1.50
Soy, almond or rice milk	+ .75
House vanilla whipped cream	+ .50
Flavor shot	+ .65
House made chocolate	+ .85

COFFEE DRINKS & MORE

Drip coffee (TANGERINE blend)	2.60
17oz french press (single origin)	4.85
Café au lait	3.10
Cold brewed (spring/summer only)	3.60
Florentine	3.85
House made hot chocolate	3.25
Steamer (add flavor shot .65)	2.25
TEA	
House made chai	3.95
Dirty chai	4.95
Organic Allegro teas	3.25
Cambric	3.75
London fog	4.25
Kombucha, Upstart	5.25

JUICES

Freshly squeezed orange juice	4.35
SMALL:	3.10
House made lemonade	3.55
SMALL:	2.30
Grapefruit / Apple / Tomato	3.50
SMALL:	2.25
SMOOTHIES	
Banana, kale, apple (dairy free)	4.35
Banana, peanut, berry	4.85
Banana chai	4.35
Banana berry	4.35

COCKTAILS, BEERS, WINES

See our drink list

TANGERINE HOUSE SPECIALTIES

ALL SERVED WITH YUKON GOLD HOME FRIES

STEAK & EGGS* **GLUTEN FREE** 14.25

Grilled hanger beef steak over creamy polenta with two sunny side up eggs, avocado, caramelized onions, red and anaheim peppers.

CHICKEN & WAFFLES 13.25

Fluffy Belgian waffle topped with fried chicken breast scaloppine; with cashew cream and 100% pure organic maple syrup.

CORNED BEEF HASH* **GLUTEN FREE** 12.5

(VEGGIE OPTION AVAILABLE)
House made corned beef, onions, bacon, potatoes, house spice blend, two sunny side up eggs, house made butter pickles and choice of toast.

BISCUITS & GRAVY 12.75

House made buttermilk biscuits smothered in sausage gravy, served with a fresh arugula side salad.

HUEVOS RANCHEROS* **GLUTEN FREE** 10.5

Two corn tortillas topped with pinto beans, three pepper sauce, avocado, fresh salsa, cotija cheese and two sunny side up eggs.

THE VEGAN **GLUTEN FREE** 11.75

Tempeh, avocado, fresh arugula, sautéed spinach, eggplant caponata, pinto beans, almond romesco sauce and walnut pesto.

PANCAKES, FRENCH TOAST, WAFFLE

ONE PANCAKE OF YOUR CHOICE \$5.75 (SUBSTITUTE GLUTEN FREE PANCAKES OR WAFFLE +1 OR +2)

BELGIAN WAFFLE **VEGGIE** 10.75

Fresh waffle with strawberries, banana, mint, walnuts and honey sweetened mascarpone cheese.

BRIOCHE FRENCH TOAST **VEGGIE** 9.75

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

BLR PANCAKES **VEGGIE** 8.75

Blueberry, lemon and ricotta pancakes, with blueberry sauce.

THREE BUTTERMILK PANCAKES **VEGGIE** 8.25

Includes 1 topping, ask your server. Extra toppings range from .70 to 1.25 each.

PANCAKE OF THE WEEK 9.75

Rotating selection, ask your server or see blackboard.

MONTE CRISTO SANDWICH 10.75

Brioche french toast, swiss cheese, ham and turkey; with blackberry preserves and home fries.

EXTRAS

PROTEINS & MEATS*

Bacon, pork sausage links, chicken sausage links, ham steak.	3.99
Chicken breast: grilled or scaloppine.	5.75
Grilled steak or shrimp.	6.50

ONE EGG* 1.79

HOME FRIES **VEGGIE - GLUTEN FREE** 3.50

Seasoned yukon gold potatoes.

ONE PANCAKE 5.75

Of your choice from above list.

SEASONAL FRUIT CUP **VEGGIE** 4.5

MAPLE SYRUP 1.25

100% pure organic maple syrup.

TEMPEH **VEGAN - GLUTEN FREE** 5.25

Organic local tempeh with cherry tomatoes, garlic and fresh arugula.

GREENS **VEGAN** 3.75

Choose one: braised collards or sautéed spinach or sautéed kale or fresh arugula.

TOAST 1.5

Sourdough, whole wheat, rye or english muffin. (GLUTEN FREE +1)

WE DO NOT COOK WITH CANOLA OIL, WE USE ONLY EXTRA VIRGIN OLIVE OIL, EXPPELLER PRESSED NON-GMO COLORADO SUNFLOWER OIL AND BUTTER. WE DO NOT GUARANTEE GLUTEN FREE IS 100% GLUTEN FREE. PRODUCE IS LOCAL WHEN AVAILABLE
CHEF/OWNER: ALEC SCHULER :: GENERAL MANAGER: JUSTIN MEDLIN :: EXECUTIVE CHEF: ZAC DWIGHT :: SOUS CHEF: ASHLEY WILFRED



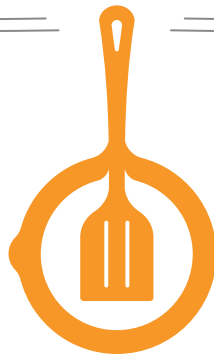
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EGGS, Eggs, eggs*

EGG SAMMY **VEGGIE** 6.35
One fried egg, walnut pesto, tomato, balsamic dressed arugula and choice of cheese; on a potato roll.
ADD BREAKFAST MEAT \$3 OR TEMPEH \$4.25

EGGS YOUR WAY **VEGGIE - GLUTEN FREE** 6.25
Two eggs your way with choice of toast and yukon gold home fries.
ADD BREAKFAST MEAT \$3 OR TEMPEH \$4.25

POACHED, FRIED & SCRAMBLED*

SERVED WITH TOAST (CHOICES UNDER EXTRAS) (GLUTEN FREE TOAST +1)
ADD YUKON GOLD HOME FRIES FOR \$2

POLENTA & ROMESCO **VEGGIE - GLUTEN FREE** 9.75
Two poached eggs over soft polenta with sautéed spinach, caramelized onions and almond romesco sauce.

EGGS ON SALAD **VEGGIE - GLUTEN FREE** 10.5
Two sunny side up eggs over lemon dressed greens with charred asparagus, onion, shaved fennel, carrot and cherry tomato.

PUTTANESCA SCRAMBLE **VEGGIE - GLUTEN FREE** 9.75
Two eggs scrambled with tomato confit, kalamata olives, garlic, capers, onion and fresh oregano.

BEANS, ROOTS & GREENS **VEGGIE - GLUTEN FREE** 10.25
Two sunny side up eggs with pinto beans, beets, carrots, onions and braised collard greens.

ASPARAGUS & MUSHROOMS **VEGGIE - GLUTEN FREE** 11.5
Two poached eggs over roasted local Hazel Dell mushrooms, creamy soft polenta, charred asparagus and pecorino romano cheese.

LENTILS & PANCETTA **GLUTEN FREE** 11.75
Two poached eggs over green lentils, crispy pancetta, sautéed spinach, italian salsa verde and pecorino romano cheese. (VEGGIE OPTION AVAILABLE)

SPECK & ARUGULA **GLUTEN FREE** 12.5
Two sunny side up eggs, fresh arugula, Alto Adige speck ham, pine nuts and lemon.

ON THE LIGHTER SIDE

STEEL CUT OATMEAL **VEGGIE** 7.5
Cooked in whole milk. Served with: brown sugar or honey or housemade jams or add additional toppings for .70 to 1.25, ask your server.

HOUSEMADE GRANOLA **VEGGIE** 6.25
Granola with nuts, dried fruits and cashew cream.

OMELETTES*

SERVED WITH TOAST (CHOICES UNDER EXTRAS) (GLUTEN FREE TOAST +1)
ADD YUKON GOLD HOME FRIES FOR \$2 (SUBSTITUTE EGG WHITES +1)

CAPRESE **VEGGIE - GLUTEN FREE** 11.5
Open face omelet topped with fresh mozzarella, tomato confit, basil pesto and fresh arugula.

VEGGIE **VEGGIE - GLUTEN FREE** 9.75
Filled with eggplant, zucchini, tomato, peppers, onion, spinach, sweet potato (ingredients cannot be modified) and choice of cheese: swiss, goat, brie, cotija, mozzarella, gorgonzola, dill mascarpone, pecorino romano, cheddar.

SALMON & ASPARAGUS OMELETTE **GLUTEN FREE** 12.75
Filled with smoked salmon, asparagus, capers and onion; topped with dill mascarpone.

BENEDICTS*

ALL SERVED WITH TWO POACHED EGGS OVER AN ENGLISH MUFFIN WITH HOLLANDAISE SAUCE AND YUKONGOLD HOME FRIES (SUBSTITUTE GLUTEN FREE ENGLISH MUFFIN +1 OR GF QUINOA CAKES +1.25)

VEGGIE **VEGGIE** 11.25
Walnut pesto sauce, spinach, tomato and avocado.

SALMON CAPER 12.75
Smoked salmon, onion, capers and spinach.

TROUT & APPLE 13.25
Hickory smoked Idaho rainbow trout fillet, collard greens, caramelized onion and apple.

CLASSIC BENEDICT 11.75
Sliced black forest ham and spinach.

GREEN EGGS & HAM 13.25
Prosciutto di Parma, walnut pesto sauce and brie cheese.

BLT 12.75
Bacon, arugula, tomato, avocado and balsamic reduction.

BRAISED SHORT RIB 13.25
Pulled beef, collard greens, caramelized onions, fresh salsa, red and anaheim peppers.

QUICHE & SALAD **GLUTEN FREE** 9.75
Quiche of the day, lemon dressed green salad and Yukon gold home fries.

YOGURT BOWL **VEGGIE - GLUTEN FREE** 8.5
With fresh fruit, mint, nuts and honey. (ADD GRANOLA +1)

FRESH FRUIT BOWL **VEGGIE - GLUTEN FREE** 6.5
Seasonal fresh fruits with a side of honey sweetened and spiced mascarpone cheese.

*CONSUMING ITEMS THAT ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS, MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS :: \$1.50 EXTRA FOR PLATES SPLIT IN THE KITCHEN