

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 ONLY
AVAILABLE
MONDAY THRU FRIDAY
11AM TO 2:30PM

TangerineEats.com

this menu is subject to
change at anytime

BIG SALADS

CAPONATA VEGGIE 10.25 Eggplant, zucchini, tomato, peppers, onion, sweet potato, capers, kalamata olives, pine nuts and fresh herbs (ingredients cannot be modified) over lemon dressed baby greens; with an olive oil crostini.	SHRIMP & SPINACH* GLUTEN FREE 13.5 Five seared shrimp over spinach with avocado, romesco sauce, cherry tomatoes, shaved fennel and fennel seed vinaigrette.	GRILLED CHICKEN 11.75 Seasoned chicken breast over baby greens with raisins, apple, walnuts, croutons, shaved carrot and balsamic vinaigrette.
KALE & ARUGULA GLUTEN FREE 11.5 Fresh arugula, massaged kale, pear vinaigrette, fresh apple, goat cheese, bacon pieces, almonds and sweet pickled beets.	SMOKED SALMON GLUTEN FREE 12.5 Smoked salmon over lemon dressed greens with capers, onion, shaved fennel, walnuts and a dollop of dill mascarpone cheese.	AHI TUNA NICOISE* GLUTEN FREE 15.25 Grilled medium rare ahi tuna, fennel vinaigrette dressed greens, onion, red pepper, pickled green beans, yukon potato, Niçoise olives and hardboiled egg.
EGGS ON SALAD* VEGGIE GLUTEN FREE 10.5 Two sunny side up eggs over lemon dressed greens with asparagus, onion, shaved fennel, carrot, cherry tomato and choice of toast.	QUICHE & SALAD GLUTEN FREE 9.75 Quiche of the day with a lemon dressed fresh green salad and home fries.	STEAK SALAD* GLUTEN FREE 13.5 Grilled hanger steak over lemon dressed baby greens, avocado, asparagus, onion and gorgonzola cheese.
BLUE ROMAINE VEGGIE 9 Balsamic vinaigrette dressed romaine lettuce with gorgonzola, tomato confit, balsamic onions, croutons and pecans.	Additions*: Seasoned grilled chicken 5.75 Sautéed shrimp 6.5 Grilled hanger steak 6.5	

SANDWICHES ALL SERVED WITH HAND CUT PENCIL FRIES OR LEMON DRESSED FRESH GREEN SALAD (SUBSTITUTE GLUTEN FREE BREAD +1)

MEDITERRANEAN MELT VEGGIE 9.5 Charred peppers, eggplant, zucchini, onion, spinach and sweet potato (ingredients cannot be modified) with melted swiss cheese on a ciabatta roll.	AHI TUNA* 12.5 On sourdough with medium rare grilled ahi tuna, balsamic mayo, caramelized onions, kalamata olives, lettuce and fresh tomatoes.
THREE CHEESE VEGGIE 9.25 Cheddar, swiss and pecorino romano on griddle fried sourdough; with a cup of tomato-fennel soup. ADD BACON \$3	BLT 9 Bacon, fresh tomato, balsamic mayo and romaine lettuce on griddle fried sourdough.
TANGERINE REUBEN 10.25 House made corned beef on rye bread with swiss cheese, sauerkraut, basil-red pepper dressing, caramelized onions and peppers.	BRAISED SHORT RIB 11.50 Pulled beef, arugula, goat cheese, red and anaheim peppers on a ciabatta roll; with au jus.
GRILLED CHICKEN 9.75 Seasoned grilled chicken, tomato confit, avocado, mozzarella cheese and balsamic mayo on a ciabatta roll.	TANGERINE BURGER* 11 'Never ever' beef burger on a potato roll with house made butter pickles, balsamic onions, tomato chutney and romaine lettuce. ADD CHEESE \$1.65 swiss, goat, brie, cotija, mozzarella, gorgonzola, dill mascarpone, pecorino romano, cheddar.

WE DO NOT COOK WITH CANOLA OIL, WE USE ONLY EXTRA VIRGIN OLIVE OIL, EXPELLER PRESSED NON-GMO CO SUNFLOWER OIL AND BUTTER.
WE DO NOT GUARANTEE GLUTEN FREE IS 100% GLUTEN FREE. \$1.50 EXTRA FOR PLATES SPLIT IN THE KITCHEN.

*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
:: CHEF/OWNER: ALEC SCHULER :: CHEF DE CUISINE: PATRICK COOK :: SOUS CHEF: ZAC DWIGHT :: GENERAL MANAGER: JUSTIN MEDLIN ::