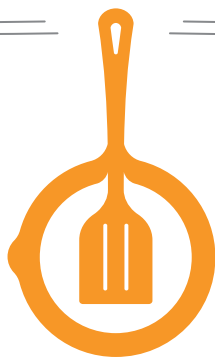


OPEN DAILY
7AM TO 2:30PM

2777 IRIS AVE. BOULDER
300 S. PUBLIC RD. LAFAYETTE
379 MAIN ST. LONGMONT



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)
(New crop Espresso - single origin)
Americano
Cortado/Macchiato
Con Panna
Affogato
Cappuccino
Latte
Mocha
Extra espresso shot
Almond, coconut or soy milk
House vanilla whipped cream
Flavor shot
House made chocolate

COFFEE DRINKS

Drip coffee (TANGERINE blend)
17oz french press (single origin)
Café au lait
Cold brewed (spring/summer only)
Florentine
TEA
House made chai
Dirty chai
Organic Allegro teas
Cambric
London fog
Matcha Latte
Golden Root - Turmeric Latte
Iced Tea/Arnold Palmer

JUICES

Freshly squeezed orange juice
House made lemonade
Grapefruit / Apple / Tomato

SMOOTHIES

Banana, kale, apple (dairy free)
Banana, peanut, berry
Banana chai
Banana berry

OTHER DRINKS

Steamer (add flavor shot .75)
Kombucha, Upstart
House made hot chocolate

COCKTAILS, BEERS, WINES

See our drink list

TANGERINE HOUSE SPECIALTIES

ALL SERVED WITH YUKON GOLD HOME FRIES

STEAK & EGGS* **GLUTEN FREE**

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

CORNED BEEF HASH* **GLUTEN FREE**

(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.

HUEVOS RANCHEROS* **GLUTEN FREE**

Corn tortilla topped with pinto beans,
three pepper sauce, guacamole, pico
de gallo, sour cream, queso fresco
cheese and two sunny side up eggs.

CHICKEN & WAFFLES

Fluffy Belgian waffle, fried chicken
breast scaloppine, cashew whipped
cream and 100% pure organic maple
syrup.

BISCUITS & GRAVY

House made buttermilk biscuits
smothered in sausage gravy, topped
with two sunny side up eggs.

THE VEGAN **GLUTEN FREE**

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

PANCAKES, FRENCH TOAST, WAFFLE

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

THREE BUTTERMILK PANCAKES **VEGGIE**

Includes 1 topping, ask your server.
Extra toppings range from .79 to 1.65 each.

SEASONAL PANCAKES SPECIAL

Rotating selection, ask your server or see specials sheet.

BELGIAN WAFFLE **VEGGIE**

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

BLR PANCAKES **VEGGIE**

Blueberry, lemon and ricotta pancakes, with blueberry sauce.

BRIOCHE FRENCH TOAST **VEGGIE**

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

MONTE CRISTO SANDWICH

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.

Chicken breast:

grilled or fried scaloppine.

Sautéed shrimp.

Honey smoked salmon.

Grilled steak.

HOME FRIES **VEGGIE GLUTEN FREE**

Seasoned Yukon gold potatoes.

TOAST **VEGGIE**

Sourdough, multigrain, rye or
English muffin. (GLUTEN FREE +1)

TEMPEH **VEGAN - GLUTEN FREE**

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

SIDES **VEGGIE**

Pinto beans or lentils or polenta

GREENS **VEGAN**

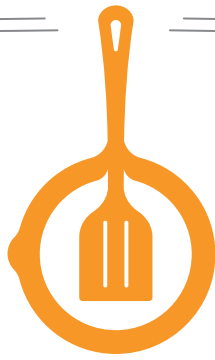
Choose one: braised collards or sautéed
spinach or sautéed kale or fresh arugula.

FRESH FRUIT CUP **VEGGIE**

ONE EGG*

WE DO NOT COOK WITH CANOLA OIL, WE USE ONLY EXTRA VIRGIN OLIVE OIL, CO MILLS EXPELLER PRESSED NON-GMO COLORADO SUNFLOWER OIL AND BUTTER. ALL SALT IS SOLAR EVAPORATED SEA SALT FROM NORTHERN CALIFORNIA. ALL FLOURS ARE UNBLEACHED AND ORGANIC. WE DO NOT GUARANTEE GLUTEN FREE IS 100% GLUTEN FREE. PRODUCE IS LOCAL WHEN AVAILABLE.





TANGERINE

EGGS, Eggs, eggs*

EGG SAMMY **VEGGIE**

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 OR HOME FRIES \$2

EGGS YOUR WAY **VEGGIE - GLUTEN FREE**

Two eggs your way with Yukon gold home fries and choice of toast.
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**

Two poached eggs over soft polenta with sautéed spinach, caramelized onions and almond romesco sauce.

EGGS ON SALAD **VEGGIE - GLUTEN FREE**

Two sunny side up eggs over lemon dressed greens with charred asparagus, onion, shaved fennel, carrot and cherry tomato.

PUTTANESCA SCRAMBLE **VEGGIE - GLUTEN FREE**

Two eggs scrambled with tomato concasse, kalamata olives, garlic, capers, onion and fresh herbs.

BEANS, ROOTS & GREENS **VEGGIE - GLUTEN FREE**

Two sunny side up eggs with pinto beans, beets, carrots, onions and braised collard greens.

ASPARAGUS & MUSHROOMS **VEGGIE - GLUTEN FREE**

Two poached eggs over roasted local Hazel Dell mushrooms, creamy soft polenta, charred asparagus and pecorino romano cheese.

LENTILS & BACON **GLUTEN FREE**

Two poached eggs over green lentils, 3 bacon slices, sautéed spinach, walnut pesto and pecorino romano cheese. (VEGGIE OPTION AVAILABLE)

SPECK & ARUGULA **GLUTEN FREE**

Two sunny side up eggs, fresh arugula, Alto Adige speck ham, pine nuts and lemon.

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**

Open face omelet topped with fresh mozzarella, tomato concasse, cherry tomatoes, walnut pesto and fresh arugula.

VEGGIE **VEGGIE - GLUTEN FREE**

Filled with eggplant, zucchini, tomato, peppers, onion, spinach, sweet potato (ingredients cannot be modified) and choice of cheese: swiss, goat, brie, queso fresco, mozzarella, gorgonzola, pecorino romano, cheddar.

SALMON & ASPARAGUS OMELET **GLUTEN FREE**

Filled with honey smoked salmon, asparagus, capers and red onion; with sour cream.

BENEDICTS*

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

VEGGIE **VEGGIE**

Walnut pesto, spinach, tomato concasse and guacamole.

SALMON CAPER

Honey smoked salmon, red onion, capers and spinach.

TROUT & APPLE

Hickory smoked Idaho rainbow trout fillet, collard greens, caramelized onion and fresh apple.

CLASSIC

Sliced black forest ham and spinach.

GREEN EGGS & HAM

Prosciutto di Parma, walnut pesto and brie cheese.

BLT

Bacon, arugula, tomato, guacamole and balsamic reduction.

BRAISED SHORT RIB

Pulled beef, collard greens, caramelized onions, pico de gallo, red and anaheim peppers.

ON THE LIGHTER SIDE

STEEL CUT OATMEAL **VEGGIE**

Cooked in whole milk. Served with: brown sugar or honey or housemade jams or add additional toppings for .79 to 1.65, ask your server.

HOUSEMADE GRANOLA **VEGGIE**

Granola with nuts, dried fruits and cashew whipped cream.

QUICHE & SALAD **GLUTEN FREE**

Quiche of the day, lemon dressed green salad and Yukon gold home fries.

YOGURT BOWL **VEGGIE - GLUTEN FREE**

With fresh fruit, mint, nuts and honey. (ADD GRANOLA +1)

FRESH FRUIT BOWL **VEGGIE - GLUTEN FREE**

Seasonal fresh fruits with a side of honey sweetened and spiced mascarpone cheese.

*CONSUMING ITEMS THAT ARE SERVED RAW OR UNDERCOOKED, OR 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