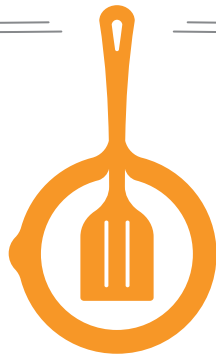


OPEN DAILY
7AM TO 2:30PM

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



TANGERINE

THIS MENU IS ONLY
AVAILABLE at lunch
MONDAY THRU FRIDAY
11AM TO 2:30PM

BIG SALADS

CAPONATA **VEGGIE**

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 almond romesco sauce and olive oil crostini.

KALE & ARUGULA **GLUTEN FREE**

Fresh arugula, massaged kale, pear vinaigrette, fresh apple, goat cheese, bacon pieces, almonds and beets.

EGGS ON SALAD* **VEGGIE GLUTEN FREE**

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

SHRIMP & SPINACH* **GLUTEN FREE**

Five seared shrimp over spinach with avocado, romesco sauce, cherry tomatoes, shaved fennel and fennel vinaigrette.

SMOKED SALMON **GLUTEN FREE**

Honey smoked salmon over lemon dressed greens with capers, onion, shaved fennel and walnuts.

AHI TUNA NICOISE* **GLUTEN FREE**

Seared medium rare ahi tuna, baby greens, fennel vinaigrette, onion, red pepper, pickled green beans, Yukon potato, Niçoise olives, hardboiled egg.

GRILLED CHICKEN

over baby greens with raisins, apple, walnuts, croutons, shaved carrot and balsamic vinaigrette.

GORGONZOLA SALAD **VEGGIE**

Balsamic vinaigrette dressed baby greens with gorgonzola, tomato concasse, balsamic onions, croutons and pecans.

QUICHE & SALAD **GLUTEN FREE**

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

STEAK SALAD* **GLUTEN FREE**

Grilled hanger steak over lemon dressed baby greens, guacamole, asparagus, onion and gorgonzola cheese.

Additions:

Chicken Breast:

grilled or fried scaloppine.

Sautéed shrimp*

Honey smoked salmon

Grilled hanger steak*

SANDWICHES ALL SERVED WITH HAND CUT FRENCH FRIES OR LEMON DRESSED FRESH GREEN SALAD (SUBSTITUTE GLUTEN FREE BREAD +1) (1/2 FRIES AND 1/2 SALAD +1.50)

MEDITERRANEAN MELT **VEGGIE**

Charred peppers, eggplant, zucchini, onion, spinach and sweet potato (ingredients cannot be modified) with almond romesco sauce, walnut pesto and melted swiss cheese on a ciabatta roll.

THREE CHEESE **VEGGIE**

Cheddar, swiss and pecorino romano on griddle fried sourdough; with a cup of tomato-fennel soup.
ADD BACON \$3

TANGERINE REUBEN

House made corned beef on rye bread with swiss cheese, sauerkraut, basil-red pepper dressing, caramelized onions and peppers.

GRILLED CHICKEN

Seasoned grilled chicken, fresh tomato, guacamole, mozzarella cheese and balsamic mayo on a ciabatta roll.

AHI TUNA*

On sourdough with seared medium rare ahi tuna, balsamic mayo, caramelized onions, kalamata olives, lettuce and fresh tomato.

BLT

Bacon, fresh tomato, balsamic mayo and romaine lettuce on griddle fried sourdough.

BRAISED SHORT RIB

Pulled beef, arugula, goat cheese, red and anaheim peppers on a ciabatta roll; with au jus.

TANGERINE BURGER*

All natural beef burger on a potato roll with house made butter pickles, balsamic onions, fresh tomato and lettuce. ADD CHEESE \$1.65 :

swiss, goat, brie, queso fresco, mozzarella, gorgonzola, pecorino romano, cheddar.

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 SEASONALLY, WHEN AVAILABLE.

*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