

OUR MISSION

TO PROVIDE AN UPLIFTING EXPERIENCE
WHERE OUR GUESTS ARE WELL FED,
EDUCATED, INSPIRED AND EMPOWERED TO
OBTAIN OPTIMAL HEALTH IN A POSITIVE
ENERGY ENVIRONMENT

DETOX PLANS

ELIMINATE, REPLENISH, HEAL

our customized menu plans walk you through elimination of the big five; caffeine, alcohol, dairy, sugar, and processed foods while adding in healing foods and incorporating strategies to quickly move the toxins out of your body. Benefits include cwellular restoration, cleansed palate, increased energy, better sleep, glowing skin, inflammation reduction, and shedding of unneeded fluids and fats. This whole food (not juicing) plan will be filling and satiating! Ask your server for pricing and details.

PRE ORDERS \$14 EA

Let us cook for you! Order chef specials like Shepherd's Pie, Cauliflower Curry, Stuffed Poblano Peppers, Spaghetti & Beetballs, Thai Lettuce Wraps, Maitake Alfredo & Veggie Lasagna, plus soup/salad combos! *24 hours needed for all meal prep orders

CATERING AVAILABLE

PARTIES ~ WEDDINGS ~ LUNCHEONS

Please call us to cater your special event!

CLASSES & EVENTS

FITNESS ~ GARDEN ~ ECO RESPONSIBLE check our website often for upcoming events & classes

MENU KEY

*PB - PLANT BASED (NO DAIRY, MEAT, OR ANIMAL PRODUCTS -EXCLUDES HONEY)

*OF (prepared with no oils whatsoever)

GF (gluten free), EG (contains eggs),* NF (treenut free)





MOUNTAIN **MUNCHIES**

HOLY CITY SAMPLER \$19

Spanakopita, Baba Ganoush Hummus, Dolmas, Falafel, Greek Salad, Tzatziki Sauce & Olives with Pita Bread *PB

CAMP DORIS COMBO \$10

Salsa Verde, Smoky Red Salsa, Cashew Queso, with Walnut Chorizo & organic corn chips * PB, *GF,

PRAIRIE NACHOS \$15

Fully loaded with bean chili, cashew cheese, fresh cilantro, green onion, red onion, red and green bell pepper, black olives, jalapeno with plant based sour cream drizzle and sliced avocado *PB, *GF,



CRISPY SWEET POTATO COBBLESTONES \$12

Deliciously seasoned sweet potato cakes, soft on the inside, and cripsy on the outside. Served with Green Pea Mint puree and tangy Lemon Cashew Yogurt Sauce *PB Add 2 Fried eggs \$3

SWEET POTATO FRIES \$7

Shoestring cut sweet potato fries served with ketchup

TORNADO FRIES \$11

Crispy spiral cut russet potatoes fried and topped with Hemp Parmesan, Green Onion, and Garlic Aioli Sauce *PB

COSMIC BOWLS \$15

THE BIG D DIPPER

Fresh seasonal greens and brown rice paired with our house made zesty Black Bean patty, fresh red and green bell pepper, red and green onion, cilantro, shredded purple cabbage, shredded plant based cheddar cheese, served with a scoop of Avocado Hummus and topped with Avocado Hemp Ranch *PB. *GF. *OF

THE NORTH STAR

Fresh seasonal greens and brown rice paired with our house made herbed & nutty Cashew Quinoa patty, Cucumber Dill hummus, black and kalamata olives, shredded carrots, fresh tomatoes, shredded purple cabbage, fresh parsley, plant based Feta cheese, and Tzatziki dressing *PB, *GF, *OF

THE PEGASUS

Fresh seasonal greens, and brown rice paired with our house made Coconut Curry Red lentil patty, Red Pepper hummus, shredded carrots, and purple cabbage, green onion, fresh green peas, cucumber, tomatoes, Sesame seeds and our Sesame Ginger Vinaigrette dressing *PB, *GF, *OF

THE ORION

Fresh seasonal greens and herbed quinoa with our house made savory Green Pea patty, Pesto hummus, shredded carrots and purple cabbage, red and green onion, cucumber and parsley with sliced avocado, Hemp Parmesan and our house Antioxidant dressing *PB, *GF, *OF

MAC BOWLS \$14

elbow brown rice macaroni with our cashew cheese & magic dust 'PB 'GF

Mt. Scott

walnut chorizo, sliced avocado, sriracha, fresh cilantro *PB

Lil' Baldy

falafel, feta, spinach, tzatziki drizzle and fresh parsley *PB, *NF

Tahbone

sauteed mushrooms, spicy kale crumbles, garlic aioli sauce *PB, *NF

Mt. Sheridan

Cashew Quinoa bites, alfredo drizzle, shredded mozzarella, fresh basil *PB

Elk Mountain

bean chili, cashew cheese, onion, jalapeno, shredded cheddar, cilantro *PB

CARROT DOGS \$9

District 49

yellow mustard, pickles, red onion, sauerkraut *PB, *OF. *NF

Hwy 58

bean chili, cashew cheese, fresh jalapeno, red onion *PB. *OF

walnut chorizo, sriracha, green onion *PB. *OF

73557

3 Dog Night \$19 All three dogs!



BOULDER BUNS

served with a small garden salad Add Mac or Fries \$4

BLACK BEAN \$14

Zesty Black Bean patty in a whole wheat bun with smashed avocado, romaine lettuce, sliced tomato, red onion, pickled jalapeno and Vegan Sliced Cheddar Cheese *PB,

BEET BURGER \$14

Sweet Heat Red Beet patty in a fresh bun with smoky mayo, romaine lettuce, pickled red onions, crimson kraut, and purple cabbage *PB

PATTY MELT \$15

Our mixed Veggie patty with plant based sriracha mayo, caramelized onion, sauteed mushrooms, romaine lettuce and plant based melted gouda on german rye *PB

LIL' HIPPIES \$5.50

MAC N CHZ

elbow rice macaroni, cashew cheese

GRILLED CHZ

house blend of three cheeses & butter

PLAIN DOG

carrot dog with ketchup or mustard

MINI CARROT CORN DOGS

baby carrot surrounded by corn batter, fried & served with ketchup or mustard

PB&H

Chunky Peanut Butter, Banana & Honey)

CHIPS & CHZ

Corn chips with cashew cheese

SOUPS & CHILI

Cup \$5 Bowl \$8 Three Bean Chili

SOUP OF THE DAY

Attare *PB, *GF, OF, *NF

SLICK ROCK SANDWICHES

served with carrot sticks, celery sticks & Avocado Hemp Ranch

THE BIRDWATCHER \$10

chunky smashed chickpea salad in dijon mayo with apple, celery, and red onion *PB, *NF

THE CLIMBER \$10

Smashed green peas, avocado, red pepper hummus, red onion, cucumber and fresh spinach *PB. *NF

THE TRAILHEAD \$8

Chunky Peanut Butter, Banana & Honey *PB (contains honey)

THE ADVENTURE BOX \$16

your choice of sandwich in a compostable box with a bag of veggie chips, an apple, a protein bar & choice of house drink.

Please let us know of an allergies prior to placing your order

MEAL PREPS

8 BUNDLES AVAILABLE

TO-GO IN MARKET FRIDGE!



HOUSE MADE BEVERAGES

\$5 EACH

comes with one free refill

Turmeric Tea - HOT or cold

turmeric, ginger, cinnamon, cardamom, molasses

Lemon Mango Green Tea

yellow mango, lemon, green tea, agave

Strawberry lemonade

strawberry, lemon, cane sugar

Cold Brew

16 hour cold brew

Detox Tea HOT or cold

lemon, ginger, cayenne, apple cider vinegar (may be served hot or cold)

Seasonal Fruit & Herbed Teas HOT or

cold

ask your server!

Turmeric is a root that has fantastic anti inflammatory is liquid gold!

HOT DRINKS

\$5 EACH

Hot Drip Coffee

bottomless freshly ground organic fair trade beans with choice of creamer & sweetener

Lattes

Turmeric Latte, Rose Latte, Matcha Tea Latte, Candied Beet Latte *oat or almond milk

Hot Cocoa

house blended creamy cocoa mix

BOTTLED DRINKS

Jared's Kombucha \$6 seasonal flavors *ask your server!

Clean Sparkling Yerba Mate \$5 blackberry, watermelon, peach , raspberry, lemon lime

Topo Chico \$4 classic

Blackberry Sparkling Water \$2.50

Smart Water \$6



MADE FROM SCRATCH

SWEET ENDINGS

BAKLAVA \$6

walnut, pecan, housemade vegan butter, lemon, cinnamon, phyllo dough *PB

BANANA SPILT \$7

warmed Hemp Banana Bread with two scoops of coconut vanilla ice cream, fresh banana, chocolate sauce and a cherry on top! *GF, *PB

ROOT BEER KOMBUCHA FLOAT \$6

GTs Alive root beer over banana coconut vanilla bean ice cream *PB, *GF

CHIA SEED PUDDING PARFAIT - \$6

with fresh berries & bananas *GF, *PB

CASHEW YOGURT PARFAIT- \$6

with fresh berries & bananas *GF, *PB

FRIDAY CAKE \$7

freshly made cake squares with icing or glaze *PB

SATURDAY MUFFIN \$3.50

ask your server for available flavors *PB

PROTEIN BARS

SINGLE \$4 | 4 PK \$15 | 8 PK \$28 | 12 PK \$39

Goii

goji, blueberry, chia, almond

Amaranth

amaranth, peanut butter, apricot, honey

Hemp

hemp, banana, oat, maple

Maca

maca, pumpkin seed, almond, sunflower seed

PROTEIN SHAKES

\$8 PEA/HEMP PROTEIN & ALMOND MILK

FRUITBERRY FIELDS

banana, blueberry, strawberry, blackberry, vanilla

CHOC-O-DELIC

cocoa, banana, spinach

GIMME A BEET

red beets, banana, cinnamon, raspberry

Mean Green

green apple, lemon, ginger, banana

BAR MENU



FRESH PICKS

CUCUMBER GARDEN \$9

Vodka, muddled cucumber, mint, lemon lime soda

STRAWBERRY FIELDS \$10

Gin, muddled strawberry, raspberry, lime, mint, lemon lime soda

HIPPIE MO \$9

Coconut rum, fresh mint, lime, simple syrup, soda

TEQUILA FRESCA \$10

Tequila, grand marnier, muddled strawberry, raspberry, lime, mint, lemon lime soda

THC \$10

Cruzan coconut rum, captain morgan, Midori, blue curacao, pineapple juice and sweet n sour

ROMP IN THE MOUNTAINS \$10

Vodka, chambord, midori, pineapple juice

SWEET PARKIE \$9

Cruzan coconut rum, cranberry and pineapple juice

HOLY CITY WATER \$9

Vodka, cruzan coconut rum, peach schnapps, pineapple juice and lemon lime soda

MOUNTAIN WATER \$9

Tequila, topo chico, agave nectar, lime

CLASSICS

HIPPIE RITA \$10

Tequila, grand marnier, splash of OJ, lime juice, sweet n sour

OLD FASHIONED \$9

Jack Daniels, muddled orange and cherry, simple syrup, bitters, soda

SUNSET SANGRIA \$8

Red wine, orange juice, kombucha, lime, and orange

HIPPIE MARY \$9

Vodka, bloody mary mix, celery, lime

COSMOHIPPIE \$9

Vodka, grand marnier, cranberry juice, lemon, sugar rim

KICKSTART MARTINI \$10

Vodka, coffee liqueur, coffee, simple syrup, raspberry

CHOCOLATE DROP MARTINI \$10

Vodka, Godiva chocolate liqueur, Baileys, chocolate syrup

RED RUBY \$10

Gin, Grapefruit juice, splash of cranberry, lime

PRICKLY KICKS

MOUNTAIN MULE \$10

Vodka, ginger beer, ginger kombucha, agave, lime

TURMERIC TWIST \$10

Gin, muddled lemon, ginger, turmeric tea

MINT GINGER \$9

Gin, muddled mint, ginger, lime, simple syrup, soda

FROZEN TREATS

FROZEN MARGARITA \$9

Tequila, grand marnier, splash OJ, lime juice, sweet n sour

STRAWBERRY RITA \$9

Tequila, triple sec, strawberries, lime juice, sweet n sour

WATERMELON RITA (SEASONAL)

Tequila, watermelon, vanilla, sweet n sour, lime juice

ENDLESS SUMMER \$10

Vodka, strawberry, raspberry, blueberry, sweet n sour, simple syrup

TRAIL BLAZER \$9

Gin, apple juice, banana, strawberry

MUDSLIDE \$10

Vodka, Kahlua, Baileys, heavy cream, chocolate syrup

HIPPIE COLADA \$9

Rum, coconut cream, pineapple juice

BEER

DOMESTIC BOTTLED \$4 SPECIALTY BOTTLED \$5

DRAFT 16OZ \$4 ~ 23 OZ \$6

ask server for selections

WINE BY THE GLASS

OUR DAILY RED \$6

red blend SANTA MARGHERITA \$8

pinot grigio

BARTENURA \$9

prosecco
JOSH CELLARS \$6

cabernet





PANCAKES

SINGLE \$5 ~SHORT \$9 ~TALL \$15

fluffy and filling cakes served with maple or agava syrup *PB

ADD ONS

fresh bananas & berries \$3 peanut or almond butter \$1.25

FRENCH TOAST

PLATE \$13

hints of cinnamon & nutmeg dusted with powdered sugar served with maple or agave syrup with a fruit bowl *PB (*GF option add \$1)

FEELIN YOUR OATS

RAW OAT BOWL \$10

whole rolled oats, cinnamon, chia seed, ground flax, almond or oat milk *PB, *GF, *OF choice of peanut or almond butter and a fruit bowl with fresh bananas & berries

HOT OATMEAL \$9

whole rolled oats, almond milk, maple syrup served with raisins & walnuts *PB GF, *OF

ACAI BOWL

ACAI BOWL MADE TO ORDER \$12.50

blended unsweetened acai, frozen banana, & almond milk topped with fresh bananas, seasonal berries, granola & shredded coconut drizzled with agave syrup or honey *PB, *OF choice of peanut or almond butter

SIDES

EGG \$1.50 EACH
FRUIT BOWL \$4
TOAST OR PITA \$1.50
BREAKFAST POTATOES \$5

SCRAMBLES

VEGAN \$12

chickpea "cheggs", over warm mixed greens, quinoa, cashew cheese, mushroom, onion, bell peppers, roasted potatoes, sliced avocado and choice of salsa *PB. *GF

VEGETARIAN \$13

farm eggs your way over warm mixed greens, quinoa, cashew cheese, mushroom, onion, bell peppers, roasted potatoes, sliced avocado and choice of salsa *GF

THE BENEDICTION

CHEGGS BENEDICT \$13

Chegg rounds atop open faced English Muffins, sliced tomato, spinach and Hollandaise sauce served with breakfast potatoes

EGGS BENEDICT \$14

Poached farm eggs atop open faced English Muffins, sliced tomato, spinach and Hollandaise sauce served with breakfast potatoes

BREAKFAST BURRITOS

VEGAN \$12

scrambled cheggs, cashew cheese, mushrooms, onions, bell peppers, roasted potatoes, spinach wrapped in a tortilla with choice of salsa

VEGETARIAN \$13

scrambled farm eggs, cashew cheese, mushrooms, onions, bell peppers, roasted potatoes, spinach wrapped in a tortilla with choice of salsa

BAKED AVOCADO

MADE TO ORDER \$10

Fresh ripe avocado half, scooped out and blended with cashew cheese, diced red & green pepper, red & green onion, & spices then topped with shredded cheddar and baked until hot! Served with tortilla chips *made to order, allow 12 minutes

View our Menu Here



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