

HOUSE Rock KITCHEN

APPETIZERS

CHIPS & PICO ^{VGFDFP} 8
Add Guacamole ^{VGFDFP} 6

CHIPS & GUACAMOLE ^{VGFDFP} 11

**HOUSE SMOKED TURKEY -OR-
SLOW-SMOKED PORK OPEN FACED SLIDERS** 8
Roasted cashew sauce, Super-Slaw & gorgonzola

PORK GREEN CHILI ^{GFDF} cup 4 bowl 7

SALADS

SIDE SALAD ^{VGFDFP} 4
Kale, arugula, mustard sprouts & tomato

ROASTED BRUSSEL SPROUT SALAD ^{VGF} 9
A blend of kale, goat cheese & balsamic vinaigrette

HOUSE ROCK SALAD ^{VGFDFP} 12
Kale, arugula, mustard sprouts, roasted beets, roasted red peppers, avocado, cucumber, tomato, roasted pumpkin seeds, flax seed, jicama-orange & Super-Slaw
Add Warm Goat Cheese 2

ADD A PROTEIN

HOUSE-SMOKED PULLED PORK ^{GFDFP} 5

HOT HOUSE SMOKED TURKEY ^{GFDFP} 4

GRILLED CHICKEN ^{GFDFP} 5

HOUSEMADE VEGGIE PATTY ^{VGFDF} 6

HOUSE-SMOKED BEEF BRISKET ^{GFDFP} 9

SUSTAINABLE SALMON ^{GFDFP} 11

DRESSINGS

BALSAMIC VINAIGRETTE ^{VGFDFP}

LEMON OREGANO VINAIGRETTE ^{VGFDFP}

CREAMY GORGONZOLA ^{VGF}

ORANGE TAHINI ^{VGFDFP}

Our food is gluten lite, dairy lite, and 95% Soy/GMO/Corn+Sugar Free!
We source local and organic products as much as possible.
While we offer gluten free items, our Kitchen is not gluten free.

^V Vegetarian ^{GF} Gluten-Free ^{DF} Dairy-Free ^P Paleo

HOUSE BOWLS

SERVED WITH DRESSED HOUSE GREENS, SUPER-SLAW & ROASTED PUMPKIN SEEDS. NO SUBSTITUTIONS PLEASE.

BBQ ^{VGFDF}
Sweet potato chips, black beans, BBQ sauce, pickled red onion & jicama-orange salad

SOUTHWESTERN ^{VGFDF}
Brown rice, black beans, chipotle sauce, avocado, roasted green chilies & pumpkin pesto aioli

MOROCCAN ^{VGFDF}
Quinoa tabbouleh, roasted beets, chermoula herb sauce, avocado & raisin-lemon sauce

INDIAN ^{VGF}
Brown rice, veggie curry, yogurt sauce, fruit chutney & jicama-orange salad

GREEK ^{VGF}
Quinoa tabbouleh, roasted beets, roasted cashew sauce, tomato, cucumber, kalamata olives & tzatziki sauce

Add Cheddar, Swiss or Gorgonzola 1

Add Brie or Goat Cheese 2

- CHOOSE YOUR PROTEIN -

GRILLED CHICKEN ^{GFDFP} 17

HOUSE-SMOKED PULLED PORK ^{GFDFP} 16

HOUSE-SMOKED BEEF BRISKET ^{GFDFP} 19

GRILLED SUSTAINABLE SALMON ^{GFDFP} 21

HOUSEMADE VEGGIE PATTY ^{VGFDF} 17

BURRITOS

GRILLED WITH BROWN RICE, BLACK BEANS, ROASTED GREEN CHILIES, CHIPOTLE SAUCE, CHEDDAR & PICO

SIMPLE ^V 10

HOUSE-SMOKED PULLED PORK 13

GRILLED CHICKEN 13

HOUSEMADE VEGGIE PATTY ^V 13

HOUSE-SMOKED BEEF BRISKET 15

GRILLED SUSTAINABLE SALMON 18

Smothered in Pork Green Chili ^{GFDF} 2

HOUSE ROCK BURGERS

LOCALLY SOURCED, GRASS-FED, HORMONE & ANTIBIOTIC FREE.

SERVED WITH DRESSED HOUSE GREENS, TOMATO & PICKLED RED ONION.
SERVED WITH A SIDE OF FRIES.

SUB HOUSEMADE VEGGIE BURGER
SUB BISON BURGER 3 SUB ANY SIDE ITEM 2

HOUSE ^{DF} 13
7oz Grass-Fed Burger

MUSHROOM 16
Sautéed mushrooms, gorgonzola & pumpkin pesto aioli

CHIPOTLE 17
Roasted red peppers, cheddar, guacamole & chipotle aioli

BBQ 16
Bacon, cheddar, BBQ sauce & Super-Slaw

BURGER ADDS

CHEDDAR, SWISS, GORGONZOLA 1

BRIE, GOAT CHEESE 2

SAUTEED MUSHROOMS, ROASTED RED PEPPERS
GUACAMOLE, BACON 2

ROASTED GREEN CHILIS, PICKLED RED ONION 1

SANDWICHES

SERVED WITH DRESSED HOUSE GREENS, TOMATO & PICKLED RED ONION.
SERVED ON FOCACCIA WITH A SIDE OF FRIES.

SUB ANY SIDE ITEM 2

HOUSE-SMOKED PULLED PORK ^{DF} 13
BBQ sauce, Super-Slaw & guacamole

HOT HOUSE-SMOKED TURKEY 13
Bacon, avocado & tzatziki sauce

CHICKEN PESTO 15
Bacon, brie & pumpkin pesto aioli

GRILLED SUSTAINABLE SALMON ^{DF} 18
Avocado & pumpkin pesto aioli

THREE CHEESE MELT ^V 10
Melted swiss, cheddar & brie cheeses with fig spread

HOUSE-SMOKED BEEF BRISKET 16
Swiss & chipotle aioli

CONSUMING RAW MEATS, POULTRY, AND SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
WRITTEN INFORMATION REGARDING THE SAFETY OF THESE ITEMS IS AVAILABLE UPON REQUEST.



SIDES

3.5

SUPER-SLAW VGFDFP

Kale, cabbage, chia, flax, hemp hearts & lemon-oregano vinaigrette

ROASTED BRUSSEL SPROUT SALAD VGFDF

A blend of kale, goat cheese & balsamic vinaigrette

JICAMA-ORANGE SALAD VGFDFP

QUINOA TABBOULEH VGFDF

BROWN RICE VGFDF

ROASTED BEETS VGFDFP

FRENCH FRIES VGFDF

SWEET POTATO CHIPS VGFDFP

KIDS

12 & UNDER ONLY

SERVED WITH CARROT STICKS

BURGER DF

4oz grass fed beef patty

6

Add Cheddar or Swiss 1

BURRITO

Chicken or beef, brown rice, black beans & cheddar

6

CHEESE MELT V

Cheddar, swiss & fig spread

7

MAC 'N CHEESE V

5

SANDWICHES

Sunflower butter & sugar-free strawberry jam or honey VDF 5

Turkey & cheddar or swiss 5

DRINKS

FRESH ICED TEA

2.5

HONEY LEMONADE

2.5

HALF TEA / HALF LEMONADE

2.5

HOT TEA / COFFEE

2.5

ORGANIC MILK

2.5

BOTTLED WATER

2.5

OOGAVE ORGANIC SODA - Local Craft Soda

2.75

Cola Mexicana, Root Beer, Mandarin Key Lime, Ginger Ale, Watermelon Cream

NON-ALCOHOLIC ON TAP

3.5

Kombucha - Colorado brewed organic tea elixir (rotating flavors)