

ALL DAY MENU

11:00 am - 9:00 pm

SCP Cauliflower Tempura \$12

Mediterranean Seasoned, Citrus Marinated Olives, Chipotle Aioli

Mezze Platter \$14

Red Pepper Hummus, Olives, Pickled Carrots & Artichoke Hearts, Marinated Feta, Horiatiki Salad, Toasted Almond, Pita

Tomato Basil Bisque Soup

Topped with Fresh Basil Cup \$5 | Bowl \$9

Red Pepper Hummus & Sourdough Bruschetta \$13

Arugula, Heirloom Tomato, Balsamic Reduction

Watermelon & Wedge \$14

Mint, Feta, Olive Oil, Raspberry Vinaigrette

SCP Cobb Salad \$14

Avocado, Heirloom Tomatoes, Point Reyes Blue Cheese, Honey Roasted Chickpeas, Hard Cooked Local Egg on Romaine Served with House Made Buttermilk Dressing

Margarita Pizza \$16

Sourdough Crust, Heirloom Tomato, Basil, Buffalo Mozzarella, Crushed Chili

Wild Mushroom Pizza \$16

Sauteed Mushroom & Arugula, Caramelized Onions and Elevation Brie, Garlic Oil, Mushroom Duxelle

Roasted Vegetable Pizza \$16

Grilled Mixed Vegetables, Red Onions, Spinach, Mushrooms, Tomato Sauce, Mozzarella Cheese

Wild Mushroom Fettuccine \$22

Haricot Verts, Cherry Tomato, Summer Squash, Fine Herbs, Parmesan

Quinoa & Boulder Wheat Burger \$19

Quinoa, Roast Beet, Jalapeno Tomato Jam, Ginger, Brioche Bun, Green Goddess Dressing, Sweet Potato Fries

Wild Mushroom & Roasted Poblano Tacos \$18

Corn Tortilla, Caramelized Onion, Avocado, House Hot Sauce, Goat Cheese, Cilantro, Served with Cilantro Lime Rice

Caprese Panini \$17

Bakery Sourdough, Veggie Pesto Panini with Mozzarella, with Boulder Kettle Chips & Pickle

Mediterranean Hummus Wrap \$17

Red Pepper Hummus, Heirloom Tomatoes, Feta, Cucumber, Red Onion, Arugula, Mint, Lemon Vinaigrette

*All pizzas can be made gluten free for an additional \$5



DESSERTS

Peach Cobbler \$7

Rolled Oats and Dried Fruit Topping, Vanilla Ice Cream *V, GF

Flourless Chocolate Torte \$7

Fresh Berries, Whipped Cream, Raspberry Sauce *V, GF

Warm Chocolate Chunk Cookies \$7

Served with Chilled Almond Milk