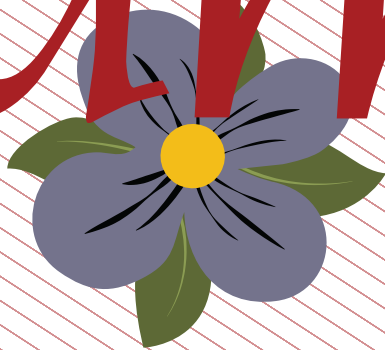


ADAM'S

Mountain

Café



Dinner

Serving
Global Cuisine

based on
Slow Food Principles

*Good Clean
Fair*



Adam's

Mountain Café



WE USE COLORADO RAISED ANTIBIOTIC FREE BOULDER NATURAL CHICKEN
 * LOCALLY SOURCED WHENEVER POSSIBLE *

Dinner Entrées

Tuesday - Saturday 5pm-9pm

Korean Style Organic Salmon 23.00

Baked with house Gochujang, Honey, and Tamari over Coconut Jasmine Rice, with spicy Cucumber Kimchi, toasted Pine Nuts and braised Organic Greens

Ramen Noodles in Indian Coconut Curry 16.00

Carrots, Onion, Ginger, White Miso, and Tofu in a Creamy Coconut Milk with Cilantro, Scallions, and Red Bell Peppers served with Lime and Pappadam

Mac & Cheese with creamy Asiago 16.00

White Cheddar and Gruyère cheese Sauce in penne pasta topped with buttery baked breadcrumbs

house Chipotle Salsa	2	Tomatoes	3
fresh Jalapeños	1	Pistachio Pesto	2
Boulder All Natural Chicken	6	Sesame Crusted Tofu	5
Steamed Broccoli	2		

Hot Sauces: Tabasco, Cholula, Siracha, Chili Sambal

NOLA Blackened Chicken 20.00

Boulder All Natural Chicken pan seared topped with sautéed Buttery Mushrooms and Blackened Shrimp. Served with Creamy Corn Maque Choux, and braised Garlic Greens

Baked Catch of The Day 18.00

Chef's choice Fish filet encrusted in housemade Rosemary Cracker Crumbs baked & served with roasted Red New Potatoes, fresh Lemon & braised Greens

Buddha Bowl 16.00

Miso glazed Sweet Potato, Turmeric scented Quinoa, braised Greens, seared Mushrooms, Curried Chick Peas, Avocado, Tamari Cashews and Lemon Tahini Dressing
 Includes choice of Sesame Crusted Tofu, or Tempeh

Thai Noodle Bowl with Shrimp 18.00

Pan seared Shrimp, fresh Mango and Red Onion served over Udon Noodles, Asian Slaw & Mint. Tossed in a sweet & spicy Thai Dressing. Garnished with frizzled Shallots

Creamy Vegan Pasta 15.00

Pistachio Rosemary Arugula Pesto, roasted Cherry Tomatoes, Garlic, Red Onion, Spinach and Basil in a Creamy Sauce of Almond Milk, Cashew Cream and Penne Pasta

Add Asiago cheese	3
Add Chicken	6
Add Sesame Crusted Tofu	5

BEFORE PLACING YOUR ORDER

please inform us if a person in your party has a food allergy. Our products may contain wheat, egg, dairy, soy or fish allergens. In addition, our products are produced in a facility that uses tree nuts, seeds & peanuts.

THANK YOU!



Appetizers

Tuesday-Saturday 5pm-9pm

House Favorites

Crostini with Figs & Pears

Herb baked Crackers accompanied by dried Figs, fresh Organic Pears, Goat Cheese, Braised Spinach, Caramelized Onions, Candied Pecans & Pecorino Romano Cheese

12.00

Bruschetta with Local Beets

Lemon Cashew Cream, Arugula, House Pomegranate Molasses and Toasted Pistachios
Add Goat Cheese

10.00

2.5

Charred Cauliflower Almonds & Dates

Roasted Cauliflower, Siracha Tahini Dressing, fresh Mint, Dill, toasted Almonds, Scallions, Mejuol Dates and Sesame Seeds

9.00

Cajun Crab Cakes

Lump Crab, fresh Bread Crumbs, Mayo, Lemon, Egg & Cajun Seasonings pan fried & served with Lemony Greens & Cajun Remoulade

12.00

Adam's House Salad

Organic Spring Green mix, Cucumber, Tomato, Red Cabbage, Carrots & Sunflower Shoots served with Great Harvest High Fiber Roll & Dressing on the side

7.00

Lemon Tahini, Basil Vinaigrette, Lime Chipotle or Jalapeño Ranch

Kimchi Pancake

Spicy house Cucumber Kimchi, Scallions, toasted Sesame Seeds, House Gochujang and Korean dipping sauce

10.00

Soups

New England style Seafood Chowder
House Made Soup of the Day
Cuban Black Bean topped with Sour Cream & Scallions

Chips & Salsa

Corn & Barley Chips with Adam's house Chipotle Salsa.

5.00

Rural Italian Lasagna

Pasta layered & baked with fresh Organic Spinach, Ricotta, Mozzarella, Asiago Cheese & our zesty house Marinara. Served with Great Harvest High Fiber Roll

12.00

Senegalese Vegetables

Adam's classic dish of housemade Peanut Sauce tossed with sautéed Snow Peas, Carrots, Onions, Celery, Cauliflower & Potatoes. Finished with Currants, Scallions & toasted Almonds. Served over choice of Udon Noodles or Brown Rice

15.00

Top with Chicken

6

Top with Sesame Crusted Tofu

5

Smoked Salmon Enchiladas

House smoked, Organic Salmon in two Blue Corn Tortillas filled with Black Beans, roasted Corn, & Scallions smothered with Red Chili & served with Brown Rice, fresh Tomato, Lime, Sour Cream & spiced Pepitas

18.00

Harvest Crepes

Roasted Butternut Squash, mixed Calico Grains, caramelized Onions, White Cheddar & Corn in an Egg- Batter Crepe with Vegetarian Red Chili, spiced Pepitas, fresh Tomato, Lime & Sour Cream

16.00

Vegan Pizza with Miso Garlic Cream Sauce

Red Onion, Spinach, fresh Basil, and house Marinara with Moroccan spiced dipping oil

12.00

Add Goat cheese

3

Add Mozzarella cheese

2

Kale Salad with crisp Paonia Apples

Manchego Cheese, Roasted Fennel, Tarragon and Candied Pecans tossed in Calvados Vinaigrette served with Great Harvest Roll.

12.00

Add Chicken

6

Add sesame crusted Tofu

5



Thank you for understanding that all substitutions are subject to an additional charge.
An 18% gratuity will be assessed on parties of 6 or more. A 20% gratuity will be assessed on Parties of 6 or more requesting separate checks.