OPEN DAILY
7AM TO 2:30PM

2777 IRIS AVE.
BOULDER
(303) 443-2333

TANGERINE

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

BIG SALADS

CAPONATA VEGGIE 10.25
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 an olive oil crostini.

KALE & ARUGULA GLUTEN FREE 11.5
Fresh arugula, massaged kale, pear vinaigrette, fresh apple, goat cheese, bacon pieces, almonds and sweet pickled beets.

EGGS ON SALAD* VEGGIE GLUTEN FREE 10.5
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 13.5
Five seared shrimp over spinach with avocado, romesco sauce, cherry tomatoes, shaved fennel and fennel seed vinaigrette.

SMOKED SALMON GLUTEN FREE 12.5
Smoked salmon over lemon dressed greens with capers, onion, shaved fennel, walnuts and a dollop of dill mascarpone cheese.

QUICHE & SALAD GLUTEN FREE 9.75
Quiche of the day with a lemon dressed fresh green salad and home fries.

BLUE ROMAINE VEGGIE 9
Balsamic vinaigrette dressed romaine lettuce with gorgonzola, tomato confit, balsamic onions, croutons and pecans.

GRILLED CHICKEN* 11.75
Seasoned chicken breast over baby greens with raisins, apple, walnuts, croutons, shaved carrot and balsamic vinaigrette.

AHI TUNA NICOISE* GLUTEN FREE 15.25
Grilled medium rare ahi tuna, fennel vinaigrette dressed greens, onion, red pepper, pickled green beans, yukon potato, Niçoise olives and hardboiled egg.

STEAK SALAD* GLUTEN FREE 13.5
Grilled hanger steak over lemon dressed baby greens, avocado, asparagus, onion and gorgonzola cheese.

Additons*:
Seasoned grilled chicken 5.75
Sautéed shrimp 6.5
Grilled hanger steak 6.5

SANDWICHES ALL SERVED WITH HAND CUT PENCIL FRIES **OR** LEMON DRESSED FRESH GREEN SALAD
(SUBSTITUTE GLUTEN FREE BREAD +1)

MEDITERRANEAN MELT VEGGIE 9.5
Charred peppers, eggplant, zucchini, onion, spinach and sweet potato (ingredients cannot be modified) with melted swiss cheese on a ciabatta roll.

THREE CHEESE VEGGIE 9.25
Cheddar, swiss and pecorino romano on griddle fried sourdough; with a cup of tomato-fennel soup.
ADD BACON $3

TANGERINE REUBEN 10.25
House made corned beef on rye bread with swiss cheese, sauerkraut, basil-red pepper dressing, caramelized onions and peppers.

GRILLED CHICKEN* 9.75
Seasoned grilled chicken, tomato confit, avocado, mozzarella cheese and balsamic mayo on a ciabatta roll.

AHI TUNA* 12.5
On sourdough with medium rare grilled ahi tuna, balsamic mayo, caramelized onions, kalamata olives, lettuce and fresh tomatoes.

BLT 9
Bacon, fresh tomato, balsamic mayo and romaine lettuce on griddle fried sourdough.

BRAISED SHORT RIB 11.50
Pulled beef, arugula, goat cheese, red and anaheim peppers on a ciabatta roll; with au jus.

TANGERINE BURGER* 11
'Never ever' beef burger on a potato roll with house made butter pickles, balsamic onions, tomato chutney and romaine lettuce. ADD CHEESE $1.65
swiss, goat, brie, cotija, mozzarella, gorgonzola, dill mascarpone, pecorino romano, cheddar.

WE DO NOT COOK WITH ANY CANOLA OIL, WE USE NON-GMO CO SUNFLOWER OIL, BUTTER AND EXTRA VIRGIN OLIVE OIL. $1.50 CHARGE FOR PLATES SPLIT IN THE KITCHEN. *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.
CHEF OWNER: ALEC SCHULER :: CHEF DE CUISINE: MICHAEL SULLIVAN :: SOUS CHEF: PATRICK COOK :: GENERAL MANAGER: JUSTIN MEDLIN