

(720) 571-1979

<http://boulder.noshdelivery.co>

Leaf Vegetarian Restaurant

Brunch - Soup

Cup of Soup	\$5.29
Bowl of Soup	\$7.64

Brunch - Salads

House Salad	\$8.81
<i>Mixed greens, sunflower seeds, pickled onion, sherry vinaigrette.</i>	
Massaged Kale Salad	\$12.34
<i>Walnuts, apples, cranberries, carrots, apple cider vinaigrette.</i>	
Seaweed Salad	\$12.34
<i>Vegan, Gluten Free. Wakame, brown rice, pickled carrots, avocado, miso ginger vinaigrette</i>	
Fattoush Salad	\$12.34
<i>Romaine, grape tomato, cucumber, radish, toasted pita, parsley, mint, grilled lemon tahini dressing, feta</i>	

Brunch - Small Plates

Seasonal Fruit Smoothie	\$7.05
<i>Coconut, chia seed crumble. Vegan, gluten free.</i>	

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Lunch - Small Plates

Avocado Tartare	\$11.75
<i>Marinated mushrooms, avocado, endive, pico de gallo. Vegan, gluten free.</i>	
Buffalo Cauliflower Tacos	\$11.16
<i>Blue cheese dressing, celery, carrots, corn tortillas. Vegan.</i>	
Calamari Style Oyster	\$11.75
Mushrooms	
<i>Sesame seeds, sweet & spicy dipping sauce. Vegan.</i>	
Gyoza	\$9.99
<i>carrot, cabbage & mushroom potstickers, edive slaw, sweet chili tamari. Vegan.</i>	
Butternut Flatbread	\$15.28
<i>Brussels, caramelized onion, lemon ricotta, balsamic glaze.</i>	

Brunch - Sandwiches

Served with your choice of soup, house salad, or fries.

Mushroom Burger	\$15.86
<i>Mushroom-walnut-quinoa patty, pepper jelly, red onion, swiss cheese, mixed greens, Kaiser roll.</i>	
Reuben Sandwich	\$16.16
<i>Choice of seitan or tempeh, swiss cheese, housemade sauerkraut, vegan remoulade, rye.</i>	
Vegan Crab Cake Sandwich	\$16.16
<i>Tempeh-tofu-wakame cakes, mixed greens, tarter sauce, brioche.</i>	
Egg & Croissant	\$15.28
<i>Housemade vegan sausage, pepper jack cheese, avocado, tomato, veganaise, mixed greens.</i>	
French Dip	\$15.86
<i>Seitan, swiss cheese, caramelized onion, creamy horseradish, housemade hoagie, au jus.</i>	

Brunch - Entrees

Huevos Rancheros	\$15.57
<i>Eggs or organic tofu, corn tortillas, pepperjack cheese, Spanish rice, black beans, green chili, pico de gallo.</i>	
Scramble	\$14.98
<i>Eggs or tofu scramble, vegan sausage seasonal vegetables, vegan biscuit, cheesy coconut cream choice of potatoes, fruit or house salad.</i>	
Blueberry Pancakes	\$14.39
<i>Chocolate-hazelnut drizzle, fresh berries.</i>	
Smothered Burrito	\$15.57
<i>Choice of scrambled eggs or tofu, flour tortilla, black beans, potatoes, fontina, smothered in spicy green chili.</i>	
Chef's Omelette	\$15.28
<i>Chef's daily selection of veggies & cheese, choice of potatoes, fruit, or house salad.</i>	
Middle East Quinoa Bowl	\$16.16
<i>Quinoa, pumpkin seed, balsamic reduction, kale, broccoli, pickled radish, cranberries, orange, tahini garlic dressing.</i>	

Lunch - Sandwiches

Served with your choice of soup, house salad, or fries.

Mushroom Burger	\$15.86
<i>Mushroom-walnut-quinoa patty, pepper jelly, red onion, swiss cheese, mixed greens, brioche.</i>	
Rueben Sandwich	\$16.16
<i>Choice of seitan or tempeh, housemade kraut, vegan remoulade, toasted rye bread.</i>	
Vegan Crab Cake Sandwich	\$16.16
<i>Tempeh-tofu-wakame cakes, mixed greens, tarter sauce, brioche.</i>	
Egg & Croissant	\$15.28

Coffee

Allegro Organic Drip Coffee	\$3.53
Nitro Cold Brew	\$5.52
Latte	\$4.41
Cappuccino	\$4.41
Matcha Latte	\$5.58
Boulder Teahouse Chai	\$4.41

Non-Alcoholic Beverages

Draft Kombucha	\$6.46
Iced Tea	\$4.11
Hibiscus Cooler	\$4.41
Rainforest Iced Tea	\$4.41
Blackberry Lemonade	\$4.41
Blueberry-Lavender Fizz	\$5.28

Dessert Tea

Housemade Chai	\$4.41
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Dessert

Carrot Cake	\$9.40
<i>Buttercream icing. Vegan.</i>	
Vegan Cheesecake	\$10.58
<i>Coffee cream, pecans. Vegan gluten free.</i>	
Dark Chocolate Pudding	\$8.81
<i>Candied orange. Vegan gluten free.</i>	
Crisp	\$8.22
<i>Seasonal fruit, oat crumble. Vegan gluten free.</i>	

Dinner - Soup

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Seaweed Salad	\$12.34
<i>Vegan, Gluten Free. Wakame, brown rice, pickled carrots, avocado, miso ginger vinaigrette</i>	
Fattoush Salad	\$12.34
<i>Romaine, grape tomato, cucumber, radish, toasted pita, parsley, mint, grilled lemon tahini dressing, feta</i>	

Dinner - Small Plates

Avocado Tartare	\$11.75
<i>Marinated mushrooms, avocado, endive, pico de gallo.</i>	
Buffalo Cauliflower Tacos	\$11.16
<i>Blue cheese dressing, celery, carrots, corn tortillas.</i>	
Gyoza	\$9.99
<i>Carrot, cabbage & mushroom potstickers, endive slaw, sweet chili tamar.</i>	
Calamari Style Oyster	\$11.75
Mushrooms	
<i>Sesame seeds, sweet & spicy dipping sauce.</i>	

House-made vegan sausage, pepper jack cheese, avocado, tomato, veganaise, mixed greens, croissant.

French Dip	\$15.86
<i>Seitan, swiss cheese, caramelized onion, creamy horseradish, housemade hoagie, au jus.</i>	

Lunch - Entrees

Huevos Rancheros	\$15.57
<i>Eggs or organic tofu, corn tortillas, fontina, Spanish rice, black beans, green chili, pico de gallo.</i>	
Pumpkin Alfredo	\$15.28
<i>Fettucini pasta, cherry tomatoes, kale, pecorino, pecans.</i>	
Spaghetti Squash Peanut Noodle	\$16.45
<i>Spaghetti squash, tempeh, snow peas, broccoli, peppers, peanut sauce.</i>	
Orange Cauliflower	\$17.04
<i>Battered cauliflower tossed in sesame-orange glaze, vegan fried brown rice, and pan roasted broccoli.</i>	
Bibimbap	\$16.45
<i>Grilled tofu, cucumbers, carrots, sesame seed snow peas, kimchi, spinach, brown rice, gochujang, and fried egg.</i>	
Middle East Quinoa Bowl	\$16.16
<i>Quinoa, pumpkin seed, balsamic reduction, kale, broccoli, pickled radish, cranberries, orange, tahini garlic dressing.</i>	

Dinner - Entrees

Orange Cauliflower	\$20.56
<i>Battered cauliflower tossed in sesame-orange glaze, vegan fried brown rice, pan roasted broccoli. Vegan.</i>	
Udon Noodles	\$19.98
<i>Mushroom & kombu broth, Szechuan vegetables, oyster mushrooms, crispy tofu, sesame seeds. Vegan.</i>	
Bibimbap	\$19.98
<i>Grilled tofu, cucumbers, carrots, pea shoots, kimchi, spinach, brown rice, gochujang, fried egg. Gluten free.</i>	
Spaghetti Squash Peanut Noodle	\$19.98
<i>Spaghetti squash, tempeh, carrots, broccoli, peppers, peanut sauce. Vegan, gluten free.</i>	
Jackfruit Enchilada	\$21.74
<i>Spanish rice, spicy green chili, avocado, cotija. Gluten free.</i>	
Carrot Risotto	\$19.98
<i>Toasted brussels, oyster mushrooms, lemon ricotta, tomato. Gluten free.</i>	