

house bakery

v, gf, no refined sugar

- market muffin | 4
- reishi coffee cake | 6
- lemon blueberry scone | 6
- raw energy bites | 3
- seasonal cookie | 4
- market cake slice | 8

smoothies

clean + green | v | detox + repair | 12

kale, spinach, arugula, ginger, celery, coconut milk, monk fruit, lemon, avocado, hemp seeds + spirulina
berry beauty | vg | clear + radiant | 12

all the berries, coconut cream, raw honey, camu camu, pearl powder, uva ursi, rose oil, collagen + goji berries
root to rise | vg | immunity + digestion | 12
carrots, fresh turmeric root, ginger root, raw honey, coconut cream, banana, black pepper, lemon, bee pollen + hemp seeds

blue pearl | v | gut health + mineral rich | 12

banana, jicama, celery, coconut cream, peppermint, pearl powder, shilajit, monk fruit, pistachios + blue majik
purple crush | v | rebuild + recover | 12

berries, banana, spinach, hibiscus, camu camu, ashwaganda, chia seeds, sun warrior protein powder, peanut butter + salt

smoothie add-ons \$1 // collagen, shilajit, camu camu, lion's mane, pearl powder, spirulina, rhodiola, reishi + sunwarrior protein (chocolate or vanilla)

\$1.50 | plant-based enhancing collagen, 10mg ColorUp CBD

Rewild is plant forward, while also supporting organic, high quality meat proteins from local ranchers with regenerative agriculture practices. Our community can expect nothing less than honest, and sincerely wholesome ingredients, including no refined oils or sugars. We invite our community to partake in more local consumption, and celebrate our planet's natural delights - flora and fauna (plants + animals) transformed!

.... an invitation to awaken and
attune with your senses

tartines

eggy mess* // vg, df | 15

reunion sourdough, soft egg scramble, arugula, roasted garlic tomato aioli + micro-greens
add avocado + 2 // substitute toast for dosa + 3

salmon lox* | 15

monk fruit-cured salmon, labneh, capers, red onion + micro-greens

not another avocado toast // v | 12

pickled red onion, microgreens + hemp seeds
add river bear uncured bacon // + 5

sweet tartine // vg | 12

labna, seasonal jam, mint + topped with toasted hazelnut

plates

acres cashew caesar | df, gf, v, contains nuts | 16

tasty acres greens, almond parm, gf garlic crouton, chives, parsley, dill // add pulled chicken + 6 or baked salmon + 6

spring dosa | gf, df, vg, nut free | 16

snap peas a la plancha, spinach, pepita piri piri sauce + eggs

rock river short rib hash*, co | gf | 20

sunny side eggs, caramelized onion, red pepper, Yukon potato, brown butter, hollandaise drizzle + fresno hot sauce

portobello benedict | vg, gf, nut free | 15

asparagus, frisee, pesto + hollandaise // add avocado +2

kimchi power bowl | gf, df, vg | 17

black forbidden rice, poached egg, watermelon radish, snow pea, asparagus + green onion // add avocado +2

breakfast sandwich | gf, nut free | 13

soft scrambled egg, avocado, fennel aioli + mixed greens
// add Tender Belly Bacon +4

superfood waffles | v, gf | 14

fresh berries, lemon cashew cream, banana + cinnamon dust

sides

cured salmon*, 7 | fried egg* 2 | avocado, 2 |

reunion sourdough, 2 havenly gf toast, 3 |

mixed greens , 4 | roasted potatoes, 5 |

fermented fresno hot sauce, 1.50

v: vegan vg: vegetarian df: dairy free gf: gluten free nf: nut free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions These items may contain raw or undercooked ingredients* Please notify us of any allergies, not all ingredients are listed. Due to the nature of restaurants and cross contamination, we are unable to guarantee a 100% allergy free zone.

coffee, middlestate

batch coffee | 3-3.75
 espresso | 3.25
 cortado | 3.50
 cappuccino | 3.75
 latte | 4.25-5
 americano | 3.75
 nitro cold brew | add fresh mint +1 | 4.25-4.75
 lavender latte | 6
espresso, lavender - steeped syrup + milk
 iced moringa-wakening latte | 6
espresso, chaga, moringa, cacao, cinnamon, vanilla + monk fruit
 stress support latte | 6
espresso, maca, ashwagandha + lions mane, cinnamon + maple
 mylk | oat // coconut // almond | .75
 house syrups | vanilla bean / cocoa / lavender / palo
 santo / cinnamon-maple superfood
see barista for additional features!

everything else

herbal coffee | teechino | 4
 spicy chai latte | 5
 ceremonial grade matcha latte | 6
 iced matcha lemonade | 6
ceremonial grade matcha, fresh squeezed lemon + milk
 iced golden root turmeric latte | 5
 superfood steamer | 6
collagen, blue spirulina, vanilla bean + monk fruit
 teakoe whole leaf tea | rotating selection | 5
*creme earl grey, peppermint, lemongrass ginger,
 chamomile lavender, hibiscus currant, bergamot fennel*
 teakoe fizzy cans | rotating selection | 4
*Check out Grab & Go for additional canned beverages // DRAM,
 MOR Kombucha, Space Tea, VYBES, and more!*

organic cold-pressed juice

*pressed fresh daily + available in grab & go // each purchase
 includes a \$1 glass deposit, please return for \$1 credit*

ruby | 11
beet, turmeric, anjou pear, carrot, fennel + lemon
malachite | 11
spinach, kale, cucumber, celery, lime + himalayan sea salt
onyx | 11
activated charcoal, ginger, lemon, lavender + raw honey
topaz | 11
carrot, orange, ginger, + turmeric juice

spirits

mai chai | 14
*havanna club spiced rum, spiced chai, jager cold brew,
 vanilla + milk*
springtime spritz - rotating flavors | 14
*mell vodka, seasonal syrup, lemon, strongwater soda
 free spirit available
rockette | 14
cap rock gin, arugula, agave + lime
butterfly basil mojito | 14
bounty rum, basil, mint, simple, butterfly pea + lime
bloody mary | maria | 12
michelada | 10
mimosa | 10

free spirits

orange ginger smash | 9
tital NA whiskey, ginger, lemon + teakoe
orange ginger punch
cucumber crush | 9
*ritual NA gin, cucumber, lime + strongwater
 soda*

beer, 'booch + wine

ask about our full natural wine list

asher organic brewing, boulder | 8
green bullet IPA, tree hugger amber
horse & dragon brewery, fort collins | 7
sad panda stout
mother earth brew co. | 6
tierra madre mexican lager
juneshine hard kombucha | 7
blood orange mint, midnight painkiller
bico amarelo vinho verde '20 | 8/28
painted wolf pinotage, the den '19 | 8/28
zoe rosè '21 | 10/36

v: vegan vg: vegetarian df: dairy free gf: gluten free nf: nut free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
 Please notify us of any allergies, not all ingredients are listed. Due to the nature of restaurants and cross contamination, we are unable to guarantee a 100% allergy free zone.