

A Spice of Life

LUNCH MENU



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Pork Banh Mi | Lemongrass pork loin, French baguette, red cabbage, pickled carrot sticks, cilantro, jalapeno, cucumbers, kewpie mayo | served with Korean coleslaw & house-made potato chips sub grilled tofu

DF

Ancient Grains & Chicken | Farro, quinoa, mixed greens, yams, pumpkin seeds, grilled chicken breasts, blueberry balsamic gastrique | served with bread & butter sub grilled tofu

DF

Lemongrass Chicken Bowl | Farro, quinoa, lemongrass chicken, fresh seasonal fruit, fennel, mixed greens, roasted citrus vinaigrette | served with naan sub grilled tofu

DF

Taco Salad | Tostada bowl, beef & bean chili, lettuce, kale, corn, tomatoes, radishes, chipotle ranch dressing sub black bean chili

GF

Southwest Grilled Chicken | Chimichurri & marinated cherry tomatoes, sweet pee and corn succotash | served with garden salad and brioche rolls sub roasted cauliflower steak

DF/GF

Chicken Souvlaki Wrap | Marinated chicken thighs, diced tomatoes, cucumbers, pickled red onions, romaine, tzatziki | served with flatbread, orzo salad with lemon vinaigrette sub sauteed mushrooms

Pork Bulgolgi Rice Bowl | Basmati rice, gochujang marinated pork shoulder, onions, carrots, cashews | served with korean coleslaw sub impossible meat

DF/GF

Vegetarian Substitute



Roasted Cauliflower Steak | Caper bagna cauda, tuscan kale salad, grilled summer squash, toasted farro pilaf

Vegetarian

Chickpea Masala | Grilled naan, basmati rice, cilantro chutney, yogurt, indian cucumber salad

Vegetarian/GF

Roasted Chicken Caprese | Lemon herb jus, assorted rustic bread, garden salad with champagne vinaigrette, grilled apapargus (served chilled), wild rice pilaf

GF

Seared Ahi Tuna Bowl | Ahi tuna, jasmine rice, cilantro, cabbage, radish, cucumber, carrots, edamame, limes | served with peanut sauce **sub** **grilled tofu**

DFGF

Chicken Fajitas | Elote salad, sauteed bell peppers & onions, black bean rice, cheddar jack cheese, guacamole, sour cream, diced tomatoes, chiffonade lettuce, warm flour tortillas, house-made corn chips, pico de gallo +add fajita steak for \$5

Italian Grinder | Italian sausage, provolone, onions, peppers, pepperoncini, marinara, hoagie roll | served with caesar salad & house-made potato chips **sub** **vegan meatballs**

Carnitas Street Tacos | Pork carnitas, jalapeno crema, spicy corn & radish relish, cilantro, flour tortillas | served with elote salad, corn tortilla chips & house-made salsa **sub** **jackfruit**

Whiskey Grilled Flank Steak | Whiskey mustard demi-glace, assorted rustic bread, arugula salad with toasted almonds, goat cheese, champagne vinaigrette, citrus roasted baby carrots, buttermilk mashed potatoes

Vegetarian Substitute



DESSERTS

Please inquire for specific requests

CHEF'S CHOICE COOKIES & BARS

CHEF'S CHOICE COOKIES & BROWNIES

CHEF'S CHOICE PETITE PASTRIES

COLD BEVERAGES

LEMONADE

FRESHLY BREWED ICED TEA

served with lemons and sweeteners

ASSORTED SODAS

CANNED WATER

JUICE

orange, apple, cranberry & grapefruit

FRUIT INFUSED WATER

ASSORTED SPARKLING WATER

HOT BEVERAGE BARS

HOT CHOCOLATE BAR

whipped cream, chocolate shavings &

choice of 2 flavored syrups

COFFEE BAR

whipped cream, chocolate shavings,

choice of 2 flavored syrups, sugar, cream &

stirrers

HOT BEVERAGES

ASSORTED CELESTIAL SEASONINGS TEAS

served with lemon, honey and sweeteners

ORGANIC OZO HOUSE BLEND COFFEE *regular*

or decaf, served with cream & sweeteners

HOT APPLE CIDER

oranges & cinnamon sticks

HOT CHOCOLATE

COMPOSTABLE PRODUCTS

forks

knives

spoons

9 oz squat cups

12 oz cold cups

coffee cups

small plates

buffet plates

dessert plates

bowls

beverage napkins

dinner napkins



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