

A Spice of Life

LUNCH MENU



LUNCH MENU

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

15.00

DF

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

15.00

DF

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

15.00

DF

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

15.00

GF

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

16.95

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

15.95

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

15.00

DF/GF

Vegetarian Substitute



Roasted Cauliflower Steak Caper bagna cauda, tuscan kale salad, grilled summer squash, toasted farro pilaf	19.00	Vegetarian
Chickpea Masala Grilled naan, basmati rice, cilantro chutney, yogurt, indian cucumber salad	20.00	Vegetarian/GF
Roasted Chicken Caprese Lemon herb jus, assorted rustic bread, garden salad with champagne vinaigrette, grilled apapargus (served chilled), wild rice pilaf	25.00	GF
Seared Ahi Tuna Bowl Ahi tuna, jasmine rice, cilantro, cabbage, radish, cucumber, carrots, edamame, limes served with peanut sauce sub grilled tofu	16.95	DF/GF
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	22.00	
Italian Grinder Italian sausage, provolone, onions, peppers, pepperoncini, marinara, hoagie roll served with caesar salad & house-made potato chips sub vegan meatballs	15.95	
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	15.95	
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	26.00	



Vegan Substitute

HOUSEMADE 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

2.60

served with lemon, honey and sweeteners

3.00 ORGANIC OZO HOUSE BLEND COFFEE *regular*

2.60

or decaf, served with cream & sweeteners

HOT APPLE CIDER

3.15

oranges & cinnamon sticks

2.65 HOT CHOCOLATE

2.60

2.65

2.60

COMPOSTABLE PRODUCTS

2.65

forks .30

small plates .30

knives .30

buffet plates .35

spoons .30

dessert plates .30

9 oz squat cups .30

bowls .30

2.65 12 oz cold cups .35

beverage napkins .20

2.80 coffee cups .30

dinner napkins .30

5.50

5.50



A SPICE OF LIFE

WWW.ASPICEOFLIFE.COM 303.443.4049
2108 55th STREET, SUITE 115
BOULDER, CO 80301