

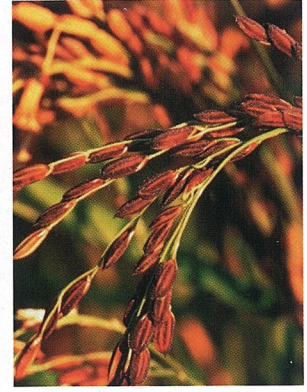
ORGANICORBIT

www.organicorbit.com

1200 Yarmouth Avenue
Suite A
Boulder, CO 80304

PH: 303.440.8348
FAX: 303.440.8526

Chic and Intimate Fine Dining
Food Sources are Always Organic
Proteins are Free Range and Organic
Organic and Biodynamic Wine List
Full Bar
Vegan/Vegetarian Friendly



New in North Boulder, this upscale organic café delights the palate and planet alike. Organic Orbit serves contemporary American cuisine that's fresh and flavorful, with plenty of vegetarian options alongside natural meats and poultry. Specials include a selection of raw foods such as ahi tuna tartare, half-shell oysters and beet root carpaccio, as well as cooked entrées such as grilled polenta with black bean mojo, wild salmon and braised buffalo short ribs. At night, the restaurant offers chic and intimate fine dining with a full bar featuring a host of organic and biodynamically produced wines and beer. Stop in during the morning for liquid nourishment at the Orbit Bar, or come for lunch and savor a burger (buffalo or nut loaf), a wrap, or an organic salad. Food sources are always organic, and local in spring and summer—and like the atmosphere, the entire menu reflects a unique combination of art and simplicity.

sample menu selections

appetizers::

- Living Pizza** 9
Basil pesto, cherry tomato, Brazil nut cheese
- Fresh 1/2 Shell Oysters** 2 each
Shaved horseradish and mignonette
- Ahi Tuna Tartare/** 10
Cucumber, sesame, and Red Rooster crème fraîche
- Braised Collard Greens** 7
Shaved red onion, white balsamic, herb juices

salads::

- Caesar Salad** 9
Romaine, the dressing, Parmesan, and CGA
- Three Greens Salad** 9
Arugula, green leaf, savoy spinach, tomato, radish
- Salad Pizza** 11
Goat cheese, beets, avocado, zucchini, green beans, fresh herbs

entrées::

- Grilled Polenta** 19
Black bean mojo, avocado, cilantro herb salad
- Seared Tempeh** 18
Vegetable roll, pickled ginger, orange carrot broth
- Roasted Acorn Squash** 19
Red beets, patty pan squash, Brussels sprouts
- Seared Salmon** 22
Grilled frisée and butternut squash, butter poached fingerling potatoes
- Roast Statler Chicken** 23
Gold quinoa, tomato confit, brown butter vinaigrette
- Molasses Pork Tenderloin** 24
Gruyère grits, braised collard greens, caramelized pears
- Braised Buffalo Short Rib** 27
Truffle whipped purple potatoes, wild mushrooms, cipollini onion

sweets::

- Dagoba Chocolate Banana Bread Pudding** 9
Rum sauce
- Sorbet Trio** 8
Fresh berries
- Dagoba Chocolate Pot de Creme** 9
- Apple Bourbon Brown Betty** 8
Sweet cream