

# AVALANCHE BOWL CO.

970-946-9450

[www.avalanchebowlcompany.com](http://www.avalanchebowlcompany.com)

## AHI POKE TUNA BOWL \$18

marinated fresh tuna, sushi rice, seaweed salad, fresh avocado, carrot, edamame, sweet cucumber salad, unagi sauce, mango, green onion, furikake

-GLUTEN-FREE & DAIRY-FREE

## MEXICAN BOWL \$15

grilled carne asada, cilantro lime rice, corn & black bean pico de gallo, fresh avocado, cucumber, cotija cheese, crispy tortilla chips, cilantro pepita dressing

-GLUTEN-FREE

## ISLAND BBQ BOWL \$16

pulled BBQ chicken, coconut black rice, pineapple & purple cabbage slaw, fried lotus root, hawaiian huli-huli BBQ sauce, scallions, toasted macadamia nuts

-GLUTEN-FREE & DAIRY-FREE

## GREEK BOWL \$17

lamb & pork meatballs, wild rice, arugula, cucumber, marinated cherry tomatoes, kalamata olive, feta cheese, garbanzo beans, pickled red onion, tzatziki sauce

## THAI CHILI TOFU BOWL \$14

crispy tofu, bell pepper, onion, squash, carrot, edamame, sweet thai chili sauce, jasmine rice, sesame seeds, fried wonton

-DAIRY-FREE

## TREE HUGGER BOWL \$13

Wild rice, lentils, shaved brussels sprouts, kale, carrot, spinach, sunflower & chia seeds, white mushroom, honey-lime dressing

-GLUTEN-FREE, DAIRY-FREE & VEGAN





## Gourmet Sliders

**BBQ Bacon Cheeseburger Slider** \$7

100% grass-fed beef, cheddar cheese, bacon, chipotle ranch, lettuce, tomato, onion ring, tangy BBQ sauce

**Filet Mignon Slider** \$7

filet mignon, bleu cheese crumbles, spinach, garlic aioli, caramelized onions

**Pork Belly Slider** \$6

pork belly, wild organic arugula, truffle aioli, balsamic marinated tomatoes & onions

**Crab Cake Slider** \$9 (MP)

panko crusted wild-caught blue crab, apple-jicama coleslaw, cajun remoulade

**Zucchini Slider** \$6

panko crusted fried zucchini, arugula, apple-jicama coleslaw, roma tomato, chipotle ranch

## Hand Cut Fries

**Regular** \$6

**Chimichurri** \$6

**Truffle** \$6

**Garlic** \$6

**Cajun** \$6

## Kids (12 & Under)

**Kids Slider w/ Fries** \$7

100% grass-fed beef, cheese, small hand cut fries

## Salads

**Backcountry Salad** \$12

spring greens mix, roasted beets, goat cheese, tomatoes, cucumbers, lemon-chive vinaigrette

**Quinoa Salad** \$12

wild organic arugula, quinoa, yams, chickpeas, sesame seeds, feta cheese, toasted pine nuts, goddess dressing

### Add Protein to Salad:

**Hamburger** \$5

**Filet Mignon** \$6

**Pork Belly** \$5

**Crab Cake** \$7

## Sides

**Apple-Jicama Coleslaw** \$5

**Side Green Salad** \$6

spring greens mix, tomato, cucumber, red onion, bleu cheese crumbles, lemon-chive vinaigrette

## Drinks

**Arizona Sweet Tea** \$3

**Arizona Arnold Palmer** \$3

**Arizona Mucho Mango** \$3

**Arizona Green Tea w/ Ginseng** \$3

**Arizona Black and White Tea** \$3



# THE BOX

## Woodfired Pizza

### Salads

**Caesar** sm. \$6 Irg. \$12 add chix \$3

Romaine lettuce tossed in house ceasar with croutons , Parmesean and Lemon

**Greek** sm. \$6 Irg. \$12 add chix \$3

Mixed greens, olive, bell pepper, artichoke hearts, cucumber, red onion, tomatoe, pepperonchini, feta ninagrette

**Wedge** sm. \$6 Irg. \$12 add chix \$3

Iceberge lettuce wedge, bacon, onion, tomato, house made blue cheese dressing

**Caprese** \$10

House pulled mozzarella, heirloom tomatoes, basil, olive oil, balsamic, sea salt

### Starters

Breadsticks \$10

House Mozzarella Sticks \$10

BBQ Wings (8 pc.) \$12

Buffalo Wings (8 pc) \$12

### Signature Pies

**Rosso** \$12

Red sauce, fresh oregano, garlic (NO CHEESE)

**Margherita** \$14

Red sauce, hand pulled fresh mozzarella, basil

**Highland Mary** \$16

Red sauce, mozzarella, bacon lardons, granny smith apple, red onion, Point Reyes blue cheese

**Mesa Verde** \$16

Red sauce, mozzarella, fontina, ground beef or sausage, green chili, red onion

**Snake Charmer** \$17

Red sauce, mozzarella, pepperoni, pineapple, jalapeno, red onion

**Cowboy** \$17

BBQ and red sauce base, mozzarella, fontina, chicken, red onion, scallion

**Engineer** \$19

Olive oil base, maitake mushrooms, pecorino, roasted garlic, oregano, spanish chorizo

**Mundaka** \$20

White wine cream sauce, littleneck clams, pancetta, pecorino, kale, roasted garlic, chili flakes

**Palisade** \$16

Honey butter base, Palisade peach, basil, goat cheese, arugula, prosciutto, balsamic reduction

**12" BYOP (Build Your Own Pie) sauce and cheese \$12**

<u>\$1</u>		<u>\$2</u>		<u>\$3</u>		<u>\$4</u>	
Red Onion	Apple	Kalamata Olive	Figs	Fresh Mozz		Proscuitto	
Bell Pepper	Jalapeno	Arugula	Extra Cheese	Sausage		Pancetta	
Garlic	Mushroom	Pepperonchini	Pepperoni	Bacon		Maitake Mushroom	
Basil	Black Olive	Green Chile	Artichoke	Anchovie		Spanish Chorizo	
Oregano	Kale	Pine Nuts	Pineapple	Chicken		Clams	
				Goat Cheese			