

SUGAR PINE



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HOT SANDWICHES

CUBANO – \$16

Cuban braised pork, River Bear smoked peachwood ham, Swiss, house pickles, Dijon mustard, house made crunch roll

SUGAR PINE PHILLY CHEESE STEAK – \$16

shaved ribeye, caramelized onion, house made cheese sauce, red pepper, house made crunch roll

ANGRY BULL – \$16

7x sierra steak, Gruyère, arugula, crispy onions, house made calabrian pepper spread, Sugar Pine sauce, house made ciabatta

KOREAN FRIED CHICKEN – \$14

kimchi brined Korean fried chicken, gochujang & cucumber slaw, Kewpie mayo, house made sesame brioche bun

PROSPECT – \$15

pesto marinated grilled chicken, Gruyère, roasted red peppers, arugula, Pine pesto, house made ciabatta

REUBEN – \$17

River Bear pastrami, Swiss, sauerkraut, Sugar Pine sauce, marbled rye bread

DOUBLE DECKER – \$14

Two local Grama Grass beef patties, cheddar, caramelized onions, Sugar Pine sauce, house made sesame brioche bun

DUCK BANH MI – \$16

roasted duck, carrot, pickled daikon, cucumber, jalapeño, cilantro, Kewpie mayo, house made crunch roll

HIPSTER (VEG) – \$10

seared Hazel Dell oyster mushroom, microgreens, shaved parmesan, Sugar Pine basil vinaigrette, house made ciabatta



COLD SANDWICHES

GOBBLER – \$17

fire braised turkey breast, River Bear bacon, provolone, mixed greens, tomato, house made aioli, NoCo sourdough

ITALIAN – \$14

River Bear salami cotto, River Bear coppa, sliced pepperoni, provolone, red onion, shredded iceberg lettuce, chopped banana and cherry peppers, oil & vinegar, garlic aioli, house made crunch roll



SALADS

SUGAR PINE HOUSE SALAD (VGN, GF) – \$9

Esoterra Farm mixed greens, seasonal vegetables, chef's choice seasonal vinaigrette

BABY KALE SALAD (VGN, GF) – \$13

baby kale, roasted chickpeas, carrot, avocado, watermelon radish, dried cranberries, radish, carrot ginger dressing

ARUGULA SALAD (VEG, GF) – \$14

Esoterra Farm arugula, fennel, berries, orange segments, pickled red onion, goat cheese, candied quinoa, sherry raspberry vinaigrette

GREEK SALAD (VEG, GF) – \$12

hearts of romaine lettuce, cucumber, tomato, bell pepper, red onion, olives, feta, herbed red wine vinaigrette

ORZO SALAD (VEG) – \$11

grilled seasonal vegetables, smashed feta, red wine vinaigrette

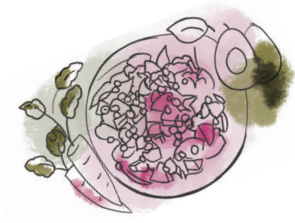
ASIAN QUINOA SALAD (VGN, GF) – \$12

tri-color quinoa, pickled cabbage, pepper, shaved carrot, roasted cashews, edamame, green onions, ginger soy vinaigrette

*Add protein options: crispy tofu (3oz- \$3), grilled chicken boneless thighs (4oz- \$6), 7x grilled flank steak(4oz- \$8), *grilled salmon (4oz- \$8)*



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BOWLS



OAXACAN BOWL (wah-hah-cahn) (VGN, GF) – \$15

sweet potato, seasoned black beans, charred baby bell pepper, cabbage slaw, spiced pecans, avocado, cilantro

FALAFEL BOWL – (VEG) \$16

falafel, Mediterranean rice, pickled cabbage, cucumber & tomato salad, house tzatziki, roasted garlic hummus, feta. Served with pita bread

TUNA POKE BOWL (GF) – \$18

sushi grade marinated tuna, jasmine rice, avocado, cucumber salad, radish, seaweed salad, green onion, jalapeño, furikake seasoning, house made sriracha mayo

BRAISED PORK BELLY BOWL (GF, DF) – \$18

jasmine rice, roasted peppers & red onion mix, chili crisp, pickled cabbage, Kewpie mayo

BREAKFAST



SUGAR PINE BREAKFAST BURRITO – \$11

choice of River Bear bacon, sausage, or mixed bell peppers), scrambled Wisdom Farm eggs, hatch green chili, tater tots, shredded cheddar, flour tortilla

SUGAR PINE BREAKFAST SANDWICH – \$10

Polidori sausage patty, fried Wisdom Farm egg, cheddar, croissant

YOGURT BOWL (VEG) – \$9

plain Greek yogurt, house made granola, berries, banana

AVOCADO TOAST (VEG) – \$13

smashed avocado, cherry tomatoes, arugula, balsamic glaze, red pepper flakes, pepitas, micro greens, two slices of NoCo sourdough

SIDES

HOUSE MADE POTATO CHIPS – \$5

FRENCH FRIES (PLAIN \$4 OR PARM FRITES \$6)

TATER TOTS – \$4

Add green chili \$3 and/or cheese sauce \$2



*DF: Dairy Free | *GF: Gluten Free bread +\$3
*Veg: Vegetarian | Vgn: Vegan

FROM THE BAKERY

CINNAMON ROLLS ~ \$8

with vanilla bean frosting

HOUSE MADE QUICHE ~ \$6 per slice

Chef's choice quiche that changes weekly!
Ingredients are determined by weekly market availability

'SUGAR PINE SIGNATURE CAKE' ~ \$8 per slice

Earl Grey Chiffon Cake

HOUSE MADE CAKES AND PIES ~ from \$8

weekly rotating selection ~ by the slice

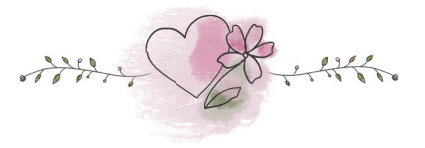
HOUSE MADE COOKIES AND CUPCAKES

~ individually from \$3

weekly rotating selection

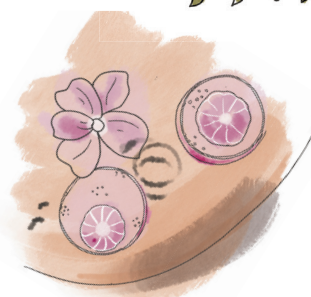
QUICK BREAD ~ from \$4

weekly rotating selection ~ by the slice





SUGAR PINE



ALCOHOL

Signature Cocktails

vodka

THE STUBBORN MULE - \$13

vodka, orange liqueur, fresh squeezed lime juice, basil, jalapeno, Tabasco, ginger beer

LAVENDER FIELDS - \$10

vodka, lavender infused lemonade, rosemary sprig

bourbon

OLD SMOKEY - \$14

bourbon, muddled orange, hickory smoked simple syrup, smoked orange bitters

THE GINGER ORANGE - \$12

bourbon, ginger beer, blood orange soda, fresh squeezed lime juice

tequila

THE ANGRY CUCUMBER - \$13

tequila, muddled cucumber and jalapeño, fresh squeezed lime juice, agave nectar

EL DIABLO - \$13

tequila, infused blackberry syrup, fresh lime juice, ginger beer

gin

A BUSY BEE - \$12

gin, elderflower liqueur, honey syrup, fresh squeezed lemon juice

RASPBERRY REVENGE - \$13

gin, simple syrup, lime juice, raspberry, thyme

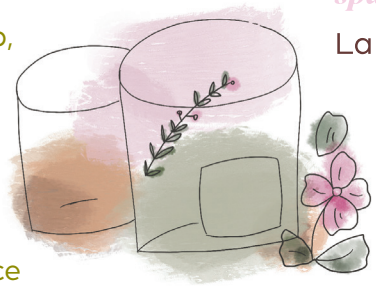
bubbles

SUGAR PINE NOT CHAMPAGNE COCKTAIL - \$14

aperol, "champagne," angostura bitters, brown sugar cube

OYE COMA VA - \$13

tequila, agave, lime, Cointreau, prosecco



WINE

HOUSE WINE

Bison Ridge Red Blend - \$7 by the glass only

Bison Ridge Sauvignon Blanc - \$7 by the glass only

red

Palladino Barbera d'Alba - \$14/ 44

Ricasoli Brolio Chianti Classico - \$17/ 52

Teal Lake Shiraz - \$8/ 25

Firestone Vineyard Cabernet Sauvignon - \$12/ 36

Kind of Wild Malbec - \$12/ 36

Borealis Pinot Noir - \$13/ 38

white

Unknown Author Chardonnay - \$8/ 25

Beauty in Chaos Pinot Grigio - \$9/ 28

The Beachhouse Chenin Blanc - \$9/ 28

Archetype Sauvignon Blanc - \$8/ 25

Cantina Santadi Vermentino - \$13/ 38

rose

The Pale Rose - \$9/ 28

sparkling

La Marca Prosecco \$13/ 38

BEER

Odell Brewing 90 Shilling Amber Ale - \$6

New Belgium Voodoo Ranger IPA - \$7

Bootstrap Lush Puppy IPA - \$7

Upslope Craft Lager - \$6

Wibby Lightshine Helles - \$6

Odell Sippin' Pretty - \$7

Ska Mexican Lager - \$6

Coors Banquet - \$4

Avery White Rascal - \$6

Stem Real Dry Cider - \$6



SUGAR PINE



NON-ALCOHOLIC

Smoothies ~ 16 ounce ~ \$8

*Add protein powder, bee pollen or collagen -.75 per scoop



BERRY BLAST

strawberry, blueberry, raspberry, banana, orange juice, honey, almond milk

PEANUT BUTTER BANANA BLISS

banana, peanut butter, rolled oats, cinnamon, honey, almond milk

PURA VIDA

pineapple, mango, papaya, Greek yogurt, agave, almond milk

STRAWBERRY FIELDS FOREVER

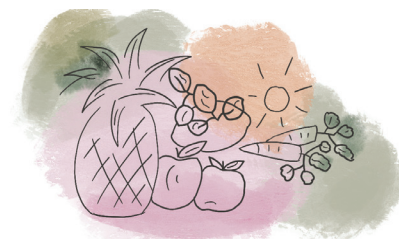
strawberry, banana, vanilla, honey, almond milk

PINK LADY

dragon fruit, mango, banana, lime, honey, almond milk

GREEN MACHINE

spinach, banana, pineapple, agave, almond milk



Fresh juice ~ 16 ounces ~ \$10

SUNSHINE DAY

carrot, apple, ginger

GREEN DETOX

cucumber, apple, kale, spinach, lemon

BEETROOT POWER

beet, apple, carrot, lemon

Straight juice ~ \$9

orange | apple | watermelon | pineapple

Cacao Collective Cacao ~ \$7

Indulge in all the benefits of ceremonial cacao by Cacao Collective. Served hot with your choice of milk and monk fruit sweetener.

Italian Soda ~ 16 ounce

strawberry or blueberry ~ \$4

Add cream plus \$1

Coffee Drinks ~ 12 ounce

Espresso - \$3 (2oz shot)

Cappuccino - \$4

Americano - \$3

Latte - \$4 hot or iced

Matcha Latte - \$4 hot or iced

Chai Latte - \$4 hot or iced

Hot Tea - \$2

Alternative milks (.75 oat / almond / coconut)

Syrups (.75 vanilla, hazelnut, caramel, and seasonal)

Extra Shot - \$1



FROM THE FRIDGE

Kombucha from \$5

Bottled Water from \$4

Soft Drinks from \$4

Gift Cards

Buying gifts can be tricky, but with the SP Gift Card, you're giving your friends and family something they'll truly enjoy.

Good to Know

For custom orders and large groups please contact us at 303.827.3763



Catering ~ Eatery ~ Market

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