

Origin Clean Menu*

* free of sugar, dairy, wine, grain/gluten, unhealthy oils

Cholula Lime Wings 15.5

pasture raised chicken wings in avocado oil, origin wing sauce, served with baby carrots, celery & paleo ranch on side

Paleo Hummus 15.5

squash, macadamia nuts, tahini, roasted garlic, lemon juice, served with avocado oil malanga chips and veggies

Grilled Stuffed Avocado 10.5

pico de gallo stuffing with avocado oil malanga chips

Cashew Queso 16.5

sprouted cashews, nutritional yeast, hatch green chilis, lemon, tomatoes, turmeric served with avocado oil malanga chips

- add chili seasoned grass fed short rib 5 chili seasoned carnitas (naturally raised) 5

Gluten Free Fried Calamari 18.5

almond/tapioca flour & with marinara

Chicken Nachos 17.5 – add ½ avocado 3 house pickled jalapeno .5 caramelized onions .5

avocado oil malanga chips, chipotle marinated pasture raised chicken breast, pico de gallo

- sub grass fed - ground beef 1 hanger steak 9 ground bison (naturally raised) 10

Origin House Salad 8.5 – add ½ avocado 3

mixed greens, tomato, strawberries, red onion, paleo green goddess, balsamic or mustard poppy vinaigrette

- salmon (ocean farmed) 11 salmon (wild) 18 ahi tuna (wild) 11 shrimp (wild) 10 bacon wrapped shrimp (wild) 15
pasture raised chicken breast 8 grass fed - hanger steak 15 filet 23 burger patty 8 bison patty (naturally raised) 10

Warm Brussel Salad 14 – add ½ avocado 3

brussels, walnuts, mustard poppy seed vinaigrette, garnished with black lava sea salt

- salmon (ocean farmed) 11 salmon (wild) 18 ahi tuna (wild) 11 shrimp (wild) 10 bacon wrapped shrimp (wild) 15
pasture raised chicken breast 8 grass fed - hanger steak 15 filet 23 burger patty 8 bison patty (naturally raised) 10

The Regular 10.5 – add ½ avocado 3

spinach, brussels sprouts, caramelized onions, pecans,

balsamic, mustard poppy vinaigrette, paleo ranch or goddess dressing on side

- salmon (ocean farmed) 11 salmon (wild) 18 ahi tuna (wild) 11 shrimp (wild) 10 bacon wrapped shrimp (wild) 15
pasture raised chicken breast 8 grass fed - hanger steak 15 filet 23 burger patty 8 bison patty (naturally raised) 10

The Defined Dish Paleo Green Goddess Salad 21.5 – add ½ avocado 3

arugula, kale, cherry tomatoes, uncured bacon, paleo popcorn avocado oil fried pasture raised chicken*

paleo green goddess dressing on side

Grass Fed Hanger Steak Steak 29 – add 2 bacon wrapped shrimp 6 grilled jalapeno .5 ½ avocado 3

mash sweet potato, shaved brussels sautéed with garlic, shallots

Grass Fed Filet 36 – add 2 bacon wrapped shrimp 6 grilled jalapeno .5 ½ avocado 3

6oz grass fed filet skillet seared in duck fat, avocado oil fries, small house salad

The Defined Dish Enchiladas Con Carne 23

siete cassava/coconut tortillas, grass fed ground beef; cilantro/lime/poblano cauliflower rice

Wild Halibut 35

walnut & lemon pepper crusted halibut; with squash & zucchini noodles & mixed bell pepper in pesto

Origin House Tacos (Your Way*) 25.5

½ avocado 3 caramelized onion .5 pickled, grilled or fresh jalapeno .5

siete coconut/cassava tortillas, pico de gallo, spring greens, cholula aioli; served with avocado oil malanga chips & rosemary salsa

grass fed ground beef or hanger steak / naturally raised ground bison / pasture raised chicken breast / wild caught shrimp

Bunless Grass Fed Beef Burger 18 – add ½ avocado 3 pickled, grilled or fresh jalapeno .5 grillo's pickles .5

pasture raised egg, uncured bacon, caramelized onion, extra greens, tomato, aioli; your choice of side

sub 90/10 buffalo patty 2

Texas Chili 15 – add pickled, grilled or fresh jalapeno .5

ground naturally raised bison, jalapeno, tomato, house secret spices, avocado, avocado oil malanga chips

Sweet Potato Hash Bowl 13 – sub “plain” diced roasted sweet potato hash

two pasture raised eggs your way, sweet potato, apple, sunflower seed, dried currants

Brussel Sprout Bowl 13 - or sub half hash or “plain” sweet potato hash

two pasture raised eggs your way, double order of roasted brussel sprouts

Add Me

pasture raised – chicken breast or windy meadows chicken sausage – 8 two eggs your way - 5

grass fed - hanger steak 15 burger patty 8 ground beef 6 filet/tenderloin 23

naturally raised - bison patty 10 ground bison 10 uncured bacon (2 pieces) 3

from the sea - salmon (ocean farmed) 11 salmon (wild) 18 ahi tuna (wild) 11

5 shrimp* (wild) 10 uncured bacon wrapped 3 (per piece)

from the land – ½ avocado 3 caramelized onions .5 mushrooms 3 pickled, grilled or fresh jalapenos .5 sautéed spinach 3

Sides

roasted brussel sprouts 8 sautéed broccolini 6 sautéed spinach 6 sautéed mixed veggie 6 sweet potato hash 6.5

avocado oil malanga chips & salsa 9 avocado oil sweet potato fries 8 avocado oil fries 7

avocado oil fried brussels 9 sweet potato mash 6 paleo white mash 6 diced roasted sweet potato 6

cilantro, lime & poblano cauliflower rice 6 avocado oil fried cauliflower with buffalo sauce 8