

SAPIENS

PALEO KITCHEN

beverages

San Pellegrino	6
Sparkling mineral water (Italy) 750ml	
Aqua Panna	5
Still mineral water (Italy) 500ml	
Aranciata San Pellegrino	5
Natural orange sparkling beverage (Italy)	
Limonata San Pellegrino	5
Sparkling Italian lemonade (Italy)	
Kombucha	5
Load up on probiotics from this effervescent & delicious brew	
Iced Tea	4
Freshly infused with a fine tea of your choice	
Coconut Water	5
Pure coconut water for excellent hydration and electrolytes	
Apple Juice	4
Pure apple juice. Not from concentrate.	
Hot Tea	4
Assorted fine teas and herbal infusions	
Coffee , Decaf	4
Mild, flavorful Arabica from Guatemala with gentle acidity	
BYOB wine service corkage fee	15

salads

Sapiens Salad	14
Chef Aurore's original! Frisée, arugula, nitrate-free applewood smoked bacon, cranberries, pumpkin seeds and pecans with homemade Sherry vinaigrette	
Simple Greens (V)	12
Organic mixed greens with kale, spinach, arugula, carrots, shaved fennel and tomatoes with Sapiens cider vinaigrette	
Beet Tartar (V)	13
A colorful ensemble of beets, green peas and root vegetables with homemade sauerkraut, pickle & Dijon mustard vinaigrette	
Sapiens Kraut (V)	12
Cavemen's gift to humanity, this pure "lacto" sauerkraut, is the original superfood. Generously doused with EVO, it delivers 50 billion probiotics in every bite-guaranteed or money back!	
Add-Ons to any salad	
Poached Egg	2
Blue Cheese	2
Goat Cheese	2
Breast of Chicken	7
Seared Alaskan Salmon (4oz)	7

100% Gluten Free

starters

Sapiens Onion Soup (K)	12
Quintessential French classic. A must try!	
Add Swiss Gruyère cheese for explosive flavor	1
Bruschetta (V)	9
Artisan Paleo toasts with market-fresh seasonal toppings	
Escargot (K)	16
Timeless French delicacy. Herbs and garlic bring out the best in these fleshy snails from the Burgundy region of France.	
Olives (V)	6
"Nocellara del Belice" variety. A true aficionado's olive	
Farmer's Flatbread	15
Herb-infused pork belly with smashed butternut squash, roasted cabbage and seasonal greens on a rustic Paleo crust	
Country Terrine (K)	13
Superb, meaty starter made with natural pork and chicken livers served with Paleo toast, Dijon mustard and predestined cornichon pickle. Old French recipe dating back to Louis XIV	
The Paleo Dip (V)	10
Delicious, light spread made with seasonal veggies, seeds and herbs. All the phytonutrients your body needs today	
Oysters Rockefeller (K)	14
Puget Sound Oysters baked with spinach, herbs and garlic finished with a perfect layer of Paleo crème gratinée	
Add aged Parmesan cheese for extra oomph	1
Paleo Bread Platter	13
Assorted freshly baked Paleo bread served with Grass-fed Ghee Butter, Tomato Jam, and Artichoke Tapenade. Original, nutritious and amazingly tasty Grain-Free alternative to bread	
Stuffed Mushrooms (K)	15
Jumbo mushrooms stuffed with Oregon Dungeness Crab and baked with a touch of Béchamel. Caution! Highly addictive item	
Bone Broth (K)	6
4oz of liquid treasure! This super concentrated, 36hr, grass-fed bone broth is brimming with Collagen and healing Glutathione	

(V) Vegetarian (K) Ketogenic

PALEO DIET

Set of nutrition principles based on evolutionary biology and supported by the most current research on optimal health and well-being.



SUGAR FREE

GRAIN FREE

DAIRY FREE

SOY FREE

PEANUT FREE

CORN FREE

BEAN FREE

TRANS FAT FREE

GMO FREE

entrées

100% Gluten Free

burgers

KETO and AIP vegetables substitution available

Roasted Chicken 27

Pasture-raised, "frenched" chicken breast with gratin of potato, local seasonal vegetables and thyme-garlic jus. Delish!

Liver N' Onions 30

Grass-fed calf liver delicately sautéed with Vidalia onions and Sherry. Served with roasted potato and seasonal vegetables. The most nutrient-dense item on the menu. A must try!

Sapiens Duck 32

Leg of duck confit aged in herb-infused fat meets delicate duck breast. Served with roasted potato, local seasonal vegetables and orange reduction demi sauce. The devil is in the flavor

Paleo Meatloaf 27

This unique meatloaf is made with veal and Kobe beef. Potato Au Gratin. Vegetables. Sherry sauce. What's in your meatloaf?

Lamb Shank 30

All natural Colorado lamb shank braised in red wine with vegetables. Tender and succulent with luxurious depth of flavor

Alaskan Salmon* 30

Alaskan salmon gently seared to preserve its flavor. Potato Au Gratin. Assorted farm vegetables. Paleo crème sauce

Filet Mignon* 34

Tender, grass-fed filet beautifully paired with potatoes Au Gratin, seasonal veggies and Argentinian malbec wine sauce

Vegetable Napoleon (V) 25

Vegan Heaven! Zucchini, yellow squash, potatoes, eggplants, tomatoes, peppers & Chef Aurore's ever-so-timely Béchamel

Rabbit 32

World famous French rabbit stew with potatoes, pearl onions and root vegetables in a rich Dijon mustard sauce. These naturally farmed rabbits from the Appalachians are quite possibly the best meat a human can eat. Game on!

Vegan Entree of the Day (V) 27

Prepared with fresh vegetables on hand. Delight your senses!

kids' menu available

Always in relentless pursuit of perfection, Chef Aurore makes all dishes from scratch and from time to time the wait may exceed 30 min. We greatly appreciate your patience.

Sapiens Burger* 15

Our signature burger. Grass-fed beef, shallot chutney, organic arugula greens, nitrate-free applewood-smoked bacon and Sapiens Kitchen avocado oil mayo on a Paleo bun

Add Blue Cheese or Swiss Gruyère for extra rich flavor 1

Keto Burger* (K) 15

Ketogenic Bomb. Bun-less, grass-fed beef topped with shallot chutney, arugula greens, nitrate-free, applewood-smoked bacon, Sapiens Kitchen avocado oil mayo & a shot of MCT oil

Add Blue Cheese or Swiss Gruyère Cheese 1

sides

Sweet potatoes (V) 6

Organic sweet yam with vanilla-maple glaze

Potato AuGratin (Non-Dairy) (V) 6

Thin layers of Yukon potato patiently baked with Paleo crème

Roasted Plantains (V) 6

Ripe plantains with Fresno pepper infused aioli sauce

Seasonal Veggies (V) 6

Farm fresh vegetables from RhibaFarms, San Tan Valley, AZ

Balsamic-Braised Brussels Sprouts (V) 6

Delicious organic Brussels sprouts braised in aged balsamic

dessert

Sapiens Crème brûlée (K) 10

French classic redefined. Pure chocolate indulgence

Apple Crumble (V) 10

Heartwarming baked apples infused with Ceylon cinnamon and topped with homemade non-dairy ice cream

Clafoutis 10

Another French classic made with almond flour and seasonal fruits, masterfully translated into a Paleo treat

Les Chocolats (V) 11

A collection of fine chocolates freshly made at Sapiens Kitchen

Crème Caramel 10

Luscious caramel custard with a flake of Sel Gris salt

Waffle Tartine 11

Original 10 spice-infused Paleo waffle with a decadent, warm Peruvian chocolate dip. Yum!

Eat Well-Be Well!

* Items cooked to order. Consuming raw or undercooked meat and seafood may increase your risk of foodborne illness!



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