
SLURPZ

Tea Company and Food Truck

Please note actual items on the truck may (and probably will) vary each day!

Breakfast

Slurpz Burrito

A fresh tortilla filled with eggs, potatoes, cheese, and homemade green chili

Breakfast Sandwich on the go

Already assembled and ready to grab and go.....served on a homemade crumpet we add egg, sausage or bacon and cheese

Breakfast Panini

Eggs, cheese and your choice of ham or bacon

Bistro Panini

Eggs, bacon, brie, apple and baby spinach all squished between two slices of sourdough bread.

Strawberry Parfait

Greek yogurt, gluten free oats, strawberries and pineapple create this yummy treat!

Assorted pastries including muffins and scones!

Pies

(savory pies you eat with your hands-We have limited amounts of these each day so grab one early!)

Coal Miner-

An old fashioned delicious blend of beef, carrots, rutabagas, peas and spices. Served with a creamy horseradish sauce.

The Benny-

Everything you would expect in a Rubeen wrapped up in a light and flaky pie dough. Served with homemade thousand island sauce.

Buttons and Greens-

-This vegetarian pie is full of a mixed mushroom trio along with potatoes, and freshly picked garden greens.

Paninis

Italian

Pepperoni, salami, and ham piled on sourdough bread and topped with fresh mozzarella cheese

Caprese

Italian bread with sliced tomatoes, basil and fresh mozzarella all melted to gooey yumminess!

Palisade Peach

Palisade peaches, fresh grown basil, and brie sit between two slices of fresh baked sourdough bread and grilled to perfection.

Veggie

Fresh picked this morning grilled vegetables from Bartels farm sit between a layer of roasted peppers, spinach and Havarti cheese. (if vegan ask for vegan bread and butter)

Plain Jane

Simply grilled cheese on white bread

Nachos (or...let us skip the nachos and turn it into a salad for you!)

Mile High

Chips topped with our homemade red chili, cheese, lettuce, tomatoes, olives, sour cream.
Lettuce, pickled red onions and jalapenos.

Slurpz

Our signature artichoke spinach dip sits on top of a mountain of chips and topped with cheese, lettuce, black olives, corn, tomatoes, black beans, and jalapenos.

Greek

With chips as our base we top them with homemade hummus, tzatziki sauce, feta cheese, lettuce, black olives, and tomatoes.

Veggie

Each morning we hand pick veggies from Bartels farm and sauté them to perfection. We then add them to our chips and add lettuce, cheese and sour cream (if requested), tomatoes, black olives, black beans and jalapenos. A vegans or vegetarians dream!

Buffalo Chick

Proven to be the most popular this summer these nachos speak for themselves. Shredded buffalo flavored infused chicken breast, cheese, lettuce, corn, black olives, sour cream, tomatoes and jalapenos all sit on a throne of chips.

Other stuff

Chili Dog

We have the best around! We take a 1/3-pound dog and top it with our homemade red chili, cheese, more cheese, onions and jalapenos.

Hot Dog

A 1/3 pound-dog topped with your choice of ketchup, mustard, relish, or onions.

Artichoke Dip

Our signature artichoke dip served alongside freshly picked seasonal crudité and fresh baked bread.

Sweets:

We always have our signature desserts....

Colorado Peach Cobbler and Brownie Bread Pudding!

But we also carry a wide selection of bundt cakes, brownies, cookies, muffins, and other yummy items to help you top off (or start) meal!

Drinks:

We served an unique range of hand blended hot and cold teas

Tea Lattes

Bubble tea

Lemonades

Bottled Water