HAPPY HOUR

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VEGAN & GLUTEN FREE BY REQUEST

WEEKDAYS 4-6 PM

CHAR SIU PORK BELLY BAO BUN 🕑 CHARRED BROCCOLI & WATER CHESTNUT	6.5
MONGOLIAN BBQ DUCK BAO BUN 🕑 KOJI PICKLED CUCUMBER & SCALLION	6.5
KOREAN FRIED CHICKEN BAO BUN 🕑 KIMCHEE, PICKLED FRESNO & KOREAN CHILI AIOLI	6.5
HOT HONEY SWEET FRIES GF WAFFLE CUT & MILE HIGH SEASONING	7
CRISPY FILIPINO SPRING ROLLS (2) () IMPOSSIBLE "MEAT", GLASS NOODLES, CARROT, CHILI SAMBAL & GARLIC VINEGAR DIPPING SAUCES	7
KING TRUMPET MUSHROOM (1)	7
CHICKEN SATAY (1) GF CILANTRO, JALAPEÑO & KAFFIR PEANUT SAUCE	7
LEMONGRASS PORK POTSTICKERS (3) HONEY SAMBAL & CHUBBY DUMPLING SAUCE	9
IMPOSSIBLE SLIDER (1) ① GF MUSHROOM-ONION JAM, AMERICAN CHEESE, PICKLE & GARLIC "AIOLI"	8.5
SMASHED WAGYU SLIDER (1) GF BACON-ONION JAM, AMERICAN CHEESE, PICKLE & SPECIAL SAUCE	8.5

CHEF & FOUNDER / JUSTIN CUCCI EXECUTIVE CHEF / MATT SUMMERS CULINARY MANAGER / MICHAEL TORTORELLO

GOT ALLERGIES?

WE WOULD LOVE TO HELP MAKE THIS A SEAMLESS EXPERIENCE. 1. BEFORE ORDERING: COMMUNICATE ALL ALLERGIES & DIETARY RESTRICTIONS! 2. NOT ALL INCREDIENTS ARE LISTED: SO PLEASE ASK ANY QUESTIONS! 3. IMPORTANT: WE ARE UNABLE TO GUARANTEE A 100% ALLERGY FREE ZONE. 4. HOWEVER... WE WILL DO OUR BEST.

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS.

SIGNATURE COCKTAILS - \$9

MORTUARY MARGARITA TEQUILA, SEASONAL FRUIT, LIME & "SALT FOAM"

NEW SAIGON GIN, LIME, BASIL, JALAPEÑO & CUCUMBER

RESTING PLACE LAVENDER INFUSED VODKA, RASPBERRY, LEMON & TONIC

BAHARAT OLD-FASHIONED BOURBON, BAHARAT SPICE & ORANGE BITTERS

SEASONAL FROZEN COCKTAIL WE LIKE TO MIX IT UP! ASK YOUR SERVER ABOUT OUR CURRENT FROZEN FEATURE

BEERS, CIDERS & SELTZERS - \$5

GREAT DIVIDE (JAPANESE LAGER) SAMURAI, 5.0% ABV, 20 IBU (DENVER)

DENVER BEER CO. (BERRY KOLSCH) PRINCESS YUM YUM. 4.8% ABV, 19 IBU (DENVER)

STEM (CIDER) ROTATING FLAVOR, 6.7% ABV (LAFAYETTE)

HIGH NOON ROTATING FLAVOR

HOUSE WINES - \$8

WELLS - \$6 _____