



Breakfast

GF Denver Omelette Sammy 17.05
English Muffin, Soufflé Egg, *tillamook* Cheddar,
Ham, Green Chile Aioli & Home Fries

Churro French Toast 18.40
Cream Cheese Whip, Pineapple Jam
& Cocoa Nibs

GF Green Chile Breakfast Burrito 21.85
Scrambled Eggs, Chorizo, Mozzarella,
Black Beans & Home Fries
Vegetarian: Sub Plant Based "Chorizo"

GF Standard Breakfast 16.20
2 Eggs Scrambled & Croissant
*Choice of: Bacon, Chorizo, Plant Based "Chorizo"
or polidori Sausage*

by request: **V/VEGAN** **GF/GLUTEN-FREE**

Soups

GF Thai Carrot Curry 12
Cilantro & Apple-Pear Chutney

V GF Pozole 12
Chickpeas, Hominy, Cabbage, Cilantro & Lime

GF Soup & ½ Salad 18

Shoyu Ramen* 26.40
Duck Confit, Black Pepper Bacon, Bok Choy,
Pickled Ginger & Scallion

Apps

V GF Hot Honey Sweet Potato Fries 10.80
Waffle Cut, Mile High Seasoning
& *elevation* Ketchup

Green Chili Cornbread Bites 9.60
Goat Cheese, Jalapeño Jam
& Whipped Honey Butter

V GF Sweet Plantains 13.80
Pepita Pesto, Cotija Cheese & Lime Crema

GF Colombian Arepas 17
Black Beans, Mozzarella, Pepita Pesto,
Pico de Gallo & Achiote Crema

Korean BBQ Duck Wings 24.80
maple leaf Duck, Chili Crunch & Buttermilk Ranch

Salads

V GF Farro Caesar 23
Farro, Kale, Cornbread Croutons, Parmesan,
Smoked Almonds & Miso Caesar Dressing

V GF Beet & Goat Cheese 20.70
Arugula, Radish, Toasted Hazelnuts,
Beet-Sunflower Pesto & Basil Vin

GF Farm To Table Cobb 24
Spring Mix, *brunson* Bacon, Pickled Beet, Egg, Avocado,
point reyes Blue Cheese, Superseeds & Green Goddess

V Buddha Noodle Bowl 18
Ramen Noodles, Avocado, Edamame,
Pickled Vegetables, Herbs & Kaffir Peanut Sauce

Protein Add Ons

COUNTRY FRIED TOFU 8 / CRISPY CHICKEN 8
SEARED ATLANTIC SALMON* 10 / GRILLED SIRLOIN STEAK* 14

Desserts

GF Giant Oreo 8
Chocolate Shortbread Cookie & Mascarpone Cream

GF Avocado Key Lime Pie 12
Chocolate Crust & Passionfruit Coulis

GF Butterscotch Pudding 10
Bourbon Caramel, Beer Nuts & Vanilla Whip

V Chocolate Banana Bread 5

Burgers & Sammies

GF The Burger* 24.70
aspen ridge Angus Beef, *brunson* Bacon, *tillamook* Cheddar,
Sriracha Aioli & Pretzel Bun w/ Sweet Potato Fries

V House Made Veggie Burger 26.40
Superfood Slaw, Jalapeño Jam, Avocado Mash
& Pretzel Bun w/ Sweet Potato Fries

V GF Banh Mi Turkey Burger 20.20
Cilantro Chutney, Jalapeño, Pickled Vegetables,
Cucumber & Sriracha Aioli w/ Sweet Potato Fries

GF Pork Carnitas Tacos 16.50
Avocado, Pickled Red Onion, Cabbage Slaw
& Tamarind-Habanero Salsa

GF Smoked Turkey Club 20.80
Local Croissant, Swiss, *brunson* Bacon,
Tomato & Sriracha Aioli w/ Sweet Potato Fries

V GF Country Fried Tofu 18.70
Black Lentil Curry, Farro, Snow Pea,
Tomato & Jalapeño-Cilantro Chutney

GF Colorado Lamb Sliders* 23
brunson Bacon, *tillamook* Cheddar, Mint-Garlic Slaw
& Sriracha Aioli w/ Sweet Potato Fries



COCKTAILS / available to go

Beet Down 16
Gin, Aperol, Beet Shrub,
Lemon & Mint *(available N/A)*

Don Draper 17
Cirtus Infused Bourbon,
Demerara & Bitters

Pepper Blossom 16
Gin, St-Germain, Jalapeño,
Grapefruit, Lemon & Basil

Mile High Margarita 16
Blanco Tequila, TFJ Triple Sec,
Seasonal Fruit & Lime

Coconut Gin Fizz 15
Gin, Coconut Milk, Ginger,
Lime & Soda *(available N/A)*

Pineapple Cucumber Collins 16
Vodka, Sekanjabin, Pineapple,
Cucumber, Mint & Soda *(available N/A)*

Peep Show 15
Espadin Mezcal, Black Pepper
Honey, Grapefruit, Lime
& Soda

Hawaii 5-OH! 15
Rum, Cacao, Blue Curacao,
Pineapple & Lime

Jet Setter 16
Espresso, Vodka,
Nonino & Simple

Beers & Ciders

- Untitled Art Gluten-Free Rotating Seltzer | 9
- Crooked Stave Rotating Sour | 10
- Cerveceria Venga Mexican Lager | 5% | 9
- Coors Light Lager | 4.2% | 8
- Avery White Rascal Belgian Style White | 5.6% | 9
- Steamworks Colorado Kolsch | 4.85% | 9
- Great Divide Yeti Imperial Stout | 9.5% | 12
- Funkwerks Saison | 6.8% | 9
- Avery Reverend Belgian Quad | 10% | 12
- Weldwerks Juicy Bits | 6.7% | 10
- 4 Noses Bout Damn Time IPA | 7.1% | 10
- Telluride Fishwater Double IPA | 8.5% | 9
- Ratio Repeater Pale Ale | 6.1% | 9
- Avery Ellie's Brown Ale | 5.5% | 9
- Denver Beer CO Graham Cracker Porter | 5.6% | 9
- Left Hand Milk Stout NITRO | 6% | 9
- Prost Weissbier | 4.5% | 9
- Denver Beer CO Denver Gold Amber Lager | 5% | 9
- Left Hand St. Vrain Tripel | 9.3% | 12
- Odell Pils Pilsner | 5% | 9

Coffees & Teas

- Coda Coffee | 3
- Coda Espresso | Lattè | Cappuccino| 4+
- Teatulia Hot Tea *(variety)* | 4
- Hibiscus Tea | 4.5
- SportTea | 4.5

N/A Drinks

- Pepsi Products** | 4.5
Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Root Beer
- Health-Ade Kombucha** | 7
Pink Lady Apple
- Vybes Mood Drinks** | 9.5
Passionfruit Pineapple or Strawberry Lavender
- Izze Sparkling Juice** | 4
Blackberry or Clementine
- Strongwater Mocktails** | 10
Paloma or Spritz

Sparkling & Rosé

- Fleuraison | *Blanc de Blancs* | 13/50
- Bodegas Naveran | *Cava Rosé* | 14/54
- Tommaso Gambino | *Brut Cuvée* | 10
- Poggio del Moro 'Galio' | *Rosé* | 12/18/46

White Wine

- Benvolio | *Pinot Grigio* | 12/18/46
- Nortico | *Alvarinho* | 12/18/46
- Les Athletes du Vin | *Sauvignon Blanc* | 14/21/54
- Huia 'Tangle' | *Grüner, Chardonnay, Sauvignon Blanc, Pinot Gris* | 14/21/54
- Heinz Eifel | *Riesling* | 12/18/46
- Marquis de Pennautier | *Chardonnay* | 15/22/58

Red Wine

- Coeur Wine Co 'Upwell' | *Pinot Noir* | 14/21/54
- Azul y Garanza | *Tempranillo* | 13/19/70 (1L)
- Frog's Leap 'Flycatcher' | *Zinfandel, Syrah, Merlot* | 15/22/58
- Baracchi 'O'lillo' | *Super Tuscan Blend* | 14/21/54
- Bonfanti | *Malbec* | 13/19/50
- DeLille Cellars 'Métier' | *Cabernet Sauvignon* | 16/24/62

ROOT DOWN DOES NOT ACCEPT VERTICAL IDs.
THANK YOU.

