

VITAL ROOT

COFFEE & TEA



CODA COFFEE

DRIP 3	CHAGACCINO 6.5
ESPRESSO 3	MATCHA LATTE 5.5
AMERICANO 4	VAIL MOUNTAIN CO ICED TEA 5
LATTE 5.5	SPORTEA 5
CAPPUCCINO 5.5	BHAKTI CHAI 6
	HOUSE LEMONADE 6 beet berry
	SATI COLD BREW 6

SMOOTHIES

- GF/V BLUEBERRY & AÇAÍ 6/11**
almond butter, banana, hemp seeds, strawberry, basil
- GF/V GREEN GINGER 6/11**
avocado, kale, spinach, parsley, spirulina, cashews, pineapple
- GF/V CHOCOLATE TAHINI 6/11**
almond milk, sesame, coconut, cocoa

COOKIES & THINGS

- GF/V TIRAMISU 8**
lady fingers, raw cacao, espresso, rum, coconut cream
- GF/V MATCHA HALVA FUDGE 5**
medjool date, white chocolate, sesame
- GF/V HEMP CACAO COOKIE 5**
cocoa nib, hemp butter, almond
- GF/V NO BAKE CINNAMON ROLLS 6.5**
medjool dates, almond flour, cashews, pecans
- GF/V PEANUT BUTTER TAHINI COOKIE 4.5**
peanut butter, tahini, sesame seeds

BREAKFAST

9-11AM

GF = GLUTEN FREE BY REQUEST
V = VEGAN BY REQUEST

SWEETS

- GF PUMPKIN BREAD FRENCH TOAST 13**
pomegranate maple syrup,
coconut granola, *chagaccino* yogurt

SAVORY

- GF/V EGG SANDWICH 11.5**
fluffy *Vital Farms* egg, *Impossible* sausage, chive pesto,
smoked gouda, sriracha aioli
- GF/V BREAKFAST BURRITO 12**
scrambled *Vital Farms* egg, rice, black bean, plant-based
chorizo, smoked gouda, cherry tomato pico de gallo,
green chili, cumin-lime crema
- GF BANH MI BREAKFAST TACOS 11.5**
scrambled egg, edamame “pâté,” pickled vegetables,
jalapeño, *Sriracha* aioli, fresh herbs
- GF TURKISH EGGS 13.5**
soft boiled *Vital Farms* egg*, grain mix, garlic labneh,
red onion agrodulce, chili oil, brussel salad, naan

SIDES

- UMARO SEAWEED “BACON” 4**
VITAL FARMS EGGS* (2) 5
AVOCADO 4
IMPOSSIBLE SAUSAGE 4
GREEN CHILI 4
HOME FRIES 6

Please notify us of any allergies, not all ingredients are listed. Due to the nature of restaurants & cross contamination, we are unable to guarantee a 100% allergy free zone.

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

JOIN US FOR HAPPY HOUR

MON–FRI 3pm–5pm

KIDS EAT FREE*

- \$9 KOREAN BBQ VEGGIE "WINGS"**
\$8 BANH MI TACOS
\$8 CASHEW “QUESO” NACHOS
\$7 FRIED OYSTER MUSHROOMS
\$1 OFF SELECT BEER
\$6 COCKTAILS

*Kids Eat Free Dine-In Only. Kids Under 12
Happy Hour Is Available for Dine-In Only

COCKTAILS

- HIBISCUS MARGARITA 9**
tequila, simple syrup, lime
- GIN LEMONADE 9**
beet powder, mixed berry syrup, lemon
- CITRUS INFUSED OLD FASHIONED 9**
bourbon, black walnut bitters, orange
- JIANT HARD KOMBUCHA 9**
passionfruit elderflower

BEERS

- GRAND TETON PARKS IPA 6**
- EPIC LOS LOCOS MEXICAN-STYLE LAGER 7**
- HOLIDAILY FAVORITE BLONDE 8**
100% GF
- CLIMB PEACH CIDER 7**

WINE

- CONO SUR SAUVIGNON BLANC 8/27**
VEGAN
- CONO SUR PINOT NOIR 9/31**
VEGAN
- PRATSCH ROSÉ 9/31**
VEGAN