

happy hour

(BAR ONLY)

WEEKDAYS | 4-6 P.M.

WINE | 9

WHITE

RED

ROSÉ

BUBBLES

DRAFT BEER | 6

WELL SPIRITS | 8

COCKTAILS

DON DRAPER 9

Citrus-Infused Whiskey,
Turkish Tobacco Bitters & Orange

BEET DOWN 9

Family Jones Gin, Aperol, Beet Shrub,
Canton Ginger Liqueur & Lemon

SEASONAL MARG 9

Reposado Tequila, Alma Finca,
Seasonal Flavors, Lime & Salt Foam

CHERRY BOMB (NON-ALC) 5

Amarena Cherry, Mint, Vanilla & Lime



303-993-4200 / @ROOTDOWNDENVER

EATS 

eats

BY REQUEST: **V/VEGAN** & **GF/GLUTEN-FREE**

V/GF BRUSSELS SPROUTS | 7

Dijon Maple Glaze, Superseeds & Pickled Trinity

V/GF CASHEW QUESO | 8

Soyrizo, Pico de Gallo, Cilantro & Tortilla Chips

V/GF SWEET POTATO TOTS | 5.5

Bourbon Barrel Togarashi & Sherry Gastrique

V/GF ROASTED BABY BEET SALAD | 8

Colorado Goat Cheese, Arugula, Radish,
Beet-Sunflower Pesto, Hazelnut & Basil Vinaigrette

GF COLOMBIAN AREPA | 7

Corn Cake, Mozzarella, Smoked Gouda,
Poblano-Pistachio Pesto, Achiote Crema & Pico de Gallo

V VEGGIE BURGER SLIDER | 6.5

Jalapeño Jam, Slaw & Pickled Red Onion

• SUB GLUTEN-FREE BUN \$1 •

GF LAMB BURGER SLIDER* | 7.5

Bacon, Aged Cheddar, Harissa Aioli,
Slaw & Mint-Garlic Yogurt

• SUB GLUTEN-FREE BUN \$1 •

WEEKEND BRUNCH

10 A.M. - 2:30 P.M.

BOTTOMLESS MIMOSAS & OUTDOOR DINING

*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.