

VITAL ROOT

BREAKFAST ALL DAY

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 aioliGF/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 cremaGF BANH MI BREAKFAST TACOS 11.5
scrambled egg, edamame "pâté," pickled vegetables,
jalapeño, *Sriracha* aioli, fresh herbsGF 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

BOWLS

GF/V MISSION BOWL 16.5
brown rice, black beans, corn avocado, cumin-lime cremaGF/V VITAL COBB* 12/19.5
Vital Farms egg, *Umara* seaweed "bacon," *BeatBox* greens mix,
feta, lentils, mung beans, dates, almonds, tomato, togarashi ranchGF/V VITAL PAD THAI 18.5
scrambled *Vital Farms* egg, green papaya, brussels sprouts,
pickled veg, thai chili paste, peanuts, cilantroGF/V ORANGE TOFU BOWL 16.5
brown rice, broccoli, nori cashews, shaved brussels sproutsGF/V MUSHROOM SESAME RAMEN 15.5
soft egg*, mushroom "meat," bok choy, radish,
lemongrass tofu, nori

ADD ON PROTEINS

ANIMAL PROTEIN

ANTIBIOTIC FREE CHICKEN (8oz) 6
VITAL FARMS EGGS (2) 5
BRAISED PORK 6

PLANT-BASED

DARING PLANT-"CHICKEN" 5
PLANT-BASED CHORIZO 4
LEMONGRASS TOFU 4
UMARO SEAWEED BACON 4
AVOCADO 4

HANDHELDS

GF/V SMASHED IMPOSSIBLE BURGER 12
grilled onion, sriracha aioli, american cheese, picklesGF/V CHICKEN BACON RANCH WRAP 16.5
avocado, *beatbox* greens mix, tomato,
togarashi ranch, house naanGF/V BAHN MI TACOS 14
lemongrass tofu, edamame "pâté," pickled veg, jalapeño,
sriracha aioli, fresh herbsGF/V FALAFEL WRAP 16.5
fava bean falafel, feta, cucumber, tomato, tzatziki,
tehina, house naan

SMALLS

GF/V KOREAN BBQ VEGGIE "WINGS" 13.5
smoked broccoli & cauliflower,
sesame seeds, cashew ranchGF/V FRIED OYSTER MUSHROOMS 9.5
sesame batter, cashew ranch, maple mustardGF/V SWEET POTATO WAFFLE FRIES 7
tossed in hot honey or maple mustard +2GF/V CASHEW "QUESO" NACHOS 13.5
black beans, jalapeño, onion, cabbage, cilantro,
Raquelitas tortilla chips

SWEETS

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

KIDS MENU 9

CHOICE OF

Sweet Fries or Veggies
Whole Milk or Apple JuiceCOUNTRY FRIED TOFU (GF/V)
OR CHEESE QUESADILLA (GF/V)
OR FALAFEL & VEGGIES (GF/V)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.You will also notice a 3% Denver Employee Benefits
Surcharge added to your check. This is not a gratuity.
Why? In the spirit of transparency, 100% of this surcharge
goes towards the continued support of our teams'
benefits (see QR code for full list).In the spirit of creating a balanced and unified
workplace, all gratuities are shared between all
front & back of house staff

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

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

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

3 WAYS TO ORDER FOOD & ALCOHOL

1

ORDER ONLINE & PICK-UP

Help support us. This option saves us 20% + on delivery fees.

OR

2

PICK-UP

Call 303-474-4131 to order with one of our humans.

OR

3

DELIVERY VIA DOORDASH (alcohol not available)

Find us on the app and let the food come to you.



You will also notice a 3% Denver Employee Benefits Surcharge added to your check. This is not a gratuity. Why? In the spirit of transparency, 100% of this surcharge goes towards the continued support of our teams' benefits

In the spirit of creating a balanced & unified workplace, we implement a tip pool for our entire service team including our back of house