

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

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).



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 SMOKED "WINGS" WITH RANCH
\$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

GIANT 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