

VITAL ROOT

11AM-8PM

GF = GLUTEN FREE BY REQUEST // V = VEGAN BY REQUEST

BREAKFAST ALL DAY

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V = VEGAN BY REQUEST

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

SIDES

- UMARO SEAWEEED "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.

BOWLS

- GF/V MISSION BOWL 16.5**
brown rice, black beans, corn avocado, cumin-lime crema
- GF/V VITAL COBB* 12/19.5**
Vital Farms egg, *UmARO* seaweed "bacon," *BeatBox* greens mix, feta, lentils, mung beans, dates, almonds, tomato, togarashi ranch
- GF/V VITAL PAD THAI 18.5**
scrambled *Vital Farms* egg, green papaya, brussels sprouts, pickled veg, thai chili paste, peanuts, cilantro
- GF/V ORANGE TOFU BOWL 16.5**
brown rice, broccoli, nori cashews, shaved brussels sprouts

ADD ON PROTEINS

ANIMAL PROTEIN	PLANT-BASED
ANTIBIOTIC FREE CHICKEN (SOZ) 6	DARING PLANT-"CHICKEN" 5
VITAL FARMS EGGS (2) 5	PLANT-BASED CHORIZO 4
BRAISED PORK 6	LEMONGRASS TOFU 4
	UMARO SEAWEEED BACON 4
	AVOCADO 4

HANDHELDS

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

SMALLS

- GF/V SMOKED "WINGS" WITH RANCH 13.5**
smoked broccoli & cauliflower, sesame seeds, togarashi ranch
- GF/V FRIED OYSTER MUSHROOMS 9.5**
sesame batter, cashew ranch, maple mustard
- GF/V SWEET POTATO WAFFLE FRIES 7**
tossed in hot honey or maple mustard +2
- GF/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 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

KIDS MENU 9

CHOICE OF

Sweet Fries or Veggies
Whole Milk or Apple Juice

COUNTRY FRIED TOFU (GF/V)
OR CHEESE QUESADILLA (GF/V)
OR FALAFEL & VEGGIES (GF/V)

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
	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

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

JIAN T 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.



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