

# COLD BREW LATTES

AVAILABLE STEAMED OR SHAKEN

ESPRESSO & TONIC (ICED ONLY) 6    BLACK SESAME 6.5  
HONEY LAVENDER 6.5    DUBAI CHOCOLATE 7

# COFFEE & TEA

LONDON FOG 5    VAIL MOUNTAIN CO ICED TEA 5  
earl grey, lavender  
BHAKTI CHAI 6    SPORTEA 5  
boulder-based  
CHAGACCINO 6.5    HOUSE LEMONADE 6  
MATCHA 5.5    beet berry  
CODA COFFEE DRIP 3    SATI COLD BREW 6  
LATTE 5  
CAPUCCINO 5

# 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  
GF/V UBE 6/11  
almond milk, peanut butter, ube

# COOKIES & THINGS

GF/V TIRAMISU 8  
lady fingers, raw cacao, espresso, rum, coconut cream  
GF/V BEET BROWNIE 7  
dark chocolate, beets, cashews, cocoa nibs  
GF/V HEMP CACAO COOKIE 5  
cocoa nib, hemp butter, almond  
GF/V NO BAKE CINNAMON ROLLS 8.5  
medjool dates, almond flour, cashews, pecans  
GF/V PEANUT BUTTER TAHINI COOKIE 4.5  
peanut butter, tahini, sesame seeds

# VITAL ROOT

## BREAKFAST ALL DAY

GF = GLUTEN FREE BY REQUEST  
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 SEAWEED “BACON” 4  
VITAL FARMS EGGS\* (2) 5  
AVOCADO 4  
IMPOSSIBLE SAUSAGE 4  
GREEN CHILI 4  
HOME FRIES 6

You will also notice a 4% 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

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