

BREAKFAST

GF = GLUTEN FREE BY REQUEST

V = VEGAN BY REQUEST

SAVORY

GF/V EGG SANDWICH 11.5

fluffy *Vital Farms* egg, *Impossible* sausage, gouda, chive pesto, sriracha aioli

GF/V BREAKFAST BURRITO 12

Vital Farms egg, plant-based chorizo, gouda, black bean, rice, pico de gallo, green chili, cumin-lime crema

GF BREAKFAST BANH MI TACOS 11.5

scrambled *Vital Farms* egg, edamame "pâté," pickled veg, jalapeño, sriracha aioli, fresh herbs

THE SIDES

UMARO SEAWEED "BACON" 4

PLANT-BASED CHORIZO (2oz) 4

VITAL FARMS EGGS* (2) 5

AVOCADO 4

IMPOSSIBLE SAUSAGE 4

GREEN CHILI 4

HOME FRIES 6

COLD BREW LATTES

AVAILABLE STEAMED OR SHAKEN

BLACK SESAME 6.5

DUBAI CHOCOLATE 7

ESPRESSO & TONIC (ICED ONLY) 6

HONEY LAVENDER 6.5

You will also notice a 4% Denver Employee Benefits Surcharge added to your check. This is not a gratuity. Why? 100% of this surcharge goes towards the continued support of our teams' benefits (see QR code for full list).



BOWLS

GF/V SWEET POTATO & KALE SALAD 13.5

goat cheese, smoked almond, apple, creamy sesame dressing

GF/V CAESAR SALAD 12.5

romaine, parmesan cheese, pepita, herbed breadcrumb, caesar dressing

GF/V MISSION BOWL 16.5

avocado, brown rice, black beans, corn, cumin-lime crema

GF/V VITAL COBB* 12/19.5

Vital Farms egg*, seaweed bacon, feta, lentils, mung beans, *BeatBox* greens, dates, almonds, tomato, togarashi ranch

GF/V VITAL PAD THAI 18.5

Vital Farms egg, brussels sprouts, green papaya, pickled veg, thai chili paste, peanuts, cilantro

GF/V ORANGE TOFU BOWL 16.5

brown rice, broccoli, shaved brussels sprouts, nori cashews

ADD ON PROTEINS

ANIMAL

ANTIBIOTIC-FREE CHICKEN (5oz) 6

VITAL FARMS EGGS (2) 5

BRAISED PORK 6

HANGER STEAK (4oz) 9

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

american cheese, grilled onion, pickles, sriracha aioli

GF/V CHICKEN BACON RANCH WRAP 16.5

avocado, *BeatBox* greens, tomato, togarashi ranch, house naan

GF/V BANH 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, house naan, tzatziki, tehina

SMALLS

GF/V SMOKED "WINGS" WITH RANCH 13.5

smoked broccoli & cauliflower, sesame seeds, togarashi ranch

GF/V CRISPY OYSTER MUSHROOMS 9.5

sesame batter, togarashi 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 BEET BROWNIE 7

dark chocolate, beet, 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

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, cashew, pineapple

GF/V CHOCOLATE TAHINI SHAKE 6/11

almond milk, sesame, coconut, cocoa

GF/V UBE 6/11

almond milk, peanut butter, ube

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
earl grey, lavender
- BHAKTI CHAI 6
boulder-based
- CHAGACCINO 6.5
- MATCHA 5.5
- CODA COFFEE DRIP 3
- LATTE 5
- CAPUCCINO 5
- RISE COLD BREW 6
TRADITIONAL BLACK
- VAIL MOUNTAIN CO ICED TEA 5
ROTATING FLAVORS
- SPORTEA 5
- HOUSE LEMONADE 6
BEET BERRY
- ADD SOME FLAVOR +.50
- PISTACHIO LAVENDER VANILLA HAZELNUT

SMOOTHIES

- GF/V BLUEBERRY & AÇAÍ 6/10
almond butter, banana, hemp seeds, spinach, basil
- GF/V CHOCOLATE TAHINI SHAKE 6/10
almond milk, sesame, coconut, cocoa
- GF/V GREEN GINGER 6/10
avocado, kale, spinach, parsley, spirulina, cashews, pineapple
- GF/V UBE 6/10
almond milk, peanut butter, ube

COOKIES & DESSERTS

- 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 PEANUT BUTTER TAHINI COOKIE 4.5
peanut butter, tahini, sesame
- GF/V HEMP CACAO COOKIES 5
cocoa nib, hemp butter, almond
- GF/V NO BAKE 8.5
CINNAMON ROLLS
medjool dates, almond flour, cashews, pecans



COCKTAILS

- HIBISCUS MARGARITA 9
tequila, hibiscus syrup, orange bitters, lime
- GIN LEMONADE 9
gin, beet powder, mixed berry syrup, lemon

- CITRUS INFUSED OLD FASHIONED 9
bourbon, black walnut bitters, orange

- GIANT HARD KOMBUCHA 9
passionfruit elderflower

MIMOSAS

- ORANGE 8 / 21
BLOOD ORANGE 9 / 24

BEER

- GRAND TETON PARKS IPA 6
- EPIC LOS LOCOS MEXICAN-STYLE LAGER 7
- HOLIDAILY FAVORITE BLONDE 8
100% GF
- WILD CIDER AGAVE PEACH 7

WINE

- CONO SUR SAUVIGNON BLANC 8/27
VEGAN
- CONO SUR PINOT NOIR 9/31
VEGAN
- PRATSCH ROSÉ 9/31
VEGAN

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

KIDS MENU 9

- SWEET FRIES OR VEGGIES
WHOLE MILK OR APPLE JUICE
- COUNTRY FRIED TOFU (GF/V)
- CHEESE QUESADILLA (GF/V)
- FALAFEL & VEGGIES (GF/V)

ALLERGIES & RESTRICTIONS



We are committed to a balanced & unified workplace, all gratuities are shared with all hourly team members

You will also notice a 4% Denver Employee Benefits Surcharge added to your check. This is not a gratuity. Why? 100% of this surcharge goes towards the continued support of our teams' benefits (see QR code for full list).

