



The Boozy Side

- Classic Mimosa** 13
- Blood Orange Mimosa** 15
- Bloody Mary** 14
Vodka, *the real dill* Bloody Mary Mix & Tajin Rim
- Aperol Spritz** 16
Aperol, Peach Liqueur, Lemon & Bubbles
- Jet Setter** 16
Espresso, Vodka, Nonino & Cinnamon Simple

The Sweet Side

- GF Yogurt Parfait** 12.10
mountain high Yogurt, Blueberries, Almond Power Butter & Superseeds
- GF Lemon Poppyseed Pancakes** 19.55
Vanilla Mascarpone, Strawberries, Blueberry Maple & Superseeds
- Churro French Toast** 18.40
Cream Cheese Whip, Pineapple Jam, Passion Fruit Coulis & Cocoa Nibs
- Green Chili Cornbread** 13.42
Goat Cheese, Jalapeño Jam & Whipped Honey Butter

by request: **V/VEGAN** **GF/GLUTEN-FREE**

The Savory Side

- V GF Cashew Queso** 13.50
Pico de Gallo, Cilantro & Black Bean Tortilla Chips
 - GF Standard Breakfast*** 16.20
2 Eggs Scrambled, Croissant & Home Fries
Choice of: Bacon, Chorizo, Plant Based “Chorizo” or *polidori* Sausage
 - GF Breakfast Al Pastor Tacos** 16.50
Scrambled Eggs, Adobo Pork, Corn Tortillas, Charred Pineapple, Cilantro & Queso Fresco
 - V GF Quinoa & Lentil Bowl** 18.50
Avocado, Maple-Chile Carrots, Tomato Tapenade, Smoked Almonds & Lemon Tahini
- V GF Green Chile Breakfast Burrito** 21.85
Scrambled Eggs, Chorizo, Mozzarella, Black Beans, Lime Crema & Home Fries
Vegetarian: Sub Plant Based “Chorizo”
 - GF Fried Egg Sandwich*** 16.60
tillamook Cheddar, Avocado Mash, Croissant, Almond Romesco & Home Fries
Add Bacon or Breakfast Sausage \$2
 - GF DEN Sammy** 17.50
Souffle Egg, Ham, American Cheese, English Muffin, Green Chile Aioli & Home Fries
 - GF Breakfast Arepa*** 17
Sunny Egg, Black Beans, Mozzarella, Pepita Pesto, Pico de Gallo & Achiote Hollandaise

Sides

- 2 Eggs*** 6
vital farms pasture raised
 - 1/2 Avocado** 5
 - GF Toast** 5
- Home Fries** 6
 - Hot Honey** 10.80
 - Sweet Potato Fries**
 - V Green Chile** 5

Proteins

- brunson* **Bacon** 7
 - tenderbelly* **Ham** 7
 - polidori* **Sausage** 7
- Chorizo** 6
 - V Plant Based “Chorizo”** 7
 - V impossible Breakfast Sausage** 4.60

Lunch

- GF Thai Carrot Curry Soup** 12
Cilantro & Apple-Pear Chutney
 - GF Soup & ½ Salad** 19
 - V GF Beet & Goat Cheese** 20.70
Arugula, Radish, Toasted Hazelnuts, Beet-Sunflower Pesto & Basil Vin
 - GF Farm To Table Cobb** 24
Spring Mix, *brunson* Bacon, Pickled Beet, Egg, Avocado, *point reyes* Blue Cheese, Superseeds & Green Goddess
- V House Veggie Burger** 26.40
Avocado Mash, Superfood Slaw, Jalapeno Jam & Sesame Potato Bun w/ Sweet Potato Fries
 - GF Smoked Turkey Club** 22.50
brunson Bacon, Swiss, Croissant, Tomato, Avocado Mash & Chile Crunch Aioli w/ Sweet Potato Fries
 - GF Terminal Turkey Burger** 20.20
Dill Havarti Cheese, Garlic-Mint Slaw, Tomato Tapenade & Sesame Potato Bun w/ Sweet Potato Fries
- GF Departure Burger*** 24.70
American Cheese, Dill Pickles, Arugula, Chile Crunch Aioli & Sesame Potato Bun w/ Sweet Potato Fries

Desserts

- V Chocolate Banana Bread** 5
 - GF Giant Oreo** 10
Chocolate Shortbread Cookie, Cocoa Nibs & Mascarpone Cream
- GF Butterscotch Pudding** 10
Bourbon Caramel, Banana, Beer Nuts & Vanilla Whip
 - GF Avocado Key Lime Pie** 12
Chocolate Crust, Charred Meringue & Passion Fruit Coulis

COCKTAILS / available to go

Beet Down 16
Gin, Aperol, Beet Shrub,
Lemon & Mint *(available N/A)*

Don Draper 17
Cirtus Infused Bourbon,
Demerara & Bitters

Pepper Blossom 16
Gin, St-Germain, Jalapeño,
Grapefruit, Lemon & Basil

Mile High Margarita 16
Blanco Tequila, TFJ Triple Sec,
Seasonal Fruit & Lime

Coconut Gin Fizz 15
Gin, Coconut Milk, Ginger,
Lime & Soda *(available N/A)*

Pineapple Cucumber Collins 16
Vodka, Sekanjabin, Pineapple,
Cucumber, Mint & Soda *(available N/A)*

Peep Show 15
Espadin Mezcal, Black Pepper
Honey, Grapefruit, Lime
& Soda

Hawaii 5-OH! 15
Rum, Cacao, Blue Curacao,
Pineapple & Lime

Jet Setter 16
Espresso, Vodka,
Nonino & Cinnamon Simple

Beers & Ciders

- Untitled Art Gluten-Free Rotating Seltzer | 9
- Crooked Stave Rotating Sour | 10
- Cerveceria Venga Mexican Lager | 5% | 9
- Coors Light Lager | 4.2% | 8
- Avery White Rascal Belgian Style White | 5.6% | 9
- Steamworks Colorado Kolsch | 4.85% | 9
- Funkwerks Saison | 6.8% | 9
- Avery Reverend Belgian Quad | 10% | 12
- Weldwerks Juicy Bits | 6.7% | 10
- 4 Noses Bout Damn Time IPA | 7.1% | 10
- Telluride Fishwater Double IPA | 8.5% | 9
- Ratio Repeater Pale Ale | 6.1% | 9
- Avery Ellie's Brown Ale | 5.5% | 9
- Denver Beer CO Graham Cracker Porter | 5.6% | 9
- Left Hand Milk Stout NITRO | 6% | 9
- Prost Weissbier | 4.5% | 9
- Denver Beer CO Denver Gold Amber Lager | 5% | 9
- Left Hand St. Vrain Tripel | 9.3% | 12
- Odell Pils Pilsner | 5% | 9
- Colorado Cider Company Glider Semi Dry | 6.5% | 10
- Colorado Cider Company
Grassshop-ah Lemongrass | 6% | 10

Coffees & Teas

- Coda Coffee | 3
- Coda Espresso | Lattè | Cappuccino | 4+
- Teatulia Hot Tea *(variety)* | 4
- Hibiscus Tea | 4.5

N/A Drinks

- Pepsi Products** | 4.5
Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Root Beer
- Health-Ade Kombucha** | 7
Pink Lady Apple
- Vybes Mood Drinks** | 9.5
Passionfruit Pineapple or Strawberry Lavender
- Izze Sparkling Juice** | 4
Blackberry or Clementine
- Strongwater Mocktails** | 10
Paloma or Spritz
- Gruvi Rotating N/A Beer** | 10

Sparkling & Rosé

- Fleuraison | *Blanc de Blancs* | 13/50
- Bodegas Naveran | *Cava Rosé* | 14/54
- Tommaso Gambino | *Brut Cuvée* | 10
- Poggio del Moro 'Galio' | *Rosé* | 12/18/46

White Wine

- Benvolio | *Pinot Grigio* | 12/18/46
- Nortico | *Alvarinho* | 12/18/46
- Les Athletes du Vin | *Sauvignon Blanc* | 14/21/54
- Huia 'Tangle' | *Grüner, Chardonnay, Sauvignon Blanc, Pinot Gris* | 14/21/54
- Heinz Eifel | *Riesling* | 12/18/46
- Marquis de Pennautier | *Chardonnay* | 15/22/58

Red Wine

- Coeur Wine Co 'Upwell' | *Pinot Noir* | 14/21/54
- Azul y Garanza | *Tempranillo* | 13/19/70 (1L)
- Frog's Leap 'Flycatcher' | *Zinfandel, Syrah, Merlot* | 15/22/58
- Baracchi 'O'lillo' | *Super Tuscan Blend* | 14/21/54
- Bonfanti | *Malbec* | 13/19/50
- Sean Minor | *Cabernet Sauvignon* | 16/24/62

ROOT DOWN DOES NOT ACCEPT VERTICAL IDs.

THANK YOU.



EXECUTIVE CHEF
Josh Donnellan

CHEF & RESTAURATEUR
Justin Cucci

OWNER & OPERATOR
Mission Yogurt, Inc.



Please notify your server of any allergies. Not all ingredients are listed. Due to the nature of 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.