



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



AM Favorites

Churro French Toast 18.40
Cream Cheese Whip, Pineapple Jam,
Passion Fruit Coulis & Cocoa Nibs

GF Standard Breakfast* 16.20
2 Eggs Scrambled, Croissant & Home Fries
Choice of: Bacon, Chorizo, Plant Based "Chorizo"
or *polidori* Sausage

GF DEN Sammy 17.50
Souffle Egg, Ham, American Cheese,
English Muffin, Green Chile Aioli & Home Fries

GF Green Chile Breakfast Burrito 21.85
Scrambled Eggs, Chorizo, Mozzarella,
Black Beans, Lime Crema & Home Fries
Vegetarian: Sub Plant Based "Chorizo"

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

Soups

V GF Pozole 12
Chickpeas, Hominy, Cabbage, Cilantro & Lime

GF Thai Carrot Curry 12
Cilantro & Apple-Pear Chutney

GF Soup & ½ Salad 19

Shoyu Ramen* 26.40
Duck Confit, Black Pepper Bacon, Bok Choy,
Pickled Ginger & Scallion

Salads

V GF Beet & Goat Cheese 20.70
Arugula, Radish, Toasted Hazelnuts,
Beet-Sunflower Pesto & Basil Vin

V GF Farro Caesar 23
Farro, Kale, Cornbread Croutons, Parmesan,
Smoked Almonds & Miso Caesar Dressing

GF Farm To Table Cobb 24
Spring Mix, *brunson* Bacon, Pickled Beet, Egg, Avocado,
point reyes Blue Cheese, Superseeds & Green Goddess

V GF Quinoa & Lentil Bowl 18.50
Avocado, Maple-Chile Carrots, Tomato Tapenade,
Smoked Almonds & Lemon Tahini

Protein Add Ons:

COUNTRY FRIED TOFU 8

CRISPY CHICKEN 10 / GRILLED CHICKEN BREAST 10.50
SEARED SALMON* 10.77 / GRILLED DENVER STEAK* 16.48

Apps

V GF Hot Honey Sweet Potato Fries 10.80
Waffle Cut, Mile High Seasoning & *elevation* Ketchup

V GF Cashew Queso 13.50
Pico de Gallo, Cilantro & Black Bean Tortilla Chips

Green Chili Cornbread 13.42
Goat Cheese, Jalapeño Jam & Whipped Honey Butter

V GF Crispy Brussels Sprouts 16
Dijon Maple Glaze, Superseeds & Pickled Trinity

GF Colombian Arepas 17
Black Beans, Mozzarella, Pepita Pesto,
Pico de Gallo & Achiote Crema

Korean BBQ Duck Wings 24.80
maple leaf Duck, Chili Crunch, Gochujang
& Buttermilk Ranch

Signature Plates

GF Al Pastor Tacos 16.50
Adobo Pork, Corn Tortillas, Charred Pineapple,
Cilantro & Queso Fresco

V GF Moroccan Salmon Bowl* 27.50
Smoked Paprika Hummus, Gigante Bean,
Grain Salad, Tomato Tapenade, Crispy Onions
& Pomegranate Molasses
Vegetarian: Sub Country Fried Tofu

GF Steak Frites* 35.50
Denver Steak, Smoked Celery Root Puree,
Shishito Chimichurri, Maple-Chile Carrots
& French Fries

Burgers & Sammies

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

V GF BBQ Pork Banh Mi 21.60
Pickled Vegetables, Cucumber, Herbs,
Baguette & Chile Crunch Aioli w/ Sweet Potato Fries
Vegetarian: Sub Impossible

GF Colorado Lamb Sliders* 23
brunson Bacon, *tillamook* Cheddar, Garlic-Mint Slaw
& Chile Crunch Aioli 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
Joshua 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.