



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 & 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, Macerated Strawberries, Blueberry Maple & Superseeds
- Churro French Toast** 18.40
Cream Cheese Whip, Pineapple Jam & Cocoa Nibs
- Green Chili Cornbread Bites** 9.60
Goat Cheese, Jalapeño Jam & Whipped Honey Butter

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

The Savory Side

- GF Green Chile Breakfast Burrito** 21.85
Scrambled Eggs, Chorizo, Mozzarella, Black Beans & Home Fries
Vegetarian: Sub Plant Based “Chorizo”
 - GF Breakfast Carnitas Tacos** 16.50
Scrambled Eggs, Pickled Red Onion, Cabbage Slaw & Tamarind-Habanero Salsa
 - GF Fried Egg Sandwich*** 16.60
Croissant, Almond Romesco, *brunson* Bacon, *tillamook* Cheddar, Avocado Mash & Home Fries
- V GF Country Fried Tofu** 18.70
Black Lentil Curry, Farro, Snow Pea, Tomato & Jalapeño-Cilantro Chutney
 - GF Denver Omelette Sammy** 17.05
English Muffin, Soufflé Egg, *tillamook* Cheddar, Ham, Green Chile Aioli & Home Fries
 - GF Breakfast Arepa*** 17
Sunny Egg, Black Beans, Mozzarella, Pepita Pesto, Pico de Gallo & Achiote Hollandaise
- GF Standard Breakfast** 16.20
2 Eggs Scrambled & Croissant
Choice of: Bacon, Chorizo, Plant Based “Chorizo” or *polidori* Sausage

Sides

- 2 Eggs*** 6
vital farms pasture raised
 - Half Avocado** 5
 - GF Toast** 3
 - Home Fries** 6
 - Hot Honey** 10.80
 - Sweet Potato Fries**
- brunson* **Bacon** 7
 - tenderbelly* **Ham** 7
 - polidori* **Sausage** 7
 - Chorizo** 6
 - V Plant Based “Chorizo”** 7
 - V Green Chile** 5

Desserts

- GF Giant Oreo** 8
Chocolate Shortbread Cookie & Mascarpone Cream
- GF Avocado Key Lime Pie** 12
Chocolate Crust & Passionfruit Coulis
- GF Butterscotch Pudding** 10
Bourbon Caramel, Beer Nuts & Vanilla Whip
- V Chocolate Banana Bread** 5

Lunch

- GF Soup & ½ Salad** 18
 - GF Thai Carrot Curry Soup** 12
Cilantro & Apple-Pear Chutney
 - 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
- GF The Burger*** 24.70
aspen ridge Angus Beef, *brunson* Bacon, *tillamook* Cheddar & Sriracha Aioli w/ Sweet Potato Fries
 - GF Smoked Turkey Club** 20.80
Local Croissant, Swiss, *brunson* Bacon, Tomato & Sriracha Aioli w/ Sweet Potato Fries
 - V House Made Veggie Burger** 26.40
Superfood Slaw, Jalapeño Jam, Avocado Mash & Pretzel Bun w/ Sweet Potato Fries
- V GF Banh Mi Turkey Burger** 20.20
Cilantro Chutney, Jalapeño, Pickled Vegetables, Cucumber & Sriracha Aioli w/ Sweet Potato Fries



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 & 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
- Great Divide Yeti Imperial Stout | 9.5% | 12
- 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

Coffees & Teas

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

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
- DeLille Cellars 'Métier'** | *Cabernet Sauvignon* | 16/24/62

ROOT DOWN DOES NOT ACCEPT VERTICAL IDs.

THANK YOU.

♡

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Grapefruit, Lemon & Basil

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Blanco Tequila, TFJ Triple Sec,
Seasonal Fruit & Lime

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

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Vodka, Sekanjabin, Pineapple,
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- DeLille Cellars 'Métier' | *Cabernet Sauvignon* | 16/24/62

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THANK YOU.





Breakfast

GF Denver Omelette Sammy 17.05
English Muffin, Soufflé Egg, *tillamook* Cheddar,
Ham, Green Chile Aioli & Home Fries

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

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

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

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

Soups

GF Thai Carrot Curry 12
Cilantro & Apple-Pear Chutney

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

GF Soup & ½ Salad 18

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

Apps

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

Green Chili Cornbread Bites 9.60
Goat Cheese, Jalapeño Jam
& Whipped Honey Butter

V GF Sweet Plantains 13.80
Pepita Pesto, Cotija Cheese & Lime Crema

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 & Buttermilk Ranch

Salads

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

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 Buddha Noodle Bowl 18
Ramen Noodles, Avocado, Edamame,
Pickled Vegetables, Herbs & Kaffir Peanut Sauce

Protein Add Ons

COUNTRY FRIED TOFU 8 / CRISPY CHICKEN 8
SEARED ATLANTIC SALMON* 10 / GRILLED SIRLOIN STEAK* 14

Desserts

GF Giant Oreo 8
Chocolate Shortbread Cookie & Mascarpone Cream

GF Avocado Key Lime Pie 12
Chocolate Crust & Passionfruit Coulis

GF Butterscotch Pudding 10
Bourbon Caramel, Beer Nuts & Vanilla Whip

V Chocolate Banana Bread 5

Burgers & Sammies

GF The Burger* 24.70
aspen ridge Angus Beef, *brunson* Bacon, *tillamook* Cheddar,
Sriracha Aioli & Pretzel Bun w/ Sweet Potato Fries

V House Made Veggie Burger 26.40
Superfood Slaw, Jalapeño Jam, Avocado Mash
& Pretzel Bun w/ Sweet Potato Fries

V GF Banh Mi Turkey Burger 20.20
Cilantro Chutney, Jalapeño, Pickled Vegetables,
Cucumber & Sriracha Aioli w/ Sweet Potato Fries

GF Pork Carnitas Tacos 16.50
Avocado, Pickled Red Onion, Cabbage Slaw
& Tamarind-Habanero Salsa

GF Smoked Turkey Club 20.80
Local Croissant, Swiss, *brunson* Bacon,
Tomato & Sriracha Aioli w/ Sweet Potato Fries

V GF Country Fried Tofu 18.70
Black Lentil Curry, Farro, Snow Pea,
Tomato & Jalapeño-Cilantro Chutney

GF Colorado Lamb Sliders* 23
brunson Bacon, *tillamook* Cheddar, Mint-Garlic Slaw
& Sriracha Aioli w/ Sweet Potato Fries





root down
DIA

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

KIDS

12 & younger

PLEASE CHOOSE ONE ITEM FROM EACH CATEGORY / \$10

Entrees

Churro French Toast
with Maple Syrup

Chicken Tenders
with Buttermilk Ranch

GF Grilled Cheese
Whole Grain Bread & *Tillamook* Cheddar

Mac & Cheese
Elbow Noodles & *Tillamook* Cheddar

GF Cheeseburger Slider

V Veggie Burger Slider

Sides

French Fries

Sweet Potato Waffle Fries

Veggie Sticks

Drinks

Local Milk

Orange Juice

*Please notify your server of any allergies before ordering, as not all ingredients are listed.

Due to the nature of restaurants and cross-contamination concerns, we are unable to guarantee a 100% allergy free zone.

However, we will do our best to accommodate your specific dietary needs.