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## ROOTDOWN

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**ALL DAY 12 PM - 10 PM**

### BREAKFAST

**DENVER OMELETTE SAMMY \$17.05**

English Muffin, Soufflé Egg, Tillamook Cheddar, Ham, Green Chile Aioli & Home Fries **GF**

**CHURRO FRENCH TOAST \$18.40**

Cream Cheese Whip, Pineapple Jam & Cocoa Nibs

**GREEN CHILE BREAKFAST BURRITO \$21.85**

Scrambled Eggs, Chorizo, Mozzarella, Black Beans & Home Fries **GF**

*Vegetarian: Sub Plant Based "Chorizo"*

**STANDARD BREAKFAST \$16.20**

2 Eggs Scrambled & Croissant  
Choice of: Bacon, Chorizo, Plant Based "Chorizo" or Polidori Sausage **GF**

### SOUPS

**THAI CARROT CURRY \$12.00**

Cilantro & Apple-Pear Chutney **GF**

**POZOLE \$12.00**

Chickpeas, Hominy, Cabbage, Cilantro & Lime **V GF**

**SOUP & 1/2 SALAD \$18.00**

**SHOYU RAMEN\* \$26.40**

Duck Confit, Black Pepper Bacon, Bok Choy, Pickled Ginger & Scallion

### SALADS

**FARRO CAESAR \$23.00**

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 **V GF**

**FARM TO TABLE COBB \$24.00**

Spring Mix, Brunson Bacon, Pickled Beet, Egg, Avocado, Point Reyes Blue Cheese, Superseeds & Green Goddess **GF**

**BUDDHA NOODLE BOWL \$18.00**

Ramen Noodles, Avocado, Edamame, Pickled Vegetables, Herbs & Kaffir Peanut Sauce **V**

### PROTEIN ADD ONS

**COUNTRY FRIED TOFU \$8.00**

**CRISPY CHICKEN \$8.00**

**SEARED ATLANTIC SALMON\* \$10.00**

**GRILLED SIRLOIN STEAK\* \$14.00**

### APPS

**HOT HONEY SWEET POTATO FRIES \$10.80**

Waffle Cut, Mile High Seasoning & Elevation Ketchup **V GF**

**GREEN CHILI CORNBREAD BITES \$9.60**

Goat Cheese, Jalapeño Jam & Whipped Honey Butter

**SWEET PLANTAINS \$13.80**

Pepita Pesto, Cotija Cheese & Lime Crema **V GF**

**COLOMBIAN AREPAS \$17.00**

Black Beans, Mozzarella, Pepita Pesto, Pico de Gallo & Achiote Crema **GF**

**KOREAN BBQ DUCK WINGS \$24.80**

Maple Leaf Duck, Chili Crunch & Buttermilk Ranch

## DESSERTS

### GIANT OREO \$8.00

Chocolate Shortbread Cookie & Mascarpone Cream **GF**

### AVOCADO KEY LIME PIE \$12.00

Chocolate Crust & Passionfruit Coulis **GF**

### BUTTERSCOTCH PUDDING \$10.00

Bourbon Caramel, Beer Nuts & Vanilla Whip **GF**

### CHOCOLATE BANANA BREAD \$5.00 **V**

## BURGERS & SAMMIES

### THE BURGER\* \$24.70

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

### HOUSE MADE VEGGIE BURGER \$26.40

Superfood Slaw, Jalapeño Jam, Avocado Mash & Pretzel Bun w/ Sweet Potato Fries **V**

### BANH MI TURKEY BURGER \$20.20

Cilantro Chutney, Jalapeño, Pickled Vegetables, Cucumber & Sriracha Aioli w/ Sweet Potato Fries **V GF**

### COLORADO LAMB SLIDERS\* \$23.00

Brunson Bacon, tillamook Cheddar, Mint-Garlic Slaw & Sriracha Aioli w/ Sweet Potato Fries **GF**

### SMOKED TURKEY CLUB \$20.80

Local Croissant, Swiss, Brunson Bacon, Tomato & Sriracha Aioli w/ Sweet Potato Fries **GF**

### COUNTRY FRIED TOFU \$18.70

Black Lentil Curry, Farro, Snow Pea, Tomato & Jalapeño-Cilantro Chutney **V GF**

### PORK CARNITAS TACOS \$16.50

Avocado, Pickled Red Onion, Cabbage Slaw & Tamarind-Habanero Salsa **GF**

## KIDS 12 & YOUNGER

PLEASE CHOOSE ONE ITEM FROM EACH CATEGORY / \$10.00

## ENTREES

### CHURRO FRENCH TOAST

with Maple Syrup

### CHICKEN TENDERS

with Buttermilk Ranch

### GRILLED CHEESE

Whole Grain Bread & Tillamook Cheddar **GF**

### MAC & CHEESE

Elbow Noodles & Tillamook Cheddar

### CHEESEBURGER SLIDER **GF**

### VEGGIE BURGER SLIDER **V**

## SIDES

### FRENCH FRIES

### SWEET POTATO WAFFLE FRIES

### VEGGIE STICKS

## DRINKS

### LOCAL MILK

### ORANGE JUICE

## BRUNCH 6 AM - 12 PM

## THE BOOZY SIDE

### CLASSIC MIMOSA \$13.00

### BLOOD ORANGE MIMOSA \$15.00

### BLOODY MARY \$14.00

Vodka, The Real Dill Bloody Mary Mix & Tajin Rim

### APEROL SPRITZ \$16.00

Aperol, Peach Liqueur, Lemon & Bubbles

### JET SETTER \$16.00

Espresso, Vodka, Nonino & Simple

## THE SWEET SIDE

### 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 **GF**

### 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

## THE SAVORY SIDE

### GREEN CHILE BREAKFAST BURRITO \$21.85

Scrambled Eggs, Chorizo, Mozzarella, Black Beans & Home Fries **GF**

*Vegetarian: Sub Plant Based "Chorizo"*

### 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 **GF**

### COUNTRY FRIED TOFU \$18.70

Black Lentil Curry, Farro, Snow Pea, Tomato & Jalapeño-Cilantro Chutney **V GF**

### DENVER OMELETTE SAMMY \$17.05

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

### BREAKFAST AREPA \$17.00

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 **GF**

## SIDES

### 2 EGGS\* \$6.00

*vital farms pasture raised*

### HALF AVOCADO \$5.00

### TOAST \$3.00 **GF**

### HOME FRIES \$6.00

### HOT HONEY SWEET POTATO FRIES \$10.80

### BRUNSON BACON \$7.00

### TENDERBELLY HAM \$7.00

### POLIDORI SAUSAGE \$7.00

### CHORIZO \$6.00

### PLANT BASED "CHORIZO" \$7.00 **V**

### GREEN CHILE \$5.00 **V**

## DESSERTS

### GIANT OREO \$8.00

Chocolate Shortbread Cookie & Mascarpone Cream **GF**

### AVOCADO KEY LIME PIE \$12.00

Chocolate Crust & Passionfruit Coulis **GF**

### BUTTERSCOTCH PUDDING \$10.00

Bourbon Caramel, Beer Nuts & Vanilla Whip **GF**

### CHOCOLATE BANANA BREAD \$5.00 **V**

## LUNCH

### SOUP & ½ SALAD \$18.00 **GF**

### THAI CARROT CURRY SOUP \$12.00

Cilantro & Apple-Pear Chutney **GF**

### BEET & GOAT CHEESE \$20.70

Arugula, Radish, Toasted Hazelnuts, Beet-Sunflower Pesto & Basil Vin **V GF**

### FARM TO TABLE COBB \$24.00

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**

## LUNCH CONT'D

### SMOKED TURKEY CLUB \$20.80

Local Croissant, Swiss, Brunson Bacon, Tomato & Sriracha Aioli w/ Sweet Potato Fries **GF**

### HOUSE MADE VEGGIE BURGER \$26.40

Superfood Slaw, Jalapeño Jam, Avocado Mash & Pretzel Bun w/ Sweet Potato Fries **V**

### BANH MI TURKEY BURGER \$20.20

Cilantro Chutney, Jalapeño, Pickled Vegetables, Cucumber & Sriracha Aioli w/ Sweet Potato Fries **V GF**

## COCKTAILS

### AVAILABLE TO GO

#### BEET DOWN \$16.00

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

#### DON DRAPER \$17.00

Cirtus Infused Bourbon, Demerara & Bitters

#### PEPPER BLOSSOM \$16.00

Gin, St-Germain, Jalapeño, Grapefruit, Lemon & Basil

#### MILE HIGH MARGARITA \$16.00

Blanco Tequila, TFJ Triple Sec,  
Seasonal Fruit & Lime

#### COCONUT GIN FIZZ \$15.00

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

#### PINEAPPLE CUCUMBER COLLINS \$16.00

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

#### PEEP SHOW \$15.00

Espadin Mezcal, Black Pepper Honey,  
Grapefruit, Lime & Soda

#### HAWAII 5-OH! \$15.00

Rum, Cacao, Blue Curacao, Pineapple & Lime

#### JET SETTER \$16.00

Espresso, Vodka, Nonino & Simple

## BEERS & CIDERS

### UNTITLED ART

GLUTEN-FREE ROTATING SELTZER \$9.00

CROOKED STAVE ROTATING SOUR \$10.00

CERVECERIA VENGA MEXICAN LAGER \$9.00  
5%

COORS LIGHT LAGER \$8.00

4.2%

AVERY WHITE RASCAL

BELGIAN STYLE WHITE \$9.00

5.6%

STEAMWORKS COLORADO KOLSCH \$9.00

4.85%

GREAT DIVIDE YETI IMPERIAL STOUT \$12.00

9.5%

FUNKWERKS SAISON \$9.00

6.8%

AVERY REVEREND BELGIAN QUAD \$12.00

10%

WELDWERKS JUICY BITS \$10.00

6.7%

4 NOSES BOUT DAMN TIME IPA \$10.00

7.1%

TELLURIDE FISHWATER DOUBLE IPA \$9.00

8.5%

RATIO REPEATER PALE ALE \$9.00

6.1%

AVERY ELLIE'S BROWN ALE \$9.00

5.5%

DENVER BEER CO

GRAHAM CRACKER PORTER \$9.00

5.6%

LEFT HAND MILK STOUT NITRO \$9.00

6%

PROST WEISSBIER \$9.00

4.5%

DENVER BEER CO DENVER

GOLD AMBER LAGER \$9.00

5%

LEFT HAND ST. VRAIN TRIPEL \$12.00

9.3%

ODELL PILS PILSNER \$9.00

5%

## SPARKLING & ROSÉ

**FLEURAIISON \$13.00/\$50.00**

Blanc de Blancs

**BODEGAS NAVERAN \$14.00/\$54.00**

Cava Rosé

**TOMMASO GAMBINO \$10.00**

Brut Cuvée

**POGGIO DEL MORO 'GALIO'**

**\$12.00/\$18.00/\$46.00**

Rosé

## WHITE WINE

**BENVOLIO \$12.00/\$18.00/\$46.00**

Pinot Grigio

**NORTICO \$12.00/\$18.00/\$46.00**

Alvarinho

**LES ATHLETES DU VIN \$14.00/\$21.00/\$54.00**

Sauvignon Blanc

**HUIA 'TANGLE' \$14.00/\$21.00/\$54.00**

Grüner, Chardonnay, Sauvignon Blanc, Pinot Gris

**HEINZ EIFEL \$12.00/\$18.00/\$46.00**

Riesling

**MARQUIS DE PENNAUTIER**

**\$15.00/\$22.00/\$58.00**

Chardonnay

## RED WINE

**COEUR WINE CO 'UPWELL'**

**\$14.00/\$21.00/\$54.00**

Pinot Noir

**AZUL Y GARANZA \$13.00/\$19.00/\$70.00 (1L)**

Tempranillo

**FROG'S LEAP 'FLYCATCHER'**

**\$15.00/\$22.00/\$58.00**

Zinfandel, Syrah, Merlot

**BARACCHI 'O'LILLO' \$14.00/\$21.00/\$54.00**

Super Tuscan Blend

**BONFANTI \$13.00/\$19.00/\$50.00**

Malbec

**DELILLE CELLARS 'MÉTIER'**

**\$16.00/\$24.00/\$62.00**

Cabernet Sauvignon

## COFFEES & TEAS

**CODA COFFEE \$3.00**

**CODA ESPRESSO | LATTÈ | CAPPUCCINO**

**+\$4.00**

**TEATULIA HOT TEA (variety) \$4.00**

**HIBISCUS TEA \$4.50**

**SPORTTEA \$4.50**

## N/A DRINKS

**PEPSI PRODUCTS \$4.50**

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Root Beer

**HEALTH-ADE KOMBUCHA \$7.00**

Pink Lady Apple

**VYBES MOOD DRINKS \$9.50**

Passionfruit Pineapple or Strawberry Lavender

**IZZE SPARKLING JUICE \$4.00**

Blackberry or Clementine

**STRONGWATER MOCKTAILS \$10.00**

Paloma or Spritz

Root down does not accept vertical ids. 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.

### BY REQUEST:

**V** = vegetarian

**GF** = made without gluten

### EXECUTIVE CHEF

James Whiting

### CHEF & RESTAURATEUR

Justin Cucci

### OWNER & OPERATOR

Mission Yogurt, Inc.