

BRUNCH

WINTER

AM SWEETS

ALMOND PANCAKES GF | 6/11

Caramelized Brown Butter Apples, Sweet Potato Puree, Chile Lime Pepitas & Honey Whipped Mascarpone

ZUCCHINI BREAD FRENCH TOAST | 6/12

Blueberry Maple Syrup, Pretzel Super Seed & Chai Yogurt

BENEDICTS

SERVED WITH SOFT POACHED FREE-RANGE EGGS, HOME FRIES & LEMON DRESSED ARUGULA. ADD SIRLOIN* \$12

CLASSIC BENEDICT* GF | 15

Tasso Ham, Roasted Tomatoes, Croissant & Béarnaise
VEGETARIAN SUB AVOCADO

HUEVOS RANCHEROS* GF | 15

Crispy Pork Belly, Black Beans, Roasted Chiles, Cotija Cheese, Tortilla Strips & Mole Verde Hollandaise
VEGETARIAN SUB AVOCADO

LUNCH

ROASTED BABY BEET SALAD v/GF | 13

Arugula, Radish, Goat Cheese, Toasted Hazelnuts, Beet-Sunflower Seed Pesto & Basil Vin
ADD: COUNTRY FRIED TOFU \$5 | CHICKEN \$7 | CURED SALMON \$7 | SIRLOIN* \$12

VEGGIE BURGER SLIDERS v | 14

Jalapeño Jam, Dijon, Slaw, Pickled Onion, Sweet Potato Fries & Curry-Lime Yogurt

COLORADO LAMB BURGER* GF | 16

Spiced Ground Lamb & Bacon, Sunny Side Egg, Aged Cheddar, Harissa Aioli, Tomato, Sweet Potato Fries, Curry-Lime Yogurt & Mint Slaw
SUB GLUTEN-FREE BUN \$1

BY REQUEST: V/VEGAN, GF/GLUTEN-FREE

DAILY PASTRY
\$8 

EGGS, ETC.

MUSHROOM & HERB OMELETTE GF | 14

Arugula, White Cheddar, Shallot Jam & Lime Crema
BLACK PEPPER BACON \$4 | EGG WHITE OMELETTE ADD \$1

FRIED CHICKEN & GOAT CHEESE BISCUIT* | 16

Kale-Carrot Slaw, Fried Egg & Red Chile-Mushroom Gravy

FRIED EGG SANDWICH* | 11

Croissant, Almond Romesco, Scallions, Iberico Cheese, Avocado & Tomato
ADD BLACK PEPPER BACON \$3

BREAKFAST BURRITO v | 13

Scrambled Eggs, Smoked Mozzarella, Black Beans, Chorizo, Avocado, Home Fries, Dark Mole & Pico de Gallo
VEGAN SUB SOYRIZO

BIBIMBAP STEAK & EGGS* GF | 19

Coffee Rubbed Callicrate Sirloin, Grain Salad, Pickled Vegetables, Mushrooms, Poached Egg, Gochujang BBQ & Sweet Chile Vinaigrette
SUBSTITUTE COUNTRY FRIED TOFU \$16

SCRAMBLED TOFU v/GF | 14

Harissa Carrots, Brussels-Kale Salad, Avocado, Tomato-Fennel Chutney & Creamy Sesame Vin

SHRIMP & SWEET POTATO HASH* GF | 16

Sweet Potato, Plantain Black Bean Cake, Pork Belly, Red Bell Pepper, Sunny Egg & Anaheim Salsa

SUNNY EGG & AVOCADO TOAST v/GF | 13

Seed Bread, Preserved Lemon, "Everything" Spiced Chickpeas, Frisée, Grain Salad & Beet Hummus Dressing
ADD CURED SALMON \$7



SIDES / SUBSTITUTIONS

BLACK PEPPER BACON | 4
CHORIZO | 4
SOYRIZO | 4
5 OZ. SIRLOIN* | 12
CHICKEN APPLE SAUSAGE | 6
SIDE OF 2 EGGS* | 4
POACHED EGG* | 2
SIDE OF LOX | 7

EGG WHITES SUB | 1
HOME FRIES | 4
CROISSANT SUB | 2 | ADD 3
TOAST & JAM | 2
AVOCADO SUB | 1 | ADD 2
FRESH FRUIT SUB | 2 | ADD 4
GLUTEN FREE TOAST | 2

MIMOSAS

BLOOD ORANGE OR CLASSIC

BOTTOMLESS 16 | SINGLE 9 | BOTTOMLESS 14 | SINGLE 8



We reserve the right to limit service to any "chemically inconvenienced" guest.

HOUSE POLICY: Bottomless mimosas available only to guests ordering a brunch entrée. Please drink responsibly, no sharing please!

LAST CALL IS AT **3:15**, PLAN ACCORDINGLY!

COCKTAILS



BLOODY MARY / Vodka or Gin & Root Down's Bloody Mary Mix 9

OR TRY A BLOODY VIKING WITH Aqvavit | 10

ESPRESSO & AMARO / Vodka, Espresso, Averna & Demerara 9

HIBISCUS MARGARITA / Blanco Tequila, Agua de Jamaica, Lime & Cinnamon 10

SANGRIA / Seasonal Selection 10

EARL OF BLACKBERRY MULE / Early Grey Vodka, Blackberries, Ginger & Lemon 10

JACKRABBIT SLIM / Juniper Jones Gin, Carrot Shrub, Rosemary, Salt & Pepper 11

BEET DOWN / Gin, Canton, Aperol, Beet, Lemon & Mint 12

PEPPER BLOSSOM / Gin, St-Germain, Citrus, Jalapeño & Basil 12

OAXACAN HOLIDAY / Mezcal, Ancho Reyes Verde, Grapefruit, Thyme & Bitters 12



BUBBLES & ROSÉ

BORGOLUCE, "Lampo" Brut Prosecco N/V Treviso, Italy 11 / 4 2

FEATURED ROSÉ, changes weekly, please ask for our current selection. **MP**

Please ask your server/bartender for the full wine list for more options.

APPROXIMATELY **75%** OF OUR MENU IS ORGANICALLY SOURCED. SPECIAL ORDERS MAY DELAY FOOD TIME. THANKS FOR UNDERSTANDING.

*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. PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES BEFORE ORDERING, NOT ALL INGREDIENTS ARE LISTED.

DUE TO THE NATURE OF RESTAURANTS AND CROSS-CONTAMINATION CONCERNS, WE ARE UNABLE TO GUARANTEE A 100 PERCENT ALLERGY FREE ZONE.

HOWEVER, WE WILL DO OUR BEST TO ACCOMMODATE YOUR SPECIFIC DIETARY NEEDS.

MORE DRINKS 



CODA COFFEE/ETC...

ESPRESSO / DECAF ESPRESSO

CAPPUCCINO / DECAF CAPPUCCINO

LATTE / DECAF LATTE

REGULAR / DECAF DRIP

Ethically sourced beans from all around the globe, roasted locally in Denver.

WE OFFER COMPLIMENTARY CREAM, WHOLE, SKIM & SOY MILK | ALMOND OR COCONUT MILK .50



TEA/ETC.

TEATULIA (ASSORTMENT OF FLAVORS) *Certified organic teas, directly sourced from Bangladesh.*

BHAKTI CHAI *Regular or Decaf.*

\$

4 / 3

5

5

5

4

5

EDIBLE BEATS

WE PLAY WITH OUR FOOD

linger



root down
DIA



VITAL ROOT

FAST (SLO) FOOD

EL FIVE

ALSO IN DENVER'S LO-HI NEIGHBORHOOD

Linger's vibrant menu reflects a broad farm-to-street sensibility with a spin on traditional ethnic eats.

lingerdenver.com

AT DENVER INTERNATIONAL AIRPORT
CONCOURSE C

Root Down expanded its roots to include the vibrant and rapidly changing landscape of DIA.

Open 7 days a week from 7AM - 9PM

rootdowndia.com

BALLPARK NEIGHBORHOOD

8,000 Sq. Ft. Gastrothel features Vegetable

Forward, Globally-Inspired Dishes and a Live Music

Venue Electric Soapbox. opheliadenver.com

TENNYSON STREET

Vital Root was inspired by a simple need: nutritious, delicious food that promotes wellness without

compromising flavor or craveability; meals that are fast, healthful & satisfying. vitalrootdenver.com

ALSO IN DENVER'S LO-HI NEIGHBORHOOD

Serving Mediterranean Tapas and Middle

Eastern Mezze, nestled on the fifth floor of 2930

Umatilla, we boast spectacular, unobstructed city skyline and sunset mountain views.

elfivedenver.com

Signed
Root Down