

HAPPY HOUR

(IN BAR ONLY)

MONDAY - FRIDAY | 4:00-6:30 P.M.

BEER | 5

EPIC LOS LOCOS
CROOKED STAVE IPA
GREAT DIVIDE ROADIE

WINE | 6/22

MESTA
VERDEJO WHITE
Uclés, Spain

LES TROIS COURONNES
ROSÉ BLEND
Côtes du Rhône, France

THE CURATOR
RED BLEND
South Africa

COCKTAILS | 6

SANGRIA
Seasonal Selection

MOSCOW MULE
Vodka, Lime, Root Down Ginger Beer

THE DON DRAPER
*Citrus Infused Bourbon, Demerara
Angostura Bitters*

HIBISCUS MARGARITA
Blanco Tequila, Agua de Jamaica, Lime



303-993-4200 / ROOTDOWNDENVER.COM

EATS

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ARTICHOKE HUMMUS v/GF | 5
Taro Chips & Veggies

JERK DUCK WINGS | 5
Pickles & Curry Lime Yogurt

SEARED COLOMBIAN AREPA GF | 5
Mozzarella, Poblano-Pistachio Pesto, Achiote Crema & Pico de Gallo

SWEET POTATO FRIES v/GF | 4
Curry Lime Yogurt

VEGGIE BURGER SLIDER v | 4
Jalapeño Jam, Pickled Red Onions, Sprout Salad & Dijon

FRIED SHRIMP TAGO GF | 4
Florida Pink Shrimp, Remoulade, Fennel Slaw

COLORADO LAMB SLIDER* GF | 5
Harissa Aioli, White Cheddar, Arugula & Garlic-Mint Yogurt

ROASTED BABY BEETS v/GF | 5
*Arugula, Broken Shovel Goat Cheese, Toasted Hazelnuts,
Beet-Sunflower Seed Pesto & Basil Vin*

SLIDERS SERVED ON A BRIOCHE BUN. | SUB GLUTEN-FREE BUNS .50 EACH.

BRUNCH

FRIDAY 11:00 A.M.-2:00 P.M.

SATURDAY & SUNDAY, 10:00 A.M.-2:30 P.M.

FEATURING BOTTOMLESS BLOOD ORANGE MIMOSAS!

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

*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.

*igned
Root Down*