

BRUNCH

SUMMER

AM SWEET

ALMOND PANCAKES GF | 8/13
Strawberry, Mint, Basil, Huckleberry Devonshire Cream & Almond Biscotti Crumble

ZUCCHINI BREAD FRENCH TOAST | 8/13
Pretzel Superseeds, Chai Yogurt & Blueberry Maple Syrup

EGGS, ETC.

MUSHROOM & HERB OMELETTE GF | 15
Arugula, White Cheddar, Shallot Jam & Lime Crema
ADD BLACK PEPPER BACON \$3 | SUB EGG WHITE OMELETTE \$1

FRIED CHICKEN & GOAT CHEESE BISCUIT* | 17
Fried Egg, Red Chile-Mushroom Gravy & Kale-Carrot Slaw

FRIED EGG SANDWICH* | 14
Croissant, Almond Romesco, Scallions, Iberico Cheese, Avocado & Tomato
ADD BLACK PEPPER BACON \$3

BREAKFAST BURRITO v | 16
Scrambled Eggs, Smoked Mozzarella, Black Beans, Chorizo, Avocado, Home Fries, Dark Mole & Pico de Gallo
VEGAN SUB SOYRIZO

HUEVOS RANCHEROS* GF | 16
Crispy Pork Belly, Black Beans, Roasted Chiles, Cotija Cheese, Tortilla Strips & Mole Verde Hollandaise
VEGETARIAN SUB AVOCADO

BAGEL & LOX* | 17
Beet Cured Lox, Hard Boiled Egg, Tomato, Pickled Cucumber & Dill Caper Cream Cheese

TOFU “PANEER” SCRAMBLED v/GF | 16
Harissa Carrots, Eggplant, Kale, Goji Berries, Chili Paneer Sauce, Tomato & Cilantro Chutney

LUNCH

ROASTED BABY BEET SALAD v/GF | 14
Arugula, Radish, Goat Cheese, Toasted Hazelnuts, Beet-Sunflower Seed Pesto & Basil Vin
ADD: COUNTRY FRIED TOFU \$5 | CHICKEN \$7 | CURED SALMON* \$7 | SIRLOIN* \$12

SUNNY EGG & AVOCADO TOAST* v/GF | 13
Seed Bread, Preserved Lemon, “Everything Bagel” Chickpeas, Frisée, Grain Salad & Beet Hummus Dressing
ADD: CURED SALMON* \$7

VEGGIE BURGER SLIDERS v | 17
Jalapeño Jam, Dijon, Slaw, Pickled Onion, Sweet Potato Fries & Curry-Lime Yogurt

BISTRO TENDER STEAK SANDWICH* GF | 22
Arugula, Spicy Feta, Caramelized Onions, Roasted Tomato Chermoulah & Chive Lemon Horsey
ADD EGG* \$2

COLORADO LAMB BURGER* GF | 19
Spiced Ground Lamb & Bacon, Sunny Side Egg, Aged Cheddar, Harissa Aioli, Sweet Potato Fries, Curry-Lime Yogurt & Mint Slaw
SUB GLUTEN-FREE BUN \$1

DAILY
PASTRY
\$9 

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

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.



SIDES / SUBSTITUTIONS

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

EGG WHITES SUB | 1
HOME FRIES | 5
CROISSANT SUB | 2, ADD | 3
TOAST & JAM | 3
AVOCADO SUB | 1, ADD | 2
FRESH FRUIT SUB | 2, ADD | 4
GLUTEN-FREE TOAST | 3



BOTTOMLESS MIMOSAS

BLOOD ORANGE 21 | CLASSIC 18

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 **3:00**, PLAN ACCORDINGLY!



COCKTAILS

BLOOD ORANGE MIMOSA / Blood Orange Juice & Bubbles	11
CLASSIC MIMOSA / Orange Juice & Bubbles	10
BLOODY MARY / Vodka & Root Down’s Bloody Mary Mix	10
ESPRESSO & AMARO / Vodka, Espresso, Averna & Demerara	13
SPICY FROLOMA / Maestro Dobel Tequila, Martini & Rossi Bianco Grapefruit Juice, Pear Purée & Aperol Floât	13
DARK SIDE OF THE MOON / Citrus-Vodka, Blackberry Liqueur, Hibiscus Cinnamon Syrup, Cranberry & Lime Juice	13
BEET DOWN / TFJ Gin, Aperol, Canton Ginger Liqueur, Beet Shrub, Lemon	13
PEPPER BLOSSOM / TFJ Gin, St Germain, Grapefruit Juice, Jalapeño	13



BUBBLES & ROSÉ

TULLIA, Brut Prosecco, Veneto, Italy 11 / 42

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

MORE DRINKS 



COFFEE/ETC...

GODA ESPRESSO / DECAF ESPRESSO

GODA CAPPUCINO / DECAF CAPPUCINO

GODA 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

MOR KOMBUCHA - ROTATING SELECTION

\$

3 / 5

5

4

4

5

7

EDIBLE BEATS

WE PLAY WITH OUR FOOD

linger



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



BALLPARK NEIGHBORHOOD
8,000 Sq. Ft. Gastrobrothel features Vegetable Forward, Globally-Inspired Dishes and a Live Music Venue Electric Soapbox. opheliadenver.com

VITAL ROOT

FAST (SLO) FOOD

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

EL FIVE

NOW OPEN!
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