



root down
D I A

BREAKFAST

6a - 12p

GF Breakfast Burrito 18.90
Scrambled Eggs, Potatoes,
Black Beans, Mozzarella, Chorizo,
Mole, Avocado Crema & Salsa Roja
VEGETARIAN SUB: SOYRIZO

GF Breakfast Tacos 18.50
Scrambled Eggs, Cotija,
Chorizo, Red Onion, Salsa Roja,
Avocado Crema & Home Fries

***GF Yogurt Parfait** 12.10
mountain high Yogurt, Blueberries,
Almond Power Butter,
& Superseed Mix

GF Fried Egg Sandwich 16.60
Pretzel Bun, Romesco,
tender belly Bacon, Aged Cheddar,
Arugula & Avocado Mash

***GF Standard Breakfast** 16.20
2 Eggs Scrambled & Croissant
Choice of: Bacon or Soyrizo
polidori Sausage | \$2

GF Buttermilk Pancakes 18
Macerated Strawberries,
Almond Biscotti Crumble
& Huckleberry Devonshire Cream

V GF Steel-Cut Oats 12.80
Vanilla-Coconut Milk,
Brown Sugar, Almonds
& Strawberry Rhubarb

V GF Tofu Scramble 18.50
Latin Spices, Mole, Pico de Gallo,
Black Beans, Tortilla Strips,
Pepitas & Avocado

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

Soup

GF Thai Carrot Curry 12
Cilantro & Apple-Pear Chutney

V GF Pozole 12
Black Beans, Hominy, Tortilla Strips
& Avocado Crema

GF Soup & 1/2 Salad 18

***V Shoyu Ramen** 21.70
Kombu Broth, Mushroom, Kimchi, Radish,
Bok Choy, Shoyu Egg & Guanciale Bacon

Apps

GF Hot Honey Sweet Potato Fries 10.80
Waffle Cut, Mile High Seasoning
& Chipotle Ketchup

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

V GF Wok Charred Edamame 11.40
Soybeans, Garlic Chile Crunch,
Sesame & Sea Salt

GF Devils on Horseback 19.20
tender belly Bacon, Herbed Goat Cheese,
Medjool Dates & Pomegranate Molasses

GF Arepa Griddled Cheese 23.30
Corn Cake, Mozzarella, Smoked Gouda,
Poblano Pistachio Pesto,
Achiote Crema & Pico de Gallo

Korean BBQ Duck Wings 24.80
Maple Leaf Duck, Chili Crunch
& Super-Seed Mix

V GF Spiced Carrot Hummus 21.85
Cucumber, Jicama, Dates, Olives,
Super Seeds, Chili Oil & Pita Bread

Salads

V GF Farro Caesar 23
Farro, Kale, Smoked Almonds, Cornbread Croutons,
Parmesan & 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
tender belly Bacon, Pickled Beet, Egg, Avocado,
Dates, Tomato, *point Reyes* Blue Cheese,
Superseed Mix & Green Goddess

ADD ONS →

HONEY SMOKED SALMON 9 / COUNTRY FRIED TOFU 8
COLORADO NATIVE CHICKEN 9 / *ATLANTIC SALMON 10
CRISPY CHICKEN 8 / *STEAK 14

Mains

Spring Risotto 30.60
Bamboo Rice, Carrot, Snap Peas, Scallion, Radish & Chili Oil

Shrimp & Avocado Tacos 28.70
Jicama Tortillas, Yuzu Apple Slaw,
Pico de Gallo & Corn Crema

GF Beef Burger* 24.70
tender belly Bacon, Aged 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

GF Banh Mi Turkey Burger 20.20
Sambal Cream Cheese, Jalapeño,
Pickled Carrot, Cucumber, Thai Herbs,
& *sriracha* Aioli w/ Sweet Potato Fries

GF Smoked Turkey Club 20.80
Local Croissant, Swiss, Avocado Mash,
tender belly Bacon, Tomato, *sriracha* Mayo w/ Sweet Potato Fries

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

Desserts

Carrot Tres Leche Trifle 10
Spiced Cake, Creme Fraiche Mousse,
Spiced Pineapple & Carrot Coulis

V Brownie Sundae 10
Ice Cream & Chocolate Sauce

V GF Truffle Trio 6
Hazelnut, Sesame Seed & Hemp-Pumpkin



GENERAL MANAGER
David Sanchez

CHEF & RESTAURATEUR
Justin Cucci

OWNER & OPERATOR
Mission Yogurt, Inc.

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.

COCKTAILS 15 / available to go

Beet Down

Gin, Aperol, Beet Shrub, Lemon, Mint

Coconut Gin Fizz

Gin, Coconut Milk, Ginger, Lime, Soda

Untitled Project

Tequila, Campari, Pineapple, Lime

Negroni

Gin, Campari, Sweet Vermouth

Pepper Blossom

Gin, St-Germain, Jalapeno, Grapefruit, Lemon, Basil

Boulevardier

Rye, Campari, Sweet Vermouth

The Paper Plane

Bourbon, Aperol, Amaro, Lemon

Don Draper

Citrus Infused Bourbon, Demerara, Bitters



Beer

Rotator #1 - Cervceria | 5% | 9

Seasonal Rotator | Ask Server for Details

Crooked Stave Rotating Sour | 10

Coors Light | 4.2% | 8

Steamworks Colorado Kolsch | 4.85% | 9

Cerebral Brewing Neon Lite Lager | 4.5% | 9

Epic Brainless Belgian Golden Ale | 8.3% | 10

Weldwerks Juicy Bits | 6.7% | 10

4 Noses Bout Damn Time IPA | 7.1% | 10

Telluride Fishwater Double IPA | 8.5% | 9

Wibby Volksbier | 5% | 9

Odell 90 Shilling Ale | 5.3% | 9

Avery Reverend Belgian Quad | 10% | 12

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

Gluten-Free Rotating Seltzer | 10

Ciders & N/A

Stem Cider Real Dry Cider | Cider | 10

Colorado Cider Glider Cider | Cider | 10

Kaliber | Non-Alcoholic | 8

Sparkling

Fleuraison | Blanc de Blancs | 13/52

Bodegas Naveran | Cava Rosé | 13/52

Innocent Bystander | Pink Moscato | 12

Rose

Le Charmel | Grenache Rosé | 12/18/50

Ah So | Garnacha Rosé | 13

White Wine

Benvolio | Pinot Grigio | 11/17/44

Nortico | Alvarinho | 11/17/44

La Crema | Sauvignon Blanc | 15/22/60

Famille Perrin Reserve | Cotes du Rhone Blanc | 12/18/48

Cambria 'Katherine's Vineyard' | Chardonnay | 15/22/60

Les Jamelles | Viognier | 11/16/44

Red Wine

Tassajara | Pinot Noir | 14/21/56

Matsu | Tinto de Toro | 12/18/48

Baracchi 'O'lillo' | Super Tuscan Blend | 12/18/48

Infinite Monkey Theorem | Cabernet Franc | 14/21/56

Bonfanti | Malbec | 14/21/56

The Fableist | Cabernet Sauvignon | 16/24/64



ROOT DOWN DOES NOT ACCEPT VERTICAL IDs.

THANK YOU.

