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EST. 1901 FOOD

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EL FIVE
TAPAS DE GIBRALTAR

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SALADS

V GF BEET & GOAT CHEESE | 15.25
Arugula, Radish, Toasted Hazelnuts,
Beet-Sunflower Pesto & Basil Vin

GF FARM TO TABLE COBB | 15
Tender Belly Bacon, Pickled Beet, Egg, Avocado,
Dates, Tomato, Point Reyes Blue Cheese,
Superseed Mix & Chipotle-Goddess

V GF HOUSE SALAD | 7
Arugula, Romaine, Grape Tomatoes, Pickled Red
Onion, Watermelon Radish, Pepitas & Ranch

ADD TO ANY SALAD

HONEY SMOKED SALMON | 7

COUNTRY FRIED TOFU | 6

COLORADO NATIVE CHICKEN | 7

*ATLANTIC SALMON | 8

CRISPY CHICKEN | 7

SOUPS

V GF POZOLE | 7
Black Beans, Hominy, Tortilla Strips &
Avocado Crema

GF THAI CARROT CURRY | 7
Cilantro & Apple-Pear Chutney

V SHOYU RAMEN* | 17
Yakisoba Noodles, Kombu Broth, Mushroom,
Kimchi, Radish, Bok Choy, Shoyu Egg &
Guanciale Bacon

GF SOUP & HOUSE SALAD | 12

JUSTIN CUCCI, CHEF/RESTAURATEUR,

has a long history in the business beginning in NYC, immersed in the world of his family's highly regarded Ye Waverly Inn. His goal is to create spaces where both culinary & design sophistication connect storytelling, community, quirkiness & diversity.

ENTREES

GF *BEEF BURGER | 16
Tender Belly Bacon, Aged Cheddar, Sriracha
Mayo, Pretzel Bun & Sweet Potato Fries

V VEGGIE BURGER | 15
Superfood Slaw, Jalapeño Jam, Avocado Mash,
Pretzel Bun & Sweet Potato Fries

GF BANH MI TURKEY BURGER | 15
Sambal Cream Cheese, Jalapeño, Pickled
Carrot, Cucumber, Thai Herbs, Sriracha Mayo
& Sweet Potato Fries

GF SMOKED TURKEY CLUB | 15
Local Croissant, Swiss, Avocado Mash,
Beefsteak Tomato, Tender Belly Bacon,
Sriracha Mayo & Sweet Potato Fries

GF *COLORADO LAMB SLIDERS | 18.5
Bacon, TILLAMOOK Cheddar, Mint-Garlic Slaw,
Harissa Aioli & Sweet Potato Fries

SHARED

GF COLOMBIAN GRIDDLED CHEESE | 15
Corn Cake, Mozzarella, Smoked Gouda,
Poblano Pistachio Pesto, Achiote Crema
& Tomato Pico de Gallo

CHILE CRUNCH DUCK WINGS | 17
Maple Leaf Duck, Scallions & Super-Seed Mix

V GF SPICED CARROT HUMMUS | 12
Cucumber, Jicama, Dates, Olives, Sunflower
Seeds, Chili Oil & Pita Bread

BREAKFAST

AVAILABLE
6AM - 12PM

V BREAKFAST BURRITO | 15
Scrambled Eggs, Potatoes, Black Beans,
Mozzarella, Chorizo, Mole, Avocado Crema &
Salsa Roja (Vegetarian Sub Soyrito)

GF BREAKFAST TACOS | 13
Scrambled Eggs, Cotija, Chorizo, Red Onion,
Salsa Roja, Avocado Crema & Home Fries

GF YOGURT PARFAIT | 8
MOUNTAIN HIGH Yogurt, Peanut Butter,
Blueberries, Cornflakes & Superseed Mix

GF FRIED EGG SANDWICH | 13
Croissant, Romesco, TENDER BELLY Bacon,
Aged Cheddar, Avocado Mash & Tomato

GF *STANDARD BREAKFAST | 11
2 Eggs Scrambled & Croissant
Choice of: Bacon or Soyrito (Pollidori Sausage \$2)

GF ALMOND BUTTERMILK PANCAKES | 13
Muesli Granola & Strawberry Jam

V GF STEEL-CUT OATS | 9
Vanilla-Coconut Milk, Brown Sugar, Almonds
and Raspberry Jam

V GF KORMA TOFU SCRAMBLED | 15
Black Beans, Avocado, Pico de Gallo, Pepitas,
Greens & Home Fries

BY REQUEST: V/VEGAN GF/GLUTEN-FREE

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.

KIDS MENU

12 & YOUNGER All Kid's Menu items served with choice of: Fruit, Home Fries or Sweet Fries

ENTREES CHOOSE ONE

GF Almond Buttermilk Pancake
Almond Pancake with
Butter & Syrup

Chicken Tenders
Crispy Tenders with Ranch

Mac & Cheese
Elbow Noodles and
Tillamook Cheddar

GF *Slider
Mini Beef Burger

GF Grilled Cheese
Whole Grain Bread
and Tillamook Cheddar

*Veggie Slider
Mini Veggie Burger

DRINKS CHOOSE ONE

Pepsi Sodas

Local Milk

Orange Juice

ALCOHOLIC DRINKS AVAILABLE TO GO

ROOT DOWN DOES NOT ACCEPT VERTICAL I.D.S WE APOLOGIZE FOR THE INCONVENIENCE.

SPARKLING

Fleuraison | Blanc de Blancs | 12/48
Bodegas Naveran | Cava Rose | 12/48
Innocent Bystander | Pink Moscato | 11

SAKE

Sake Hakushika | 15 (300ML)

ROSÉ

Le Charmel | Grenache Rosé | 10/15/40
Ah So Garnacha Rosé | 12

WHITE

Benvolio | Pinot Grigio | 10/15/40
Nortico | Alvarinho | 11/17/44
La Crema | Sauvignon Blanc | 14/21/56
Famille Perrin Reserve | Cotes du Rhone Blanc | 12/18/48
Cambria 'Katherine's Vineyard' | Chardonnay | 15/22/60
Les Janelles | Viognier | 11/16/44

RED

Tassajara | Pinot Noir | 13/19/52
Cortijo Rioja | Tempranillo | 11/16/44
Baracchi 'O'lillo' | Super Tuscan Blend | 12/18/48
Infinite Monkey Theorem | Cabernet Franc | 14/21/56
Zolo | Malbec | 13/19/52
The Fabliest | Cabernet Sauvignon | 16/24/64

DRAFT BEER

Rotator #1 - Denver Beer Co. Denver Gold | 5% | 9
Rotator #2 - 4 Nose Michelada | 4.8% | 9
Crooked Stave Rotating Sour
Coors Light | 4.2% | 7
Steamworks Colorado Kolsch | 4.85% | 8
Upslope Lager | 4.8% | 8
Epic Brainless Belgian Golden Ale | 8.3% | 9
Odell Drumroll Hazy Pale Ale | 5.3% | 9
4 Noses Bout Damn Time IPA | 7.1% | 9
Telluride Fishwater Double IPA | 8.5% | 9
New Belgium Fat Tire Amber Ale | 5.2% | 8
Odell 90 Shilling Ale | 5.3% | 8
Avery Reverend Belgian Quad | 10% | 10
Avery Ellie's Brown Ale | 5.5% | 8
Denver Beer CO Graham Cracker Porter | 5.6% | 8
Left Hand Milk Stout NITRO | 6% | 8
Great Divide Yeti Imperial Stout | 9.5% | 10
Prost Weissbier | 4.5% | 8
Funkwerks Saison | 6.8% | 9

Due to production issues, some selections may not be available.
We apologize for any inconvenience.

SPECIAL BEERS

Stem Cider Real Dry Cider | 9
Colorado Cider Glider Cider | Cider | 9
Colorado Cider Grasshop-Ah | Cider | 12
Kaliber | Non-Alcoholic | 7

SIGNATURE DRINKS | 12

Beet Down

Gin, Aperol, Beet Shrub, Lemon, Mint

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

Coconut Gin Fizz

Gin, Coconut Milk, Ginger, Lime, Soda

The Don Draper

Citrus Infused Bourbon, Demerara, Bitters

The Paper Plane

Bourbon, Aperol, Amaro, Lemon