

HAPPY HOUR

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

(IN BAR ONLY)

BEER | 5

THE POST BREWING CO.

"HOWDY BEER" WESTERN PILSNER
4.5% ABV 40 IBUs (Lafayette)

EDDYLINE BREWERY

"CRANK YANKER" IPA
7% ABV 70 IBUs (Buena Vista)

TELLURIDE BREWING CO.

"FACE DOWN BROWN"
AMERICAN BROWN ALE
5.7% ABV 37 IBUs (Telluride)

COCKTAILS | 6

HIBISCUS MARGARITA

Blanco Tequila, Hibiscus Flower Tea
(Agua de Jamaica), Lime Juice, Cinnamon

SANGRIA

Seasonal Selection

MOSCOW MULE

Vodka, Lime, Ginger Beer

THE DON DRAPER

Citrus Infused Bourbon,
Demerara, Angostura Bitters

WINE | 6/22BTL

LA FIERA

SOAVE
Veneto, Italy

LES TROIS COURONNES

ROSÉ BLEND
Côtes du Rhône, France

YELCHO

CARMÉNÈRE
Colchagua Valley, Chile



303-993-4200 / ROOTDOWNDENVER.COM

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EATS 

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GREEN CHICKPEA HUMMUS v/gf | 5

Taro Chips & Veggies

JERK DUCK WINGS | 5

Pickles, Curry Lime Yogurt

SEARED COLOMBIAN AREPA GF | 5

*Mozzarella, Smoked Gouda, 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, Slaw & Dijon

FRIED SHRIMP TACO GF | 4

Remoulade, Kale Slaw

COLORADO LAMB SLIDER* GF | 5

Bacon, White Cheddar, Mint Slaw, Harissa Aioli

ROASTED BABY BEET SALAD v/gf | 5

*Arugula, Colorado Goat Cheese, Toasted Hazelnuts,
Beet Sunflower Seed Pesto & Basil Vin*

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

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!

*A 2% KITCHEN SURCHARGE WILL BE ADDED TO EACH CHECK AND DISTRIBUTED SOLELY
TO DISHWASHERS AND COOKS TO RESPOND TO GROWING WAGE DISPARITY.*

*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.

Oct 19

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Taro Chips & Veggies

JERK DUCK WINGS | 5

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