

linger

DINNER

STEAMED BAO BUNS

▲ AVAILABLE with CRISPY TOFU

Mongolian BBQ Duck ▲ 7
Miso Pickled Cucumbers & Scallions

5-Spice Pork Belly 7
Grilled Pineapple Jam, Sambal & Plum Sauce

Korean Chicken ▲ 7
Kimchee, Pickled Fresnos & Korean Chili Aioli

Bao Bun Trio (3) 19
Duck, Pork Belly & Chicken Buns

AMERICAS & EUROPE

Yellowfin Tuna Poke Bowl* GF 21
Brown Rice, Quinoa, Edamame, Wakame, Pickled Ginger, Scallion, Rice Cracker & Sesame Ponzu Vinaigrette

Devils on Horseback GF 14
Smoked Bacon, Medjool Dates, Herbed Goat Cheese & Sambal Gastrique

Fish & Chips 18
Tempura Fried Cod, Malt Vinegar Fry Chips, Edamame Mash, Nori Slaw & Lemon-Garlic Aioli

Wagyu Sliders* GF 19.5
Bacon Onion Jam, Aged Cheddar, Curry-Dill Pickle, Sweet Potato Waffle Fries & Chipotle Ketchup [V sub IMPOSSIBLE]

AFRICA & MIDDLE EAST

Roasted Beet Salad ▲ GF 13
Puffed Rice, Crunchy Lentil Noodles, Quinoa, Tomato, Chickpeas, Raita, Cashews & Peanuts

Colorado Lamb Sausage Pita Wrap* GF 16
Israeli Salad, Tzatziki, Hummus, Dill, Feta, Harissa & Sweet Potato Fries

Potato Masala Dosa ▲ GF 17
Crispy Lentil Crêpe, Squash, Peas, Apricots, Sambar Potato, Tamarind Date & Coconut Mint Chutneys

▲ VEGAN BY REQUEST

GF GLUTEN-FREE BY REQUEST

During these unique times, in the spirit of creating a balanced and unified team, we are implementing a tip pool amongst our service team members so you can spread the L\$VE to our staff.

A 5% Surcharge will be added to your check for COVID Safety protocols & training.

ASIA

Spicy Pork Potstickers 13
Sambal, Crispy Shallots, Garlic, Ginger, Lemongrass & Sweet Soy

Chili Garlic Edamame ▲ GF 9
Sesame & Sea Salt

Crispy Filipino Spring Rolls (3) ▲ 10
IMPOSSIBLE "Meat", Glass Noodles, Carrot, Water Chestnuts, Chili Sambal & Garlic Vinegar Sauce

Satay Lettuce Wraps ▲ GF 16
Pickled Vegetables, 5-Spice Cashews, Crispy Rice Noodles, Orange Glaze & Cilantro
Choice of Chicken, Pork Belly, Crispy Tofu OR Tuna Poke

Tempura Ginger Chili Shrimp GF 16
Lime Papaya Slaw, Pickled Vegetables Peanuts, Black Sesame & Scallion Aioli

Scallion & Five Spice Short Rib Pancake 18
Pickled Vegetables, Fresh Herbs, Fresno Aioli & Black Vinegar Gastrique

Korean BBQ Tacos GF 18
Ssamjang Braised Short Ribs, Corn Tortillas, Kimchee Vinaigrette & Celery Slaw

Pad Thai ▲ GF 19
Bean Curd, Egg, Pickled Vegetables, Sprouts, Peanuts, Chives & Gochujang
Add Chicken \$7 · Shrimp \$7 · Crispy Tofu \$5*

Korean Fried Chicken with Bonchan 1/2 Order 24
Whole 39
Bonchan: Mung Bean Sprouts, Cabbage & Snap Pea Slaw, Kimchee & Koji Pickles, Pickled Daikon, Gochujang & Sweet Soy

DESSERTS

Peanut Butter Bar GF 8
Peanut Butter Tahini Mousse, Dark Chocolate, Brown Sugar Meringue & Pomegranate

Horchata Snow Ice ▲ GF 10
Coconut Salted Caramel, Cocoa Nib Tuille & Macerated Strawberries

Cherry Hand Pie (2) 9
Cherry and Cream Cheese Filling, Candied Ginger Sugar

Italian "Coffee" & Doughnuts 11
White Chocolate Mousse, Espresso Ganache & Chocolate Pearls

KIDS

12 and Under

Served with Fruit & Steamed Edamame
Choice of Sweet Potato Fries OR Vegetable Sticks 9

Macaroni & Cheddar Cheese

Pork Potstickers

Chicken Tenders

Cheeseburger GF

Hummus & Pita ▲ GF

Please notify 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% allergy free zone. We will do our best to accommodate your needs.

*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

Sangria Rojo	10
Red Wine, Brandy, Spiced Pear Liqueur, Lemon, Orange, Bitters	
New Saigon	12
The Family Jones Gin, Lime, Basil, Jalapeño, Cucumber Juice	
Baharat Old-Fashioned	11
Bourbon, Baharat Simple Syrup, Orange Bitters,	
Seasonal Margarita	10
Tequila, Seasonal Fruit, Lime, Simple Syrup	
Turmeric Mule	10
Vodka, Pineapple-Turmeric Ginger Beer, Lime	
Corpse Reviver #2	12
Boodles Gin, Ginger Liqueur, Vermouth Bianco, Absinthe, Lemon, Activated Black Charcoal	
Espresso Martini	15
Vodka, Espresso, Espresso Liqueur, Cinnamon	
Frosé	11
Hangar One Vodka, Rosé, Aperol, Vermouth Blanc, Lemon	
Frozen Painkiller	11
Matusalem Rum, Orange, Pineapple, Creme de Coconut	

ADULT BEVERAGES

Stem Off Dry Cider - 6.7% ABV 10 IBU (Lafayette)	8
Upslope Pomegranate Acai Hard Seltzer - 5.0% ABV	8
JuneShine Blood Orange Mint Hard Kombucha - 6.0 % ABV	9

Ask your Server about our Beer and Cocktail Specials!

N/A DRINKS

SPORTea	5
Brazilian Mate, Siberian Ginseng & Ginger	
Lemonella	6
Lemonade, Fresh Ginger & Rosemary (one refill)	

WINE

*Ask your server for our full bottle list

Sparkling

Fleuraison Brut France	11/42
Juve Y Camp Cava Rosé Penedes, Spain	12/46
Bisol 'Jeio' Prosecco Veneto, Italy	35
McBride Sisters 'Black Girl Magic' Sparkling Brut California	50
Contadi Castaldi Franciacorta Brut	65
Gosset Grande Reserve Brut Champagne, France	98

White and Rosé

House White	9/34
MAN (Chenin Blanc) Coastal Region, South Africa	10/38
La Crema (Sauv Blanc) Sonoma County, California	13/50
Nortico (Alvarinho) Vinho, Portugal	11/42
Sequoia Grove (Chardonnay) Napa Valley, California	15/58
Zaza Rosé of Garnacha, Spain	10/38

Red

House Red	9/34
Krasno (Pinot Noir) Primorska, Slovenia	12/46
Bonny Doon 'Le Cigare Volant' (Rhône Blend) California	11/42
Poggio del Moro (Sangiovese Blend) Tuscany, Italy	12/46
Altocedro 'Año Cero' (Malbec) La Consulta, Argentina	13/50
Fortress (Cab Sauv) Sonoma, California	14/54

BEER

City Scapes Mexican Lager by Ratio- 4.8% ABV, 18 IBUs (Denver)	7
Finkel and Garf Red IPA- 6.5% ABV, 60 IBUs (Boulder)	8
Great Divide Titan IPA - 7.1% ABV, 65 IBUs (Denver)	7
Zuni St. Street Way West Wit- 5.4% ABV, 15 IBUs (Denver)	7
Coors Light - 4.2% ABV 10 IBU (Golden)	6

Espresso Drinks	5.5
Latte	5.5
Cappuccino	5.5

RULES OF ENGAGEMENT

- Vaccinated and don't want to wear a mask? Cool.
- Vaccinated and want to wear a mask? Cool.
- Not vaccinated? We ask that you wear a mask.
- Our team members will continue wearing masks within our restaurants.
- Hand Sanitizer will remain available to you throughout the restaurant. Please consider using it before and after you dine with us.
- Scheduled sanitation of all shared surfaces will continue throughout all our restaurants.