

rooted craft kitchen

meats & frites

DINNER MENU

small plates

WOOD GRILLED OYSTERS*

Charred Lemon, Butter, Thyme,
Breadcrumbs, Parmesan / 16

CHICKEN WINGS

Nashville Dry Rub / 14
Hot Honey Sticky Wings / 14

SOFRITO MUSSELS

PEI Mussels, Prosciutto, Pepper Sofrito,
Saffron Aioli, Grilled Bread / 18

BURRATA

Fresh Mozzarella, Tomato Jam
Basil Oil, Grilled Sourdough Bread / 14

FRIED BRUSSELS SPROUTS

Crispy Kimchi, Kimchi Vinaigrette / 11

ROASTED BEETS

Roasted Red and Golden Beets, Pumpkin
Vinaigrette, Humboldt Fog, Pepitas / 15

salads

Add: Grilled Chicken +5
Roasted Salmon +5 Avocado +3

ARUGULA

Wild Arugula, Pine Nuts, Parmesan,
Lemon Vinaigrette (V,GF) / 10

GRILLED CAESAR

Grilled Romaine Hearts, Croutons,
Shaved Parm, Caesar, Lemon / 14

THE MED

Olives, Tomato, Red Onion, Oregano, Feta,
Romaine, Cucumber Herb Vinaigrette / 14

Pick Your Meat*

All steaks are Colorado, grain-fed, 100% Angus Choice
from Gold Canyon Meats

8oz Filet / 40 14oz NY Strip / 45 16oz Ribeye / 56

Pick Your Frites

Regular Salt and Vinegar +1
Truffle Parm +1 Sweet Potato +2

Sauce It Up

comes with choice of one sauce; additional sauces +1

Rooted BBQ Dijonnaise Horseradish Cream
Garlic Butter Tomato Jam Chimichurri

CHARCUTERIE BOARD*

Two Artisan Meats and Cheeses
Truffle Honey, Mustard, Market Jam,
Crackers, Toasted Bread / 24

signature burgers

All burgers are served with a side of fries; Sweet Potato Fries +2, Salad +3

COLORADO BURGER*

Wagyu Beef Patty, Pueblo Green Chilies,
American Cheese, Crispy Onions,
Toasted Brioche Bun / 17

MUSHROOM SWISS*

Wagyu Beef Patty, Roasted
Mushrooms, Alpine Swiss,
Toasted Brioche Bun / 18

CUSTOM BURGER*

1/3lb Snake River Farms Wagyu Patty,
Toasted Brioche Bun / 15
All toppings +1 unless otherwise noted

Cheeses	Veggies	Protein
American	Arugula	Bacon +2
Swiss	Green Chilies	Fried Egg +2
Provolone	Mushroom +2	Avocado +2
Ricotta	Kimchi	Extra Patty +6

entrees and handhelds

CLASSIC FRENCH DIP*

Shaved Roast Beef loaded high on Denver Crunch
Roll, Provolone, Horseradish, Beef Jus / 18

HOT HONEY CHICKEN

Buttermilk Brined, Crispy Thigh, Slaw,
Calabrian Chili Honey, Toasted Brioche, Fries / 16

KIMCHI TURKEY MELT

Roasted Turkey Breast, House Made Kimchi,
Swiss, Provolone, Marble Rye / 17

FISH AND CHIPS*

8oz Atlantic Cod, Lightly Tempura Fried, Slaw,
Salt and Vinegar Fries, Lemon Caper Aioli / 23

CRAFTED MAC AND CHEESE

Artisan Cheese Sauce, Fresh Jumbo Mac Noodles,
Toasted Herb Breadcrumbs / 15
Add: Truffle +1, Bacon +2, Green Chilies +2

STRIPED BASS

Crispy Skin Bass, Burst Tomato, Orzo, Spinach
Castelvetrano Olives, Lemon Buerre Blanc / 27

BUCATINI CARBONARA*

Locally Made Fresh Bucatini, Guanciale, Egg,
Parmesan, Black Pepper / 21

MUSHROOM VOL AU VENT

Exotic Mushroom Ragout, Braised Root Vegetables,
Puff Pastry, Herbed Ricotta / 24

SHORT RIBS ON POLENTA

Braised Beef Short Ribs, Creamy Polenta, Charred
Baby Carrots, Beef Jus / 34

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rooted craft kitchen

BEVERAGE MENU

brews & ciders

STEAMWORKS KÖLSCH / 7

STATION 26 JUICY BANGER / 8

STONE DELICIOUS IPA / 8

ODELL 90 SHILLING / 8

AVERY WHITE RASCAL / 7

ODELL SIPPIN' PRETTY / 8

LEFT HAND MILK STOUT / 8

STEM REAL DRY CIDER / 9

MONTUCKY COLD SNACKS / 6

UPSLOPE SNOWMELT SELTZER / 7

cans & bottles

IMPERIAL LAGER / 6

CALL TO ARMS
DARK CZECH LAGER / 6

UPSLOPE IPA / 6

ODELL EASY ST WHEAT / 6

soft drinks

ICED TEA / 3
COKE / 3
DIET COKE / 3
GINGER ALE / 3
SPRITE / 3
DR PEPPER / 3
FRESCA / 3

STRAW N PEPPA

Strawberries, Black Pepper, Red
Wine Vinegar, Simple, Seltzer / 6

Add Spring 44 Vodka +7

MONTY MULE

Amaro Montenegro, Ginger Beer
Lime, MInt / 11

AP(PL)EROL SPRITZ

Aperol, Stem Real Dry Cider,
Prosecco, Cinnamon / 11

light libations

AMERICANO

Campari, Carpano Antica Vermouth,
Seltzer / 12

PEARY ST. SANGRIA

Pears, White Wine, Elderflower Liqueur,
Orange / 12

craft cocktails

HELLO MARY LOU

Woody Creek Mary's Gin, Luxardo Maraschino,
Lemon, Blackberry Liqueur / 13

EARL SWEATSHIRT

Earl Grey Infused Maker's Mark Bourbon, Orange,
Simple, Angostura Bitters / 14

LAST WORDZ

Montelobos Mezcal, Lime, Luxardo Maraschino,
Boomsma / 14

ELEVATORS (TREE & YU)

Hendricks Gin, Yuzu Shrub, Fresno Peppers, Lemon,
Fever Tree Mediterranean Tonic / 15

BROOKLYNS FINEST

Woody Creek Rye, Carpano Antica Sweet Vermouth,
Maraschino, Boozy Botanist Lemon Bitters / 14

POMLOMA

Tres Generaciones Reposado, Grapefruit Sode, Lime,
Pama Liqueur, Seltzer / 14

espresso cocktails

DULCE REYES

Ancho Reyes Verde, Kamora Dulce de Leche,
Kamora Coffee, Triple Sec, Espresso / 13

ESPRESSO MARTINI

Spring 44 Vodka, Averno, Kamora
Simple, Espresso / 12

PUMPKIN SPICE ESPRESSO MARTINI

Spring 44 Vodka, Averno, Kamora,
Pumpkin Spice Simple, Espresso / 14

zero proof

Sip into the spirit of fun with our zesty non-alcoholic shrub elixirs!

MY CHERRY AMORE

Cherries, Red Wine Vinegar,
Simple, Seltzer / 6

Add Spring 44 Vodka +7

BLACKSTAR

Blackberries, White Wine Vinegar,
Simple, Seltzer / 6

Add Maker's Mark Whiskey +7

YUZ ME UP

Yuzu, Fresno Peppers, Rice Wine
Vinegar, Tonic / 10

See Elevators Cocktail for Boozy Option!

white

CHATEAU STE. MICHELLE
SAUVIGNON BLANC

Heaven Hills, WA 12 / 48

DOMÄNE WACHAU
GRÜNER VELTLINER

Wachau, AUT 13 / 49

CHATEAU DE MONTFORT
CHENIN BLANC

Vouvray, FR 15 / 55

red

ERATH RESPLENDENT
PINOT NOIR

Dundee, OR 14 / 50

ST. SIFFREIN
GRENACHE/SYRAH

Côtes du Rhône Villages, FR 15 / 55

DO EPIC SH*T
RED BLEND

Paso Robles, CA 15 / 55

MICHELAS ST. JEMMS

Saint-Joseph, FR / 70

bubbles/rosé

LUCIENE ALBRECHT
SPARKLING ROSE

Alsace, FR 13 / 48

MIONETTO PROSECCO

Veneto, IT 10 / 42

DOM. ST ANDRIEU ROSE

Provence, FR 13 / 46

|brunch

plates

WHIPPED YOGURT* 12

Smashed Tart Berry, Mint, Local Honey (V)

CLASSIC FRENCH TOAST 13

Spiced Custard, Pumpkin Pastry Cream, Maple Syrup

PERRY ST.* 14

Eggs, Rooted Hash, Toast

Choice of: Bacon, Sausage, Grilled Tofu

BREAKFAST SANDWICH 14

Folded Egg, Sausage Patty, American Cheese,
Hash Brown, Toasted Brioche, Side of Rooted Hash

SMOTHERED BURRITO* 15

Scrambled Egg, Chorizo, Cheddar Cheese,
Potato, Chile Verde, Crema

boozy brunch

BLOODY MARY 12

House Bloody Mix, Spring 44 Vodka,
Pepperoncini

MIMOSA 10

Sparkling Prosecco

Choice of Orange Juice ,or Grapefruit

BELLINI 12

Prosecco, and Peach Puree

BREAKFAST SHOT 10

Butterscotch Schnapps, OJ, Bacon

coffee

LATTE 4

Lavazza Espresso, Froth
Whole Milk or Oat Milk +1

CAPPUCCINO 4

Lavazza Espresso, Froth
Whole Milk or Oat Milk +1

ESPRESSO 3

Lavazza Espresso Double Shot +3

DRIP COFFEE 3

Unlimited pour of Regular or Decaf Coffee
Whole Milk or Oat Milk +1

MIMOSA FLIGHT 38

Bottle of Prosecco, Orange Juice, Cherry Shrub,
Grapefruit Juice, Strawberry and Black Pepper Shrub,
Blackberry Shrub

(Your Choice of Three Mixers)

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|happy hour



6 |beer

LEFT HAND MILK STOUT
STEM REAL DRY CIDER
SIPPIN PRETTY
UPSLOPE SNOWMELT

STEAMWORKS KÖLSCH
STONE DELICIOUS IPA
ODELL 90 SCHILLING
JUICY BANGER
AVERY WHITE RASCAL



7 |wine

WHITE
ROSE
RED



8 |cocktails

AMERICANO
MOSCOW MULE

APEROL SPRITZ
MONTY AND TONIC



9 |well drinks

SPRING 44 VODKA
SPRING 44 GIN

ESPOLON BLANCO
JIM BEAM
CRUZAN RUM



GRILLED OYSTERS* 3/EA
Garlic Butter, Breadcrumbs, Parm

FRENCH FRIES 5
Salt and Vinegar +1 Truffle Parm +2

CRISPY BRUSSELS SPROUTS 9
Crispy Kimchi, Kimchi Vinaigrette

NASHVILLE DRY RUB WINGS 9
6 Wings, Nashville Rub, House Made Ranch

HOT HONEY CHICKEN SANDWICH* 9
Fried Chicken Thigh, Hot Honey, Slaw, Brioche

ARTISAN CHEESE PLATE*9
2 Cheeses, Jam, Crackers

CURED MEAT PLATE* 9
2 Meats, Mustard, Toasted Bread

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|kids menu

ALL ITEMS / 9

broccoli, carrot and rice

mac and cheese

kids burger and fries

fish and chips

chicken nuggets and fries

kids brunch

Available Weekends 10am-2pm

french toast sticks

scrambled eggs & bacon

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