

DRINKS

ROCKY MOUNTAIN SODA CO 4
Cola, Diet Cola, Birch Beer, Lemon-Lime & Ginger-Ale

SPORTEA 5
Brazilian Mate, Siberian Ginseng & Ginger

CODA COFFEE
Brazil Afasa (Regular & Decaf) 4
Espresso 3/5
Cappuccino/Latte 5
Cold Brew Nitro 5

TEATULIA SUSTAINABLE ORGANIC TEAS 4
Black, Ginger-Green, Rooibos Herbal or Chamomile Herbal

BHAKTI CHAI 4
Regular & Decaf

LOCAL & SUSTAINABLE

Without these partners our concept would not be possible!

ANSON MILLS / BHAKTI CHAI
MAPLE LEAF FARMS / SEATTLE FISH CO.
NORTHEAST SEAFOOD / TENDER BELLY
NIMAN RANCH / SMITH & TRUSLOW
COLORADO NATIVE / CODA COFFEE
ELEVATION KETCHUP / GOLDEN ORGANICS
TEATULIA TEAS / COLORADO CIDER COMPANY
REBEL FARM / TONALI'S MEATS

75% OF OUR MENU IS ORGANICALLY SOURCED

ASK US ABOUT PRIVATE PARTIES!

Don't forget about our sisters!



33RD AVENUE
LOWER HIGHLANDS
ROOTDOWNDENVER.COM



30TH AVENUE
LOWER HIGHLANDS
LINGERDENVER.COM



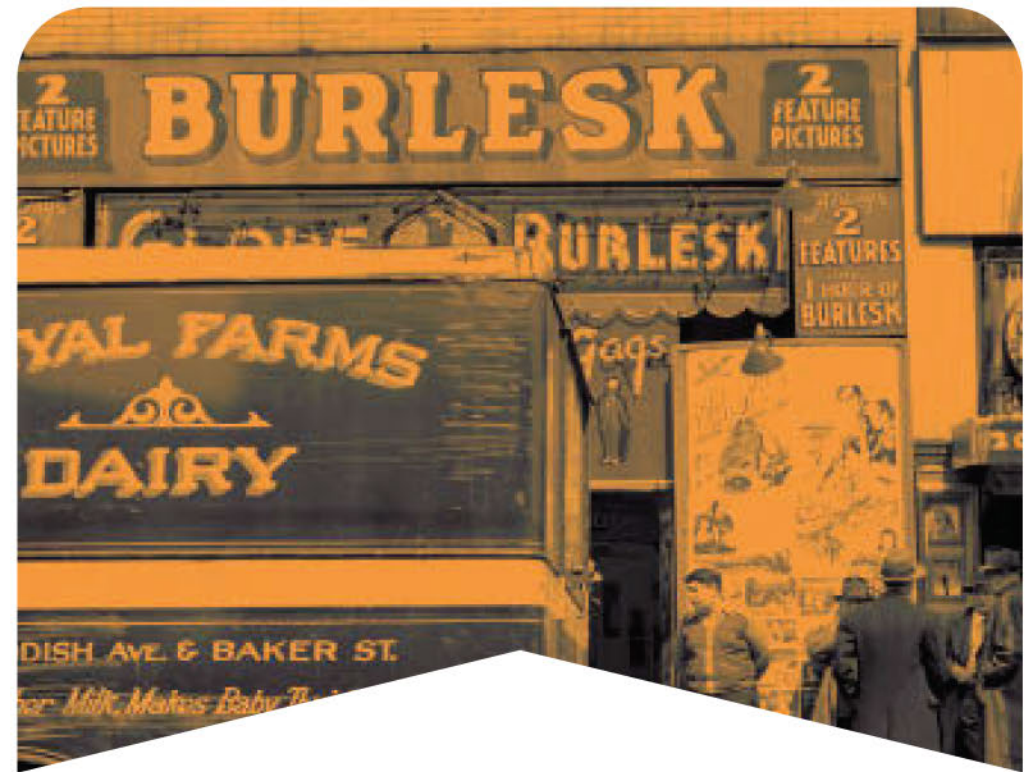
CONCOURSE C
DENVER INTERNATIONAL AIRPORT
ROOTDOWNDIA.COM

VITAL ROOT
FAST (S&O) FOOD

TENNYSON ST.
BERKELEY
VITALROOTDENVER.COM

EL FIVE

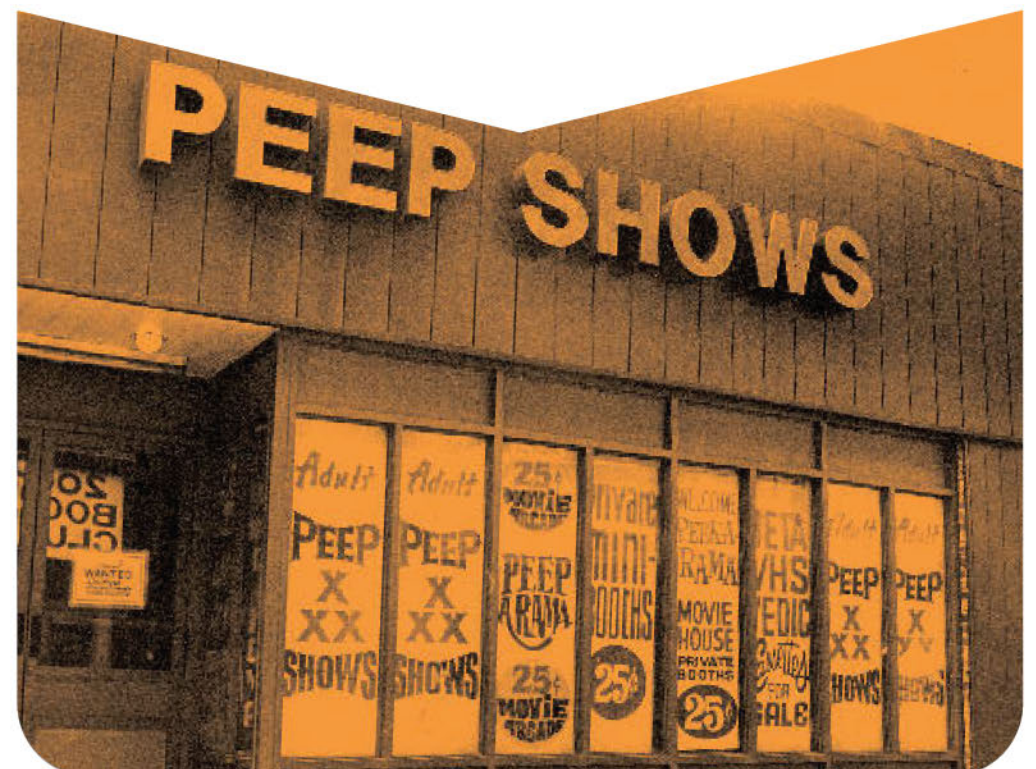
29TH AVENUE
LOWER HIGHLANDS
ELFIVEDENVER.COM



OPHELIA'S

ELECTRIC SOAPBOX

A GASTROBROTHEL, CULINARY EMPORIUM AND MUSICAL HABERDASHERY



STONE FIRE SKILLET & BOARDS

GREEN CHILI GOAT CHEESE CORNBREAD 8

Fennel-Honey Butter

SCANDINAVIAN DUCK MEATBALLS +GF+ 13

Balsamic Onions, Lingonberry Jam, Parsnip Grits & Hemp Seeds

SPRING CHEESE INCIDENT +GF+ 11

Melted Leeks, Mushroom, Apple Chimichurri, Parmesan, Fried Kale & Zucchini Pistou

GIGANTE BEAN HUMMUS V +GF+ 13

Roasted Carrots, Watermelon Radish, Dates, Roasted Beets, Cucumbers, Shishito Peppers, Toasted Sunflower Seeds & Flatbread

SMOKED SCALLOPS +GF+ 16

Fruitwood Smoked Bay Scallops, Chive Crème Fraîche, Grilled Lemon, House Hot Sauce & Lavash Crackers

SOUP & SALADS

LAMB MEATBALL SOUP +GF+ 9

Orzo Pasta, Scallions, Spinach, Carrot & Dill

KALE & BRUSSELS SPROUT COBB SALAD* +GF+ 17

Roasted Chicken, Grilled Avocado, Bacon, Egg, Quinoa, Dates, Goat Cheese & Violet Mustard Vinaigrette

CHICORY & CHOKE SALAD V +GF+ 13

Escarole, Frisee, Sunchoke, Artichoke, Persimmon, Smoked Almond, Manchego, Brioche & Preserved Lemon Vinaigrette

SMALL PLATES & NOSHES

SHISHITO POPPERS & CHEESE CURDS +GF+ 12

Spiced Cream Cheese, Horseradish Mustard & Blood Orange Marmalade

DRY RUB RIBS +GF+ 17

Berkshire English Cut Pork Ribs, Carolina Gold Mustard & Apple Slaw

DRUNKEN MUSSELS +GF+ 18

Gemelli Pasta, Biellese Pepperoni, Tomato, Chili, Fennel & Fresh Herbs

1# JERK CHICKEN WINGS +GF+ 15

Plantain Chips, Pickled Ginger, Lime Yogurt & Mango Chutney

FRENCH FRIES V +GF+ 6

Vindaloo Ketchup

PLANTAINS V +GF+ 8

Cotija Cheese, Lime Yogurt & Cilantro Pesto

600 DEGREE SQUASH V +GF+ 12

Zucchini, Shishito Pepper, Crispy Garlic, Goat Feta, Smoked Almonds & Sundried Tomato Vinaigrette

CRISPY PORK BELLY +GF+ 14

Parsnip Puree, Candied Kumquat, Tamari Chimichurri, Crispy Garlic, Mint & Smoked Almond

FLATBREADS +\$1.5 for gluten-free

① MUSHROOM & TRUFFLE DUXELLE +GF+ 15

Pecorino, Goat Cheese, Pickled Red Onion, Arugula & Balsamic

② BBQ CHICKEN +GF+ 15

Bacon, Pepper Jack, Mozzarella, Charred Onion, Bell Pepper & Jicama-Radicchio Slaw

③ BIELLESE PEPPERONI +GF+ 14

Mozzarella, San Marzanos & Basil

BURGERS & SANDWICHES SERVED WITH FRENCH FRIES +\$1 for house made gluten-free bun

AREPAS +GF+ 13

Queso Fresco, Plantains, Black Beans, Cilantro Pesto & Pineapple Pico

SUPERIOR FARM LAMB GYRO +GF+ 14

Cucumbers, Olives, Roasted Tomatoes, Pickled Red Onions, Pita & Creamy Feta Dressing

BROTHEL BURGER* +GF+ 18

Elk, Korean BBQ, Miso Candied Bacon, Ponzu Onions, Pickled Vegetables & Pretzel Bun

BEEF & SUPER SEED VEGGIE BURGER V +GF+ 15

Havarti, Ponzu Onions, Apple-Kale Slaw, Sweet Potato Bun & Green Goddess

WAGYU BEEF SLIDERS* +GF+ 15

Spicy BBQ Tomato Jam, Mercks Cheddar, Butter Lettuce, Bacon & Crispy Onions

FRONTIERE BISON BURGER* +GF+ 17

Mushroom Duxelle, Caramelized Onions, Swiss, Poblano Peppers & Turkish Chili Aioli

ENTRÉES

STEELHEAD TROUT POZOLE +GF+ 25

Hominy, Green Chiles, Avocado, Radish & Pickled Tomatillo Salsa

CHICKEN & WAFFLES 24

Lavash-Crusted Chicken Thigh, Mashed Potato Waffle, Bacon, Apple Butter, Kale-Cabbage Slaw & Chili Honey

GRILLED HANGER STEAK* +GF+ 29

Tomato-Chili Succotash, Barley, Fennel, Green Beans & Roasted Tomato Jus

SWEETS

BUTTERSCOTCH PUDDING +GF+ 7

Raspberry, Passionfruit, Cocoa Nibs & Honeycomb Sugar

FRIED ICE CREAM SUNDAE 8

Sticky Bun Ice Cream, Strawberries & Cinnamon Crème Anglaise

SMOKED SALT CARAMEL +GF+ 2

HOUSE CHOCOLATE V +GF+ 2



EXECUTIVE CHEF NICHOLAS SCHULTZ

CHEF/OWNER JUSTIN CUCCI CULINARY DIRECTOR JEREMY KITTELSON



Please notify your server of any allergies before ordering, as not all ingredients are listed. Due to the nature of restaurants and cross-contamination concerns, we are unable to guarantee a 100 percent allergy free zone. However we will do our best to accommodate your specific dietary 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.

AVAILABLE BY REQUEST: V VEGAN +GF+ GLUTEN-FREE