

## STEAMED BAO BUNS

**V** AVAILABLE with CRISPY TOFU

- Mongolian BBQ Duck** **V** 6  
Miso Pickled Cucumbers & Scallions
- 5-Spice Pork Belly** 6  
Grilled Pineapple Jam, Sambal & Plum Sauce
- Korean Fried Chicken** **V** 6  
Kimchee, Pickled Fresnos & Korean Chili Aioli
- Bao Bun Trio (3)** 16  
Duck, Pork Belly & Fried Chicken Buns

## AMERICAS & EUROPE

- Roasted Heirloom Squash & Pumpkin Soup** **V** **GF** 9  
Coconut, Lemongrass, Ginger, Coriander & Apple
- Devils on Horseback** **GF** 14  
Smoked Bacon, Medjool Dates, Herbed Goat Cheese & Sambal Gastrique
- Adobo Pork Tamales (2)** **GF** 10  
Green Olive, Salsa Verde, Cilantro, Lime Crema & Pickled Red Onion
- Cheddar Curds & Blistered Peppers** **GF** 13  
Crispy Cheddar & Habanero Jam
- Wagyu Sliders\*** **V** **GF** 18  
Bacon Onion Jam, Aged Cheddar, Curry-Dill Pickle, Sweet Potato Waffle Fries & Chipotle Ketchup (V sub IMPOSSIBLE)
- Carne Asada Street Tacos (3)** **GF** 18  
Ribeye, Avocado, Radish, Corn Tortillas, Crispy Shallot & Salsa Verde

## AFRICA & MIDDLE EAST

- Roasted Beet Salad** **V** **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** **V** **GF** 17  
Crispy Lentil Crêpe, Squash, Peas, Apricots, Sambar Potato, Tamarind Date & Coconut Mint Chutneys
- Suya Spicy Chicken Wings** **GF** 15  
Spiced Peanut Powder, Radish, Celery, Mint, Yogurt, Tahini-Honey

## ASIA

- Spicy Pork Potstickers** 13  
Sambal, Crispy Shallots, Garlic, Ginger, Lemongrass & Sweet Soy
- Chili Garlic Edamame** **V** **GF** 9  
Sesame & Sea Salt
- Crispy Filipino Spring Rolls (4)** **V** 11  
IMPOSSIBLE "Meat", Glass Noodles, Carrot, Water Chestnuts, Chili Sambal & Garlic Vinegar Sauce
- Satay Lettuce Wraps** **V** **GF** 16  
*Choice of Chicken, Crispy Tofu OR Tuna Poke\**  
Pickled Vegetables, 5-Spice Cashews, Crispy Rice Noodles, Orange Glaze & Cilantro
- Yellowfin Tuna Poke Bowl\*** **GF** 17  
Brown Rice, Quinoa, Edamame, Wakame, Pickled Ginger, Scallion, Rice Cracker & Sesame Ponzu Vinaigrette
- Tempura Ginger Chili Shrimp** **GF** 16  
Lime Papaya Slaw, Pickled Vegetables, Peanuts, Black Sesame & Scallion Aioli
- Pad Thai** **V** **GF** 19  
Bean Curd, Egg, Pickled Vegetables, Sprouts, Peanuts, Chives & Gochujang  
*add Chicken \$7 · Shrimp\* \$7 · Crispy Tofu \$5*

## KIDS

- 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** **V** **GF**

## DESSERTS

- Peanut Butter Bar** **GF** 6  
Peanut Butter Tahini Mousse, Dark Chocolate, Brown Sugar Meringue & Pomegranate
- Taiwanese Coconut Cream Snow Ice** **V** **GF** 10  
Chocolate Chunk, Coconut Jellies & Chocolate Syrup
- Strawberry & Rhubarb Hand Pie** 8  
Mint, Lemon & Crème Fraîche
- Italian "Coffee" & Doughnuts** 10  
White Chocolate Mousse, Espresso Ganache & Chocolate Pearls

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.

**V** VEGAN BY REQUEST

**GF** GLUTEN-FREE BY REQUEST

## COCKTAILS

### Sangria Rojo 10

Red Wine, Brandy, Curacao, Lemon, Orange, Bitters

### New Saigon 12

The Family Jones Gin, Lime, Basil, Jalapeño, Cucumber Juice

### Rock & Rye 11

Rock Candy, Orange Zest, Bitters

### El Cinco Margarita 10

Tequila, Lime, Simple Syrup

### Soju Pineapple Lassi 10

Soju, Pineapple, Lime, House Made Yogurt

### Turmeric Mule 10

Vodka, Pineapple-Turmeric Ginger Beer, Lime

### Corpse Reviver #2 12

Boodles Gin, Ginger Liqueur, Vermouth Bianco, Absinthe, Lemon, Activated Black Charcoal

### Frosé 11

Hangar One Vodka, Rosé, Aperol, Vermouth Blanc, Lemon

### Spicy Frozen Paloma 11

Maestro Dobel Tequila, Pamplemousse Liqueur, Grapefruit, Jalepeño

## BEER

Station 26 Tangerine Cream - 5.2% ABV, 15 IBUs (Denver) 7

Odell Sippin' Pretty Fruited Sour - 4.5% ABV, 0A IBUs (Fort Collins) 7

Sparks Fly Juicy Hazy IPA - 6.2% ABV, 42 IBUs (Denver) 7

Great Divide Titan IPA - 7.0% ABV, 65 IBUs (Denver) 6

Post Howdy Pilsner - 4.5% ABV, 40 IBUs (Lafayette) 6

Ask your Server about our Canned Beer Specials

## N/A DRINKS

### SPORTea 4

Brazilian Mate, Siberian Ginseng & Ginger

### DRAM Soda +CBD 7

Gingergrass (25mg CBD/can)

## WINE

### Linger House Wine

White or Red 10/38

Rosé of the Day: Mkt Price

### White

Sauvignon Blanc 13/50

Daily Special: Unique White 12/46

Chardonnay 14/54

### Red

Pinot Noir 15/58

Daily Special: Red Blend 12/46

Cabernet Sauvignon 14/54

### Sparkling

Brut 11/42

Rosé 13/50

Small Batch Sparkling Rosé 95

Champagne 160

### Lemonella 5

Lemonade, Fresh Ginger & Rosemary (one refill)

### Espresso Drinks 5

## RULES OF ENGAGEMENT

• **Masks are required for entry** and must be worn at all times when you aren't eating or drinking at your table. Please be mindful and **wear your mask** when interacting with our staff.

• As an added protection for all guests and employees, we require guests to **consent to a temperature check** before entering.

• While in the space, please remember to **distance yourself from other guests** whenever possible. Your table is at least **6' away** from other guests. Empty space is intentional. Please **refrain from moving** tables or chairs.

• We are happy to serve you in our restaurant, please consider that we are **operating at a 50% capacity** and not everyone may be allowed in the restaurant at once.

• **Hand sanitizer is available** to you throughout the restaurant, please consider using it before and after you dine with us.

• **Text your name** to 303-993-3120 for our **Voluntary Sign-Up** if you would like to be notified of a potential exposure.