

# linger

## DINNER

### STEAMED BAO BUNS

▲ AVAILABLE with CRISPY TOFU

#### Mongolian BBQ Duck ▲

Miso Pickled Cucumbers & Scallions

#### 5-Spice Pork Belly

Grilled Pineapple Jam, Sambal & Plum Sauce

#### Korean Chicken ▲

Kimchee, Pickled Fresnos & Korean Chili Aioli

#### Bao Bun Trio (3)

Duck, Pork Belly & Chicken Buns

### AMERICAS & EUROPE

#### Yellowfin Tuna Poke Bowl\* GF

Brown Rice, Quinoa, Edamame, Wakame, Pickled Ginger, Scallion, Rice Cracker & Sesame Ponzu Vinaigrette

#### Devils on Horseback GF

Smoked Bacon, Medjool Dates, Herbed Goat Cheese & Sambal Gastrique

#### Cheese & Blistered Peppers GF

Cheddar Curds & Orange Habanero Jam

#### Fish & Chips GF

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

#### Wagyu Sliders\* GF

Bacon Onion Jam, Aged Cheddar, Curry-Dill Pickle, Sweet Potato Waffle Fries & Chipotle Ketchup (V sub IMPOSSIBLE)

### AFRICA & MIDDLE EAST

#### Roasted Beet Salad ▲ GF

Puffed Rice, Crunchy Lentil Noodles, Quinoa, Tomato, Chickpeas, Raita, Cashews & Peanuts

#### Colorado Lamb Sausage Pita Wrap\* GF

Israeli Salad, Tzatziki, Hummus, Dill, Feta, Harissa & Sweet Potato Fries

#### Potato Masala Dosa ▲ GF

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

Sambal, Crispy Shallots, Garlic, Ginger, Lemongrass & Sweet Soy

#### Chili Garlic Edamame ▲ GF

Sesame & Sea Salt

#### Crispy Filipino Spring Rolls (4) ▲

IMPOSSIBLE "Meat", Glass Noodles, Carrot, Water Chestnuts, Chili Sambal & Garlic Vinegar Sauce

#### Satay Lettuce Wraps ▲ GF

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

Lime Papaya Slaw, Pickled Vegetables Peanuts, Black Sesame & Scallion Aioli

#### Korean BBQ Tacos (3) GF

Avocado, Slaw, Corn Tortillas, Rice Crackers & Charred Tomato Salsa

#### Hangover Ramen GF

Duck Confit, Bacon, Soft Boiled Shoyu Egg, Mushrooms, Bok Choy, Beet Pickled Ginger & Scallions

#### Pad Thai ▲ GF

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 20

Bonchan: Mung Bean Sprouts, Cabbage & Snap Pea Slaw, Whole 38  
Kimchee & Koji Pickles, Pickled Daikon, Gochujang & Sweet Soy

### DESSERTS

#### Peanut Butter Bar GF

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

#### Taiwanese Coconut Cream Snow Ice ▲ GF

Chocolate Chunk, Coconut Jellies & Chocolate Syrup

#### Honeycrisp Apple Hand Pie

English Cheddar Streusel, Bourbon Caramel & Sour Cream Whip

#### Italian "Coffee" & Doughnuts

White Chocolate Mousse, Espresso Ganache & Chocolate Pearls

### KIDS

12 and Under

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

#### 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

---

<b>Sangria Rojo</b>	10
Red Wine, Brandy, Spiced Pear Liqueur, Lemon, Orange, Bitters	
<b>New Saigon</b>	12
The Family Jones Gin, Lime, Basil, Jalapeño, Cucumber Juice	
<b>Baharat Old-Fashioned</b>	11
Bourbon, Baharat Simple Syrup, Orange Bitters,	
<b>Seasonal Margarita</b>	10
Tequila, Seasonal Fruit, Lime, Simple Syrup	
<b>Korean Hot Toddy</b>	11
Brandy, Soju, Honey, Lemon, Sage Bitters	
<b>Turmeric Mule</b>	10
Vodka, Pineapple-Turmeric Ginger Beer, Lime	
<b>Corpse Reviver #2</b>	12
Boodles Gin, Ginger Liqueur, Vermouth Bianco, Absinthe, Lemon, Activated Black Charcoal	
<b>Naughty by Nature</b>	14
Mezcal, Campari, Peach Liqueur, Sherry, Sea Salt	
<b>Pimp My Rye</b>	12
Rye Whiskey, Apple Brandy, Strawberry, Yerba Mate, Lemon, Soda	
<b>Espresso Martini</b>	15
Vodka, Espresso, Espresso Liqueur, Cinnamon	
<b>Frosé</b>	11
Hangar One Vodka, Rosé, Aperol, Vermouth Blanc, Lemon	
<b>Spicy Frozen Paloma</b>	11
Maestro Doble Tequila, Pamplemousse Liqueur, Grapefruit, Jalapeño	

## N/A DRINKS

---

<b>SPORTea</b>	4
Brazilian Mate, Siberian Ginseng & Ginger	
<b>Lemonella</b>	5
Lemonade, Fresh Ginger & Rosemary (one refill)	

## WINE

---

<b>Linger House Wine</b>	
White or Red	10/38
Rosé of the Day:	11/42
<b>White</b>	
Sauvignon Blanc	13/50
Chenin Blanc	12/46
Chardonnay	14/54
<b>Red</b>	
Pinot Noir	15/58
Red Blend	12/46
Cabernet Sauvignon	14/54
<b>Sparkling</b>	
Brut	11/42
Rosé	13/50
Prosecco	46
Small Batch Sparkling Rosé	95
Champagne	160

## BEER

---

Sparks Fly Juicy Hazy IPA - 6.2% ABV, 42 IBUs (Denver)	7
Upslope Craft Lager - 4.8% ABV, 15 IBUs (Boulder)	6
Old Jubilation Ale - 8.3% ABV, 15 IBUs (Boulder)	8
Ask your Server about our Beer Specials	

<b>Espresso Drinks</b>	5
<b>Latte</b>	5
<b>Cappuccino</b>	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 25% 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.
-