

linger

DINNER

STEAMED BAO BUNS

AVAILABLE with CRISPY TOFU

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

AMERICAS & EUROPE

- Yellowfin Tuna Poke Bowl*** **17**
Brown Rice, Quinoa, Edamame, Wakame, Pickled Ginger, Scallion, Rice Cracker & Sesame Ponzu Vinaigrette
- Devils on Horseback** **14**
Smoked Bacon, Medjool Dates, Herbed Goat Cheese & Sambal Gastrique
- Cheese & Blistered Peppers** **13**
Cheddar Curds & Orange Habanero Jam
- Fish & Chips** **18**
Tempura Fried Cod, Malt Vinegar Fry Chips, Edamame Mash, Nori Slaw & Lemon-Garlic Aioli
- Wagyu Sliders*** **19**
Bacon Onion Jam, Aged Cheddar, Curry-Dill Pickle, Sweet Potato Waffle Fries & Chipotle Ketchup (V sub IMPOSSIBLE)

AFRICA & MIDDLE EAST

- Roasted Beet Salad** **13**
Puffed Rice, Crunchy Lentil Noodles, Quinoa, Tomato, Chickpeas, Raita, Cashews & Peanuts
- Colorado Lamb Sausage Pita Wrap*** **16**
Israeli Salad, Tzatziki, Hummus, Dill, Feta, Harissa & Sweet Potato Fries
- Potato Masala Dosa** **17**
Crispy Lentil Crêpe, Squash, Peas, Apricots, Sambar Potato, Tamarind Date & Coconut Mint Chutneys

VEGAN BY REQUEST

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** **9**
Sesame & Sea Salt
- Crispy Filipino Spring Rolls (4)** **11**
IMPOSSIBLE "Meat", Glass Noodles, Carrot, Water Chestnuts, Chili Sambal & Garlic Vinegar Sauce
- Satay Lettuce Wraps** **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** **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** **18**
Ssamjang Braised Short Ribs, Corn Tortillas, Kimchee Vinaigrette, Celery Slaw
- Pad Thai** **19**
Bean Curd, Egg, Pickled Vegetables, Sprouts, Peanuts, Chives & Gochujang
Add Chicken \$7 • Shrimp \$7 • Crispy Tofu \$5*
- Korean Fried Chicken with Bonchan** **20**
Bonchan: Mung Bean Sprouts, Cabbage & Snap Pea Slaw, **1/2 Order**
Kimchee & Koji Pickles, Pickled Daikon, Gochujang & Sweet Soy **Whole 38**

DESSERTS

- Peanut Butter Bar** **6**
Peanut Butter Tahini Mousse, Dark Chocolate, Brown Sugar Meringue & Pomegranate
- Horchata Snow Ice** **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** **10**
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**
- Hummus & Pita**

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	
Shochu Hot Toddy	11
Brandy, Shochu, Honey, Lemon, Sage Bitters	
Turmeric Mule	10
Vodka, Pineapple-Turmeric Ginger Beer, Lime	
Corpse Reviver #2	12
Boodles Gin, Ginger Liqueur, Vermouth Bianco, Absinthe, Lemon, Activated Black Charcoal	
Naughty by Nature	14
Mezcal, Campari, Peach Liqueur, Sherry, Sea Salt	
Pimp My Rye	12
Rye Whiskey, Apple Brandy, Strawberry, Yerba Mate, Lemon, Soda	
Espresso Martini	15
Vodka, Espresso, Espresso Liqueur, Cinnamon	
Frosé	11
Hangar One Vodka, Rosé, Aperol, Vermouth Blanc, Lemon	
Spicy Frozen Paloma	11
Maestro Doble Tequila, Pamplemousse Liqueur, Grapefruit, Jalapeño	

N/A DRINKS

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

WINE

Sparkling	
Fleuraison Brut France	11/42
Juve Y Camp Cava Rosé Penedes, Spain	13/50
Bisot 'Jeio' Prosecco Veneto, Italy	42
La Crema Sparkling Rosé Sonoma, California	95
Veuve Clicquot 'Yellow Label' Champagne France	155
White and Rosé	
House White	9/34
La Crema (Sauv Blanc) Sonoma County, California	13/50
Bodegas Cere (Garnacha Blanca/Chardonnay) Cariñena, Spain	11/42
MAN (Chenin Blanc) Coastal Region, South Africa	10/38
Sequoia Grove (Chardonnay) Napa Valley, California	14/54
The Palm by Whispering Angel Rosé (Grenache/Cinsault) France	12/46
Red	
House Red	9/34
Planet O (Pinot Noir) Willamette Valley, Oregon	13/50
Baracchi 'O' lillo' (Super Tuscan) Tuscany, Italy	10/38
Altocedro 'Año Cero' (Malbec) La Consulta, Argentina	12/46
Fortress (Cab Sauv) Sonoma, California	14/54

BEER

Sparks Fly Juicy Hazy IPA - 6.2% ABV, 42 IBUs (Denver)	7
Upslope Craft Lager - 4.8% ABV, 15 IBUs (Boulder)	6
Great Divide Titan IPA - 7.1% ABV, 65 IBUs (Denver)	7
Old Jubilation Winter Ale - 8.3% ABV, 15 IBUs (Boulder)	8
Stem Raspberry Cider - 6.7% ABV 10 IBU (Lafayette)	8
Montucky Cold Snack Lager - 4.5% ABV 15 IBU (Montana)	8

Espresso Drinks	5
Latte	5
Cappuccino	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 and to scan the QR code for contact tracing.
- 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.
- Hand sanitizer is available to you throughout the restaurant, please consider using it before and after you dine with us.