

## Bao Buns

### 5 SPICED PORK BELLY

Grilled Pineapple Jam, Sambal & Plum Sauce

### MONGOLIAN BBQ DUCK V

Miso Pickled Cucumbers & Scallions

### KOREAN CHICKEN V

Kimchee, Pickled Fresnos & Korean Chili Aioli

### BAO BUN TRIO

Duck, Pork Belly & Korean Chicken



### SWEET POTATO

### WAFFLE FRIES V GF

Chipotle Ketchup

### DEVILS ON HORSEBACK GF

Smoked Bacon, Dates, Goat Cheese & Sambal Gastrique

### PORK POTSTICKERS

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

### CRISPY FILIPINO

### SPRING ROLLS V

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

(V) = VEGAN BY REQUEST  
(GF) = GLUTEN-FREE BY REQUEST

## beverages

### SPORTEA

Brazilian Mate, Siberian Ginseng & Ginger

### LEMONELLA (one refill)

Lemonade, Fresh Ginger & Rosemary

### ESPRESSO DRINKS

CODA

### COFFEE

Coda Regular or Decaf

*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.

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% ALLERGY FREE ZONE. HOWEVER, WE WILL DO OUR BEST TO ACCOMMODATE YOUR SPECIFIC DIETARY NEEDS. \*THESE ITEMS ARE SERVED TO ORDER AND MAY BE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## RULES OF ENGAGEMENT

Masks are required for entry and must be worn at all times when not at your table. 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 operating at a 25% capacity, once a table suited for your party is available, we will promptly seat you.

At this time, we are not accepting cash. To leave a tip, please consider doing so on your credit card.

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, in case you would like to be notified of a potential exposure.

## LUNCH

### Salads & Noodles

6 • ADD SHRIMP \$7 CHICKEN \$7 CRISPY TOFU \$5  
• SHORT RIB \$11

### FARRO & BABY GEM

### CAESAR SALAD V GF

12 • Apple, Pistachio, Whipped Tofu, Salted Plum, Herbs, Pecorino & Lemon-Tahini Caesar Dressing

### STREET CART

### COBB SALAD GF

13 • Turmeric Chicken, Peppered Bacon, Hard Egg, Sheep Feta, Avocado, Tomato, Soy Beans, Bok Choy & Toga-Ranch Dressing

### YELLOWFIN TUNA

### POKE BOWL\* GF

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

### PAD THAI V GF

16 • Bean Curd, Egg, Pickled Vegetables, Sprouts, Peanuts, Chives & Gochujang

### HANGOVER RAMEN GF

18 • Duck Confit, Bacon, Soft Boiled Shoyu Egg, Mushrooms, Bok Choy, Beet Pickled ginger & Scallions

### Sliders & Wraps

### WAGYU SLIDERS\* V GF

16 Bacon Onion Jam, Cheddar, Curry-Dill Pickle, Sweet Potato Waffle Fries & Chipotle Ketchup

### V SUB IMPOSSIBLE BURGER

### KOREAN BBQ

### TACOS\* GF

15 Avacado, Slaw, Corn Tortillas, Rice Crackers & Charred Tomato Salsa

### COLORADO LAMB SAUSAGE

### PITA WRAP\* GF

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

### SATAY LETTUCE

### WRAPS\* V GF

15 CHOICE OF CHICKEN, PORK BELLY, CRISPY TOFU OR TUNA POKE Bibb Lettuce Cups, Pickled Veg, 5-Spice Cashews, Crispy Rice Noodles, Orange Glaze & Herbs

## Sweets

### PEANUT BUTTER BAR GF

6

### HONEYCRISP APPLE

### HAND PIE

9

## COCKTAILS

### SANGRIA ROJA

10 Red Wine, Brandy, Spiced Pear Liqueur, Lemon, Orange, Bitters

### SEASONAL MARGARITA

10 Tequila, Seasonal Fruit, Lime, Simple

### NEW SAIGON

10 Gin, Lime, Basil, Jalapeño, Cucumber

### BAHARAT OLD-FASHIONED

11 Baharat Simple, Orange Bitters, Bourbon

### TURMERIC MULE

Pineapple-Turmeric Ginger Beer

### CORPSE REVIVER #2

12 Gin, Ginger Liqueur, Absinthe, Lemon, Activated Charcoal

### NAUGHTY BY NATURE

14 Mezcal, Campari, Peach Liqueur, Sherry, Sea Salt

### FROSÉ

11 Hangar 1 Vodka, Rosé, Aperol, Lemon, Bianco Vermouth

### FROZEN SPICY PALOMA

11 Maestro Dobel Tequila, Pamplemousse Liqueur, Grapefruit, Jalapeno

## WINE

	GLS/BTL
HOUSE WINE	10/38
White or Red	
ROSÉ O' THE DAY	11/42
SAUVIGNON BLANC	13/50
CHENIN BLANC	12/46
CHARDONNAY	14/54
PINOT NOIR	15/58
RED BLEND	12/46
CAB SAUV	14/54

## Beer

UPSLOPE CRAFT LAGER	6
SPARKS FLY JUICY HAZY IPA	7
MONTUCKY 16oz CAN COLD SNACK LAGER	5
STEM RASPBERRY CIDER	6
OLD JUBILATION ALE	8