



THE REGULARS



These are our most popular items. In addition, we will have Monthly Chefs' Menus!

HORS D'OEUVRE

SPICED SWEET POTATO FRIES | GF* ⑤ \$8

sweet potato fries tossed in our house made eclectic Sensation Spice Blend

ROSEMARY TRUFFLE FRIES | GF* \$8

truffle kissed potato fries tossed with seasoning and fresh rosemary

CHEESE AND CHARCUTERIE \$25

*artisan cheeses with house made jams, cured meats, crackers, salmon mousse, and stone ground mustard
can be made GF w/ no crackers

SAMOSAS | ⑤ \$8

crisp pastry pockets stuffed with potato and peas seasoned in Indian spices, served with our farm mint chutney

FALAFEL BITE TRIO | GF* ⑤ \$15

house made falafel bites with trio of sauces: tzatziki, hummus, sweet-n-spicy tahini

BISON KEBABS | GF* \$15

3 spicy bison kebabs on skewers with mint chutney

HORS D'OEUVRE

DEVILS ON HORSEBACK | \$15 GF*

almond stuffed dates, wrapped in bacon, baked and finished with a balsamic glaze on a bed of arugula

MUSSELS \$18

*sautéed in a white wine sauce with kale, shallots, tomatoes, roasted garlic, and lemon, served w/ toasted baguettes
can be GF w/ no bread

CRISPY BRUSSELS SPROUTS | GF* ⑤ \$12

fried brussels sprouts tossed in chili sauce and finished with balsamic drizzle

SWEET POTATO GNOCCHI | GF* ⑤ \$20

sweet potato gnocchi sautéed with kale, roasted bell peppers, onions, olive oil, and garlic; tossed in our signature romesco sauce

ENTRÉE

CHEF MADHOO'S EPIC BREAD PUDDING \$9

in vanilla bean sauce, caramel drizzle

DEATH BY CHOCOLATE | \$12 ⑤

vegan chocolate cake with vegan chocolate sorbet

DESSERT

there will be an automatic 22% sustainability fee on the check which goes towards our environmental goals and paying fair wages with benefits for all employees. the tip is optional and is split between front and back of the house.

⑤ | VEGAN GF | GLUTEN FREE

*please note we are not a gluten free kitchen

MONTHLY CHEFS MENU



HORS D'OEUVRE

IRISH NAAN PIZZA \$7
thinly sliced boiled potato, Irish cheddar, bacon, chives

GUINNESS BRAISED PORK BELLY \$10
braised and seared pork belly finished with a Guinness glaze

PRETZEL \$7
Guinness beer cheese dip with pretzel biscuit dippers

COLCANNON | GF \$7
Irish dish of mashed potatoes with bacon and green cabbage

SALAD & SOUP

IRISH PUB SALAD | GF \$15
boiled egg, pickled green bean, cherry tomato, mixed greens, Irish cheddar, onion in a tarragon vinaigrette
**DF no cheese*

IRISH FLAG SALAD | GF \$16
spinach with, pears, orange segments, feta, pistachios tossed in a citrus vinaigrette
**Vegan w no cheese*

IRISH CREAMY PARSNIP SOUP | GF \$9

ENTRÉE

IRISH SHEPHERD'S PIE \$26
with soda bread

CORNER BEEF \$25
Guinness slow roasted corned beef with red potato, cabbage and carrots served with soda bread

DESSERT

IRISH LAYERED CHOCOLATE CAKE \$10
chocolate cake layered with baileys caramel sauce covered in a coconut Guinness frosting



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① | VEGAN GF | GLUTEN FREE DF | DAIRY FREE

*please note we are not a gluten free kitchen



Global Flavors. Local Roots

About Roots

What

We are an immigrant-owned local, small business. Madhoo Seth aka Spice Girl is the founder and Executive Chef of Roots. She is from New Delhi, India and is the driving force behind the outstanding flavors, creativity and customer experience that we strive to provide through our Restaurant and Catering operations. We are committed to environmental sustainability, fair wages, income equality, community wellbeing & inclusiveness.

How

Roots is a culmination of almost 2 decades of food and hospitality experience. We began as a full-service catering company "The Gourmet Kitchen" in Feb 2003, serving a variety of multicultural and fusion food to our clients in Denver Metro and Front Range. In December 2014 we opened Copper Leaf Gardens & Event Center. COVID-19 severely impacted our event and catering business, so in true immigrant fashion, we opened Roots Restaurant in July 2020.

Why

Roots is about authentic flavors from around the world, humility, and caring about our community & environment. We recognize that everything is connected, and our action or inaction has consequences. That is why we decided that environmental sustainability, fair wages, income equality, community well-being & inclusiveness will be our core values. These core values are our North Star and guide while we work hard to fulfill our promise of providing outstanding flavors and hospitality to our guests. **There will be an automatic 22% employee & environment sustainability (EES) fee on the check.** This is NOT a tip. EES fees pay for fair wages, paid time off, wellness allowance/ health insurance, our sustainability efforts, and making your meal carbon neutral.



*Sensation Spice is
available for purchase!*



like us, love us, follow us @rootscolorado



please leave us a nice review on Google and Yelp!



*Contact Us for Catering!
sales@rootscolorado.com*