

SOUP / SOPA / CORBA / BRODO

Cucumber White Gazpacho / Almonds, Shaved Radish, White Grapes & Tomato Sorbet	(V)	(GF)		5/8
Corn & Poblano / Dungeness Crab & Avocado		(GF)	(NF)	5/9

KARAKORAM HIGHWAY / Asia

Pad Thai / Fresh Rice Noodles, Farm Egg, Peanuts, Bean Curd, Pickled Vegetables, Garlic Chives & Cilantro (add Wagyu Beef for 5)	(V)		(NF)	9
Korean BBQ Pork / Chinese Spring Onion Pancake, Poached Egg & Kimchi			(NF)	12
Cold Peanut Noodles / Miso Pickled Cucumbers, Cilantro, Shaved Radish, Fresno Peppers, Peanuts & Kombu Noodles				7
Mongolian BBQ Duck Bun / Steamed Sesame Buns, Scallions & Miso-Pickled Cucumbers (available with Mongolian BBQ Tofu)	(V)		(NF)	4 each
Vietnamese "Goi Bo" / Wok Seared Wagyu Skirt Steak, Pickled Daikon, Carrots, Crispy Shallots, Peanuts, Nuoc Cham, Bean Sprout & Shrimp Chips			(NF)	12

AVENUE OF THE AMERICAS / Americas

Seasonal Ceviche / Wild Caught, Sustainable, and Responsibly Sourced		(GF)	(NF)	11
Strongbow Cider Mussels / Garlic, Thyme, Celery, Grain Mustard, Maple Drizzle & Grilled Spicy Cheddar Bread		(GF)	(NF)	13
Maple Leaf Duck Wings / Shaved Fennel, Blood Orange Hot Sauce & Celery Root Ranch			(NF)	11
Sesame BBQ Tacos / Kobe Short Rib, Napa Slaw, Radish, Avocado & Lime			(NF)	9
linger Wagyu Burger Sliders / Benton's Bacon, Beehive Promontory Cheddar, Curried Sour Cream, Sweet Potato Waffle Fries & Chipotle Ketchup		(GF)	(NF)	13
Kurobuta Bratwurst Dog / House Pickles, Sweet Potato Waffle Fries, Honey Mustard-Celery Root Kraut & Chipotle Ketchup		(GF)	(NF)	8
Organic Waffle Sweet Potato Fries / Chipotle Ketchup	(V)	(GF)	(NF)	6
Popper "Breakdown" / Wok Seared Peppers, Tempura Cheddar Curds & Valencia-Habanero Jam		(GF)		7

BHINDI BAZAAR / South Asia

Saag Paneer Fries / Rhubarb Ketchup & Spiced Spinach Puree		(GF)	(NF)	7
Bhel Puri / Puffed Rice, Crunchy Lentil Noodles, Chickpeas, Red Onion, Cashews, Tomatoes, Cilantro, Melon Raita & Tamarind-Date Chutney	(V)			7
Masala Dosa / Crispy Rice & Lentil Crepe, Masala Potatoes, Peas, Black Mustard Seeds, Tamarind-Date Chutney & Coconut Chutney	(V)	(GF)	(NF)	9
Raw Indian "Samosas" / Curried Cashew "Yogurt" & Cranberry Mint Jam	(V)	(GF)	(NF)	8

(V) Available Vegan (GF) Available Gluten Free (NF) Available Nut Free

Justin Cucci, Chef/Owner

Marty Steinke, Sous Chef

Daniel Asher, Operations Chef

Chris MacGillivray, Sous Chef

SHOUK / Africa @ Middle East

Lamb Belly Tagine / Spring Cous Cous, Braising Greens, Moroccan Olives, Grilled Stone Fruit & Coffee Gastrique			GF	NF	16
Chicken B'stilla / Crispy Pastry, Almonds, Apricots, Golden Raisins, Saigon Cinnamon, Harissa & Preserved Lemon Yogurt					11
Fava & Pea Hummus / Grated Hard Boiled Egg, Feta, Preserved Lemon, Smoked Paprika & Naan	V		GF	NF	8

AUTOSTRADA DEI LAGHI / Europe

Pickled Vegetable Trio / Seasonal	V		GF	NF	7
Seared Diver Scallops / Grilled Spring Onions, Romesco, Pork Cracklins, Watercress & Apple Salad			GF	NF	16
Box Car Picnic For 2 / Artisanal Domestic Salumi, Gorgonzola-Mascarpone Spread, French Olives, Marconas, Sun Dried Tomato Licorice, Black Garlic & Baguette			GF	NF	19
Artisan Cheese Pairing Display / See server for this month's selections			GF	NF	15

SPICE BAZAAR / Eurasia

Carrot & Lentil Kofte / Garbanzos, Cashews, Turkish Chile, Scallion, Pickled Shiitakes, Herbs & Lemon-Tahini Yogurt wrapped in Butter Lettuce	V				9
Doner Kobb Salad / Warm Flatbread, Grilled Chicken, Greens, Roasted Vegetables, Bacon, Grilled Corn, Hard Boiled Egg, Avocado, French Feta & Harissa-Yogurt Dressing			GF	NF	14
Goat Cheese & Melon Salad / Chile-Lime Pepitas, Shallots, Pomegranate Molasses & Aleppo Pepper			GF	NF	7

*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.

Thank you for letting us add a 20% gratuity to parties of 6 or more.

REFRESHMENTS

Black Barley Iced Tea / Barley, Ginger & Fresh Lemon	V		GF	NF	5
Horchata / Wild Rice, Quinoa, Cinnamon & Almond	V		GF		6
Mango Lassi Boba / Housemade Yogurt, Black Pearl Tapioca & Pistachios			GF	NF	6
Chia Limeade / Chia Seeds & Fresh Lime	V		GF	NF	5

LOCAL & SUSTAINABLE SHOUT-OUTS

Without these partners our concept would not be possible!

Truffle Cheese Shop / Growers Organic / Boulder Natural Farms / Lombardi Meats / Denver Tofu Elysian Fields / Maple Leaf Farms / Eden Farms / Hazel Dell / Grateful Bread / Golden Organics Ranch Foods Direct / Smith & Truslow / Grant Family Farms / Osage Farms / Novo Coffee / Bhakti Chai Waste Farmers / Teatulia Teas

SUSTAINABILITY

- » Approximately 75% of our menu is organically sourced.
- » Approximately 75% of Linger was built and finished with reclaimed, reused and recycled materials.
- » We use local, organic and sustainable products except when not possible.
- » Filtered VIZION water is used for all our cooking, drinking, ice and sodas.
- » We recycle and compost whenever possible - this includes glass, cardboard, fryer oil and everything in between.
- » Rice Bran oil for all our flash frying: "The World's Healthiest" edible oil, containing vitamins, antioxidants, nutrients and trans fat free. Delicate and flavorful, it can help lower cholesterol, fight diseases & enhance the immune system.