

VER. 1.0

brunch

\$3 COCKTAILS

LINGER MIMOSA

Ginger, Thai Basil, Citrus, Bubbles

BLOODY MARY

Vodka & Linger Bloody Mary Mix

COCONUT FIZZ

Gin, Coconut, Lime, Sparkling Water

LAST CALL IS AT 3:00, PLAN ACCORDINGLY!

*LINGER RESERVES THE RIGHT TO LIMIT SERVICE TO ANY "CHEMICALLY INCONVENIENCED" PATRON.

COCKTAILS

La Rosa / 9

Aperol, St. Germain, Lemon, Rosemary

Red Sangria / 9

Brandy, Orange Curacao, Orange Juice, Lemon Juice, Red Wine

Moscow Mule / 9

Vodka, Ginger Beer, Lime

Corpse Reviver / 9

Gin, Orange Curacao, Lillet Blanc, Lemon, Absinthe

WHAT IS OUR MENU ALL ABOUT?

Street Food.

A way to intimately connect with communities different than our own. All around the world "Street Food" is vibrant, social, humble and diverse. Our's is a singular menu that embraces diversity: of food, people, ethnicities, cultures and life. Allow our staff to help guide you through your journey.

L'chaim!
JC

***THANK YOU FOR LETTING US ADD A 20% GRATUITY TO PARTIES OF 6 OR MORE**

*******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 percent allergy free zone. However we will do our best to accommodate your specific dietary needs.*

******Special orders may delay food time. Thanks for understanding.*

JUSTIN CUCCI, Chef/Owner
MARTY STEINKE, Executive Chef
DANIEL ASHER, Culinary Director

By request: **GF** AVAILABLE GLUTEN-FREE **NF** AVAILABLE NUT FREE **V** AVAILABLE VEGAN

linger

SMOOTHIES

Anti Milkshake / 7 GF V

Almond Cashew Cardamom Milk, Chai, Carrot, Hemp & Cacao

Green Gringo Citrus Horchata / 7 GF V NF

Housemade Rice Milk, Vanilla, Cinnamon, Kale, Lemon, Ginger, Coconut Nectar & Avocado

SWEETS

Churros / 8 NF

Cinnamon Sugar & Hot Chocolate

Jonnycakes / 9 NF

Pepitas, Jalapeño Butter & Horchata Syrup

Challah French Toast / 10 GF NF

Crispy Banana, Crystallized Ginger & Kaya Sabayon

SALADS

Roasted Chicken Kobb Salad / 15 GF NF

Bacon, Figs, Hard Boiled Egg, Avocado, Marcona Almonds, French Feta, Carrots, Celery Root Ranch & Flatbread

Roasted Beet Salad / 9 GF V NF

Puffed Rice, Crunchy Lentil Noodles, Chickpeas, Red Onion, Cashews, Fresnos, Cilantro, Raita, Peanuts & Apricot Chutney

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

SAVORY

Crispy Chicken Buttermilk Bun / 4.5 NF

Kimchi, Sambal, Scallions & Ranch

Hangover Ramen / 16 GF NF

Pork Belly, Soft Boiled Shoyu Egg, Duck Confit, Wild Mushrooms, Scallions, Ginger, Sesame & Lots o'Condiments

Tokyo White Castle Sliders / 14 GF NF

Tenderbelly Bacon, Caramelized Onions, Home Fries, Spicy Mayo & Squid Ink Bun

Chorizo Tacos / 10 GF NF V

Scrambled Eggs, Crispy Potatoes, Cotija, Cilantro, Avocado, Pickled Red Onions & Blue Corn Tortillas (available with soyrizo)

Breakfast Dosa / 12 GF NF V

Scrambled Eggs, Paneer Cheese, Avocado, Masala Potatoes, Sambar Curry & Cilantro Oil

Mushroom Spinach Omelette / 9 GF NF

Wild Mushrooms, Spinach, Herbed Goat Cheese & Arugula Pistou

Chile Rellenos / 11 GF NF

Anaheim Chiles, Monterey Jack Cheese, Salsa Veracruz, Refried Lentils, Black Beans & Over Easy Eggs

Española Benedict / 10 GF NF

Poached Eggs, Piquillo Peppers, Smoked Paprika Hollandaise, Pickled Jalapeño, Baby Lettuce & Lemon-Dill Olive Oil

Adobo Pork Benedict / 12 GF NF

Poached Eggs, Pork Shoulder, Plantain Sopes, Chipotle Hollandaise, Refried Lentils & Black Beans

"Steak @ Egg" / 16 GF NF

Grilled Never Ever Beef Tender, Chimichurri, Plantain Mashed Potatoes, Crispy Brussels Sprouts, Pickled Red Onions & Poached Egg

COFFEE

(NOVO COFFEE IS A DENVER-BASED, FAMILY OWNED, SMALL BATCH COFFEE SUPPLIER.)

Novo Espresso / 3 & 5

(Regular @ Decaf)

Novo Cappuccino / 4

(Regular @ Decaf)

Novo Coffee / 3

Rotating Blend. (Regular @ Decaf)

TEA

Teatulia (ASSORTMENT OF FLAVORS) / 3

Certified organic teas, directly sourced from Bangladesh.

Bhakti Chai (REGULAR OR DECAF) / 5

Micro brewed in Boulder, blending fiery spices & traditional black sweet tea.

SIDES

Tender Belly Bacon / 4	Egg Whites sub / 1
Chorizo / 3	Home Fries / 3
Soyrizo / 3	Toast / 1, GF / 2
Side of 2 Eggs / 3.5	Brussels Sprouts / 4
Poached Egg / 2	Avocado SUB / 1, ADD / 2
Side Salad / 5	

APPROXIMATELY 75% OF OUR MENU IS ORGANICALLY SOURCED.