

brunch

SPRING

CHEF/FOUNDER, JUSTIN CUCCI
EXECUTIVE CHEF, BRENDAN BAILEY

am drinks

Bloody Mary 12

VODKA & ROOT DOWN'S
BLOODY MARY MIX

Espresso & Amaro 15

VODKA, ESPRESSO,
AVERNA & DEMERARA

mimosas

Bottomless

BLOOD ORANGE 25
CLASSIC 23

Single

BLOOD ORANGE 11
CLASSIC 10

**HOUSE POLICY: BOTTOMLESS MIMOSAS AVAILABLE
ONLY TO GUESTS ORDERING A BRUNCH ENTRÉE. PLEASE
DRINK RESPONSIBLY, NO SHARING PLEASE!**

pm drinks

Beet Down 15

GIN, APEROL,
GINGER LIQUEUR & BEET SHRUB

Pepper Blossom 15

GIN, ST. GERMAIN,
GRAPEFRUIT & JALAPEÑO

VEGAN - V & GLUTEN FREE - GF / BY REQUEST

SWEETS

GF Almond Pancakes 9 / 16

Strawberry Rhubarb Compote, Almond Biscotti Crumble & Huckleberry Devonshire

GF Zucchini Bread French Toast 9 / 16

Ginger Oat Crumble, Wild Blueberry Syrup & Chai Yogurt

GF Mushroom & Herb Omelet 17.5

White Cheddar, Shallot Jam, Arugula & Lime Crema

Fried Chicken & Goat Cheese Biscuit* 20

Fried Egg, Red Chile-Mushroom Gravy & BeatBox Greens

GF Egg Sandwich 16.5

Fluffy Eggs, Almond Romesco, Iberico Cheese, BeatBox Sprouts,
Tomato Chermoula & Croissant

V/GF Breakfast Burrito 18

Fluffy Eggs, Chorizo Verde, Smoked Mozzarella, Avocado, Black Beans,
Ancho-Peanut Mole & Pico de Gallo

GF Cubano Benedict* 18.5

Mojo Pork, Tenderbelly Ham, Pickles, Plantains, Gruyere Hollandaise & BeatBox Greens

GF Pakora Benedict* 18

Sweet Potato-Cauliflower Fritter, Spinach Korma, Vadouvan Hollandaise & Home Fries

V/GF Egg in Purgatory* 17.5

Sunny Egg, Cotija, Eggplant, Potatoes, Tomatoes, Pita & Vegetarian Green Chili

V/GF Chilaquiles* 17

Sunny Egg, Black Beans, Cotija, Tortilla Chips, Lime Crema & Salsa Rojo y Verde

ADD THESE TO ANYTHING

ADD

BLACK PEPPER BACON \$4
VEG GREEN CHILI \$5
AVOCADO \$4
TENDERBELLY HAM \$6

PULLED PORK \$6
ROASTED CHICKEN BREAST \$8
HOUSE CURED LOX \$8
5 OZ BISON NY STRIP \$15

ADD

V/GF Roasted Baby Beet Salad 18

Goat Cheese, Toasted Hazelnuts, Beet-Sunflower Pesto, Radish, Arugula & Basil Vin

V/GF Spring Greens 18

Pickled Kumquats, Cotija, Garlic-Tahini Spread, Edamame, Superseeds & Aji Amarillo Vin

GF Veggie Bahn Mi 18 (SUB GLUTEN-FREE BUN \$1)

Meati Mushroom Katsu, Brioche Bun, Pickled Veggies, Jalapeño, Cilantro & Sriracha Aioli

V Veggie Burger Sliders 21

Jalapeño Jam, Dijon, Slaw, Pickled Onion, Sweet Potato Fries & Curry-Lime Yogurt

GF Colorado Lamb Burger* 23 (SUB GLUTEN-FREE BUN \$1)

Sunny Egg, Aged Cheddar, Super Slaw, Harissa Aioli,
Sweet Potato Fries & Curry-Lime Yogurt

LUNCH - Y

GOT ALLERGIES?

We would love to help make this a seamless experience.

- 1) BEFORE ORDERING: Communicate all allergies & dietary restrictions!
- 2) NOT ALL INGREDIENTS ARE LISTED: So please ask ANY questions!
- 3) IMPORTANT: We are unable to guarantee a 100% Allergy Free Zone.
- 4) However... WE WILL DO OUR BEST.

MORE ON THE OTHER SIDE



*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, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

BRUNCH SIDES

Black Pepper Bacon 5
 5 oz Bison NY Strip* 15
 Chicken Apple Sausage 7
 Tenderbelly Ham 6
 Chorizo Verde 6

Soyrizo 6
 Pakora Fritter 6
 Veg Green Chili 5 / 9
 Side of Lox* 9
 Side of 2 Eggs* 5
 Home Fries 6

Croissant 4 SUB 2
 Toast & Jam 5
 Avocado 4 SUB 2
 Fresh Fruit 5 SUB 2
 Gluten-Free Toast 5

CODA COFFEE

Ethically sourced beans roasted in Denver.
 *Decaf always available.

Espresso / 4
Latte / 5
Cappuccino / 4
Regular / 5

TEA

SPORTea / 5
 Brazilian Mate, Siberian Ginseng & Ginger
Coconut Ginger Fizz (N/A) / 7
 Ginger, Lime, Coconut Milk & Sparkling Water
Ginger Lemonella / 6
 Ginger Lemonade & Chia Seeds
Sherpa Chai / 6

WE OFFER COMPLIMENTARY CREAM & WHOLE, ALMOND OR OAT MILK 50¢

BUBBLES & ROSE

Tiamo, Prosecco 13/50
 VENETO, ITALY


Naveran Brut Cava Rosé 15/58
 PENEDÉS, SPAIN

l'Escarelle Rosé 13/50
 MÉDITERRANÉE, FRANCE

PLEASE ASK YOUR SERVER/BARTENDER FOR THE FULL WINE LIST FOR MORE OPTIONS.

LAST CALL IS AT 3:00 PM, PLEASE PLAN ACCORDINGLY!

Let's Party!
 Scan the magic box
 & throw your next event
 at Root Down, or our Edible
 Beats sister restaurants ♥



r o o t
 d o w n

linger
 EATUARIES

**BEAT
 BOX *
 FARMS**

100%
 EDIBLE
 BEATS
 EMPLOYEE OWNED

VITAL ROOT

OPHELIA'S
 ELECTRIC SOAPBOX

EL FIVE

Fair Wage & Benefits Surcharge

Edible Beats is unique amongst our Denver and hospitality community in being a 100% employee-owned company. Furthermore, all gratuities are shared amongst the entirety of both the Front & Back of House hourly teams.

You will notice a 5% Fair Wage & Benefits surcharge added to your check. Why? In the spirit of transparency, this 5% helps us continue to support and fortify many of our employee benefits. We are endlessly thankful and grateful for your support of our employee-owned and independently operated restaurants. ♥

Wanna know more?
 Scan here:

