

cocktails

mimosas

Bloody Mary 12

VODKA & ROOT DOWN'S
BLOODY MARY MIX

Beet Down 15

GIN, APEROL,
GINGER LIQUEUR & BEET SHRUB

Espresso & Amaro 15

VODKA, ESPRESSO,
AVERNA & DEMERARA

Jack Rabbit Slim 15

GIN, ROSEMARY,
CARROT & LEMON



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!

PLEASE ASK YOUR SERVER/BARTENDER FOR THE FULL DRINK LIST.

VEGAN - V & GLUTEN FREE - GF / BY REQUEST

SWEETS

GF Lemon Poppyseed Pancakes 9 / 16

Vanilla Mascarpone, Almond-Biscotti Crumble & Wild Blueberry Syrup

GF Carrot Bread French Toast 9 / 16

Chai Yogurt, Grilled Pineapple Maple Syrup & Ginger Oat Crumble

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, Uncured Ham, Plantain-Pickle Relish, Gruyere Hollandaise & BeatBox Greens

GF Pakora Benedict* 18

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

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
UNCURED HAM \$6

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

ADD

LUNCH - Y

V/GF Roasted Baby Beet Salad 18

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

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

Meati Mushroom Katzu, 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

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



BRUNCH SIDES

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

Plant Based "Chorizo" 6
Fried Plantains 5
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

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
Bhakti 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'Escabelle 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 ♥



linger
EATUARIES

r o o t
d o w n



EL FIVE

**BEAT
BOX *
FARMS**

VITAL ROOT

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:

