

COCKTAILS

AVAILABLE NON-ALCOHOLIC - NA - \$9 / BY REQUEST

Harvest Highball 15

BOURBON, BUTTERNUT SQUASH,
SAGE SIMPLE, LEMON, GINGER JUICE

Don Draper 15

CITRUS-INFUSED WHISKEY,
TURKISH TOBACCO BITTERS, ORANGE

Cabin Fever 16

ROSEMARY BOURBON, PINE LIQUEUR,
APPLEWOOD SMOKED SIMPLE, BITTERS

NA Beet Down 14

FAMILY JONES GIN, APEROL, BEET SHRUB,
CANTON GINGER LIQUEUR, LEMON

NA Pepper Blossom 14

FAMILY JONES GIN, ST GERMAIN,
GRAPEFRUIT, JALAPEÑO

NA Jack Rabbit Slim 15

FAMILY JONES GIN, ROSEMARY,
CARROT JUICE, LEMON, CARROT SYRUP

Saffron Dreamsicle 15

TOASTED RICE VODKA, ORANGE BLOSSOM WATER
COCONUT, LEMON, SAFFRON-VANILLA FOAM

Norse Code 16

VODKA, AQUAVIT, ORANGE LIQUEUR, LEMON,
CRANBERRY, CARDAMOM BITTERS

Midnight 'Rita 15

REPOSADO TEQUILA, CREME DE CASSIS,
MAPLE ORGEAT, SMOKED SALT, CACAO BITTERS

VEGAN - V & GLUTEN FREE - GF / BY REQUEST

SOUP & SALAD

GF Carrot & Thai Red Curry Soup 9

Apple Pear Chutney & Cilantro

V/GF Cabbage Wedge Salad 18

Miso-Dashi Braise, Crispy Shiitakes,
Bacon Chile Crunch & Creamy Tofu Dressing

V/GF Roasted Baby Beet Salad 18

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

SLIDERS

V Veggie Burger Sliders 22

Root Down House Made, Jalapeño Jam,
Kale-Carrot Slaw & Pickled Red Onion

GF Colorado Lamb Burger Sliders* 23

Bacon, Aged Cheddar, Harissa Aioli,
Kale-Carrot Slaw & Mint Garlic Yogurt

V/GF Sweet Potato Fries 9

Curry Lime Yogurt

SHARE PLATES

GF Trumpet Mushroom Tempura 17

Black Garlic Molasses, Smoked Paprika,
Creamy Tahini & Fines Herbs

GF Colombian Arepas 17

Griddled Corn Cakes, Mozzarella,
Smoked Gouda, Poblano-Pistachio Pesto,
Achiote Crema & Pico de Gallo

GF Devils on Horseback 16

Black Pepper Bacon, Smoked Almonds,
Gournay Cheese Fondue, Peppadew Peppers
& Sherry Gastrique

Pesto Gnocchi 27

Pancetta, Eggplant Caponata, Manchego,
Sunflower Seed & Calabrian Chile Chutney

V/GF Red Rice Risotto 27

Spanish Chorizo, Kale Pesto, Pecorino,
Shio Koji Mushrooms & Caramelized Onion Purée

GF Diver Scallops* 28

Crispy Plantain, Black Bean, Chimichurri,
Watercress, 'Nduja Gremolata
& Lemon Habanero Aioli

ENTRÉES

V/GF Kadhi Pakora 29

Sweet Potato Fritters, Chickpea Stew,
Chickories, Roasted Vegetables,
Cilantro & Tomato Chutneys

GF Shio Koji Bison NY Strip* 36

Crispy Smashed Potatoes, Rapini,
Braised Carrots & Oyster Mushroom Salsa Verde

GF Rockfish Tom Kha 33

Bamboo Rice Cake, Carrot, Snap Peas,
Scallion, Radish & Chili Oil

GF Chicken Two Ways 29

Roasted & Confit, Farro, Pistachio,
Cucumber Salad, Basil Yogurt & Sauce Guazetto

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 ALWAYS DO OUR BEST.

MORE ON THE OTHER SIDE



BEER**DRAFT**

New Terrain 'Lost' Colorado IPA / 9
 Odell '90 Shilling' Amber Ale / 8.5
 Ratio 'Cityscapes' Mexican Lager / 8.5

Stem Off-Dry Cider / 9

CANS

Avery 'White Rascal' / 8.5
 Great Divide 'Yeti' Imperial Stout / 8.5
 Bitburger Drive N/A Beer / 8.5

CIDER

Stem Pear Cider / 9

WINE**SPARKLING**

Tiamo, **Prosecco** 13/50
 VENETO, ITALY
 Bodegas Naveran, **Brut Cava Rosé** 15/58
 PENEDÉS, SPAIN
 Langlois, **Brut Crémant de Loire** 70
 LOIRE VALLEY, FRANCE

WHITE

Bico Amerelo, **Vinho Verde** 13/50
 PORTUGAL
 Edoardo Miroglio "Bio", **Viognier/Traminer** 15/58
 THRACIAN VALLEY, BULGARIA
 Un Autre Monde, **Pinot Gris** 14/54
 WILLAMETTE VALLEY, OREGON
 Deep Down, **Sauvignon Blanc** 17/66
 MARLBOROUGH, NEW ZEALAND
 Fossil Point, **Chardonnay** 15/58
 EDNA VALLEY, CALIFORNIA
 Markus Molitor "Haus Klosterberg", **Riesling** 67
 MOSEL, GERMANY
 Mille Rêves, **Chenin Blanc** 70
 VOUVRAY, FRANCE
 Zárate, **Albariño** 75
 RIAS BAIXAS, SPAIN
 Henri Bourgeois "Les Baronnes" 81
Sauvignon Blanc
 SANCERRE, FRANCE

ORANGE

Les Fumées Blanches, **Sauvignon Blanc** 14/54
 VIN DE FRANCE

ROSÉ

l'Escarelle "Rumeurs", **Rosé** 13/50
 MÉDITERRANÉE, FRANCE

RED

Camino de Navaherreros, **Garnacha** 13/50
 VINOS DE MADRID, SPAIN
 Mas Peyre "1ères Soifs", **Carignan** 15/58
 COTES CATALANES, FRANCE
 Durigutti, **Malbec** 14/54
 MENDOZA, ARGENTINA
 Klee, **Pinot Noir** 16/62
 WILLAMETTE VALLEY, OREGON
 Clay Shannon, **Cabernet Sauvignon** 17/66
 LAKE COUNTY, CALIFORNIA
 Ettore Germano, **Nebbiolo** 70
 LANGHE, PIEDMONT, ITALY
 LAN "Xtrème Ecológico" Crianza, **Tempranillo** 75
 RIOJA, SPAIN
 Tolaini "Vallenuova", **Sangiovese** 70
 CHIANTI CLASSICO, TUSCANY, ITALY
 Gassier "Lou Coucardié", **Rhône Blend** 90
 COSTIÈRES DE NÎMES, FRANCE
 Les Pensees de Pallus, **Cabernet Franc** 85
 CHINON, FRANCE

CODA COFFEE

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

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

NON-ALCOHOLIC

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

Let's Party!

Visit ediblebeats.com/privateparties & throw your next event at Root Down, or at our Edible Beats sister restaurants ♥

Fair Wage & Benefits Surcharge

Edible Beats is proud to be a local, independent, 100% Employee-Owned business. In the spirit of being an E.S.O.P., all gratuities are shared amongst the entirety of our hourly staff (Front & Back of House).

You will also notice a 5% Fair Wage & Benefits surcharge added to your check. Why? In the spirit of transparency, 100% of this surcharge goes towards the continued support of our hourly teams' benefits (see QR code for full list). We are endlessly thankful and grateful for your support of our employee-owned and independently operated restaurants. ♥

Wanna know more?
 Scan here:

