

COCKTAILS

- Bloody Mary** 13  
VODKA & ROOT DOWN'S  
BLOODY MARY MIX (ADD BACON +\$2)
- Espresso & Amaro** 16  
VODKA, ESPRESSO,  
AVERNA & DEMERARA
- Beet Down** 15  
GIN, APEROL, GINGER LIQUEUR  
& BEET SHRUB

- Jack Rabbit Slim** 15  
GIN, ROSEMARY,  
CARROT & LEMON
- Pepper Blossom** 15  
FAMILY JONES GIN, ST GERMAIN,  
GRAPEFRUIT & JALAPENO
- Don Draper** 16  
CITRUS-INFUSED WHISKEY,  
TURKISH TOBACCO BITTERS & ORANGE

MIMOSAS

- Bottomless**  
BLOOD ORANGE 27  
CLASSIC 25
- Single**  
BLOOD ORANGE 13  
CLASSIC 12

\*\*BOTTOMLESS MIMOSAS AVAILABLE ONLY TO GUESTS ORDERING A BRUNCH ENTRÉE. PLEASE DRINK RESPONSIBLY & NO SHARING!\*\*

SWEETS + STARTS

VEGAN - V & GLUTEN FREE - GF / BY REQUEST

- Baker's Pastry Duo** 13  
w/ Housemade Spreads
- GF Lemon Poppyseed Pancakes** 9 / 17  
Vanilla Mascarpone, Almond-Biscotti Crumble & Wild Blueberry Syrup
- GF Carrot Bread French Toast** 9 / 16  
Chai Yogurt, Grilled Pineapple Maple Syrup & Ginger Oat Crumble
- V/GF Cashew Queso** 11  
Soyrizo, Pico de Gallo, Cilantro & Tortilla Chips

- GF Mushroom & Herb Omelet** 18  
White Cheddar, Shallot Jam, Arugula & Lime Crema

- Fried Chicken & Goat Cheese Biscuit\*** 22  
Fried Egg, Red Chile-Mushroom Gravy & *BeatBox* Greens

- GF Egg Sandwich** 17  
Fluffy Eggs, Almond Romesco, Iberico Cheese, *BeatBox* Sprouts, Chermoula & Croissant

- V/GF Breakfast Burrito** 19  
Scrambled Eggs, Chorizo Verde, Smoked Mozzarella, Avocado, Black Beans,  
Pico de Gallo & Pepita Salsa Macha

- GF Cubano Benedict\*** 19  
Mojo Pork, Uncured Ham, Plantain-Pickle Relish, Gruyere Hollandaise & *BeatBox* Greens

- GF Pakora Benedict\*** 18  
Sweet Potato-Cauliflower Fritters, Spinach Korma, *BeatBox* Greens & Vadouvan Hollandaise

- V/GF The Standard\*** 18  
Two Eggs, Home Fries & Choice of: Bacon, Ham, or Chicken Apple Sausage

- V/GF Scrambled Tofu** 17  
Roasted Veggies, Crispy Shallots, Black Lentil Curry, Tomato & Jalapeño-Cilantro Chutney

- GF Steak & Eggs\*** 25  
Bison NY Strip, Sunny Egg, Almond Romesco, Chermoula & Home Fries

PROTEIN ADD-ONS

ADD

- BLACK PEPPER BACON \$6  
UNCURED HAM \$7  
5 OZ BISON NY STRIP\* \$15

- 8 OZ PULLED PORK \$6  
ROASTED CHICKEN BREAST \$10

ADD

EGGS, ETC

LUNCH-Y

- V/GF Roasted Baby Beet Salad** 18  
Goat Cheese, Toasted Hazelnuts, Beet-Sunflower Pesto, Radish, Arugula & Basil Vin

- V Veggie Burger Sliders** 23  
Jalapeño Jam, Dijon, Slaw, Pickled Onion, Sweet Potato Fries & Curry-Lime Yogurt

- GF Colorado Lamb Burger Sliders\*** 24  
Bacon, Aged Cheddar, Harissa Aioli, Kale-Carrot Slaw & Mint Garlic Yogurt (add Eggs +\$5)

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.

Local Sustainable Sourcing

We are committed to doing the right thing as a responsible local business, and value our partners in bringing the best ingredients to our food. We collaborate with local farmers to highlight seasonal ingredients and sustainably raised proteins, and feature produce from our very own *BeatBox* Farms.

## BRUNCH SIDES

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

Plant Based "Chorizo" 7  
Fried Plantains 7  
Pakora Fritters 8  
Veg Green Chili 5 / 9  
Side of 2 Eggs\* 6

Home Fries 6  
Biscuit 5  
Croissant 5 SUB 2  
Toast & Jam 5  
1/2 Avocado 5 SUB 2  
Fresh Fruit 6 SUB 3

## FREE SPIRITED

ZERO-PROOF

**Beet Down (N/A) 9**  
Ginger, Beet Shrub, Lemon

**Jack Rabbit (N/A) 9**  
Rosemary, Carrot, Lemon

**SPORTea 6**  
Brazilian Mate, Siberian Ginseng & Ginger (Refills)

**Pepper Blossom (N/A) 9**  
Grapefruit, Jalapeno

**Coconut Ginger Fizz (N/A) 8**  
Ginger, Lime, Coconut Milk & Sparkling Water

## CODA COFFEE

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

**Espresso 4**  
**Latte 6**  
**Cappuccino 5**  
**Regular 5**  
**Bhakti Chai 6**

CHOICE OF:  
CREAM, WHOLE MILK, ALMOND OR OAT MILK

## BUBBLES & ROSÉ

**Tiamo, Prosecco 14/53**  
VENETO, ITALY

**Naveran Brut Cava Rosé 16/58**  
PENEDÉS, SPAIN

**I'Escarelle Rosé 14/53**  
MÉDITERRANÉE, FRANCE

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:

