

COCKTAILS

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

Don Draper 16

CITRUS-INFUSED WHISKEY, TURKISH TOBACCO BITTERS, ORANGE

Cabin Fever 17

ROSEMARY BOURBON, PINE LIQUEUR, APPLEWOOD SMOKED SIMPLE, BITTERS

NA Beet Down 15

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

NA Pepper Blossom 15

FAMILY JONES GIN, ST GERMAIN, GRAPEFRUIT, JALAPEÑO

Saffron Dreamsicle 15

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

Midnight 'Rita 16

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 9.5 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 18.5 Colorado Goat Cheese, Arugula, Radish, Beet-Sunflower Pesto, Hazelnuts & Basil Vin

SLIDERS

v Veggie Burger Sliders 23

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

GF Colorado Lamb Burger Sliders* 24

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

V/GF Sweet Potato Fries 9.5 Curry Lime Yogurt

SHARE PLATES

GF Squash "Un-ion" Rings 17.5

Roasted Garlic Yogurt, Fines Herbs & Pomegranate Molasses

GF Colombian Arepas 18

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

GF Devils on Horseback 16.5

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

Butternut Squash Gnocchi 29

Guanciale, Pistachio-Hazelnut Dukkah, Asiago-Ricotta, BeatBox Greens& Sage Brown Butter

V/GF Red Rice Risotto 28

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

GF Diver Scallops* 31

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

ENTRÉES

V/GF Kadhi Pakora 31

Sweet Potato Fritters, Chickpea Stew, Chickories, Roasted Veg & Tomato Chutney

GF Bison Short Rib 43

Braised Carrots, Maple Roasted Brussels, Celeriac Shoestrings & Pomegranate Demi

GF Rockfish Tom Kha 35

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

GF Chicken Two Ways 33

Roasted & Confit, Farro, Apple-Brussel 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.
- NOT ALL INGREDIENTS ARE LISTED: So please ask ANY questions.
- 3) IMPORTANT: We are unable to guarantee a 100% Allergy Free Zone.
- However... WE WILL ALWAYS 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.

BEER

DRAFT

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

- 1

Stem Off-Dry Cider / 9

CANS

Avery 'White Rascal' **Belgian-Style Ale** / 9
Great Divide 'Yeti' **Imperial Stout** / 9
Bitburger Drive **N/A Beer** / 9

CIDER CANS

Stem Pear Cider / 9

WINE

SPARKLING

Tiamo, **Prosecco** 14/53

Bodegas Naveran, Brut Cava $\operatorname{Ros\'e}$ 16/58 PENEDÉS, SPAIN

Laurent-Perrier "La Cuvée", **Brut Champagne** 108 CHAMPAGNE, FRANCE

WHITE

Herència Altés, **Garnatxa Blanca** 14/53 PORTUGAL

Edoardo Miroglio "Bio", Viognier/Traminer 16/58
TERRA ALTA, SPAIN

Un Autre Monde, **Pinot Gris** 15/56
WILLAMETTE VALLEY, OREGON

Deep Down, Sauvignon Blanc 18/68
MARLBOROUGH, NEW ZEALAND

Fossil Point, **Chardonnay** 16/58 EDNA VALLEY, CALIFORNIA

Markus Molitor "Haus Klosterberg", **Riesling** 69 MOSEL, GERMANY

Mille Rêves, Chenin Blanc 75
VOUVRAY, FRANCE

Zárate, **Albariño** 78 RIAS BAIXAS, SPAIN

Henri Bourgeois "Les Baronnes" 84
Sauvignon Blanc

SANCERRE, FRANCE

ORANGE

Rogue Vine "Jamon Jamon", Moscatel 16/58
ITATA, CHILE

ROSÉ

l'Escarelle "Rumeurs", **Rosé** 14/53 MÉDITERRANÉE, FRANCE

RED

Te Quiero, **Red Field Blend** 14/53 CASTILLA, SPAIN

Lunaria "Coste di Moro", Montepulciano 16/58 ABRUZZO, ITALY

Luigi Bosca, Malbec 17/64
MENDOZA, ARGENTINA

Klee, **Pinot Noir** 17/64 WILLAMETTE VALLEY, OREGON

Clay Shannon, Cabernet Sauvignon 18/68
LAKE COUNTY, CALIFORNIA

Ettore Germano, **Nebbiolo** 72 LANGHE, PIEDMONT, ITALY

LAN "Xtrème Ecológico" Crianza, **Tempranillo** 77 RIOJA, SPAIN

Miner "Emily's", Cabernet Sauvignon 124
NAPA VALLEY, CALIFORNIA

Gassier "Lou Coucardié", Rhône Blend 94 COSTIÈRES DE NÎMES, FRANCE

Les Pensees de Pallus, Cabernet Franc 89 CHINON, FRANCE

CODA COFFEE

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

Espresso / 4

Latte / 6

Cappuccino / 5

Regular / 5

NON-ALCOHOLIC

SPORTea / 6

Brazilian Mate, Siberian Ginseng & Ginger

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

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:







EL FIVE

VITAL ROOT