

## COCKTAILS

AVAILABLE NON-ALCOHOLIC - NA - BY REQUEST

## Don Draper 16

CITRUS-INFUSED WHISKEY,
TURKISH TOBACCO BITTERS, ORANGE

## **Brass Monkey** 16

BOURBON, PAMPELMOUSSE LIQUEUR, CYNAR, ORGEAT, LEMON

## Espresso Martini 16

FAMILY JONES VODKA, AVERNA, FRESH ESPRESSO

### 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

### Takes Two to Mango 17

MEZCAL, ANCHO REYES, MANGO, PAPAYA, HABANERO, LIME

### **Electric Grove** 15

VODKA, ITALICUS, PINEAPPLE-BASIL CORDIAL, LIME, APPLETON RUM RINSE

## Seasonal Marg 15

REPOSADO TEQUILA, ALMA FINCA, SEASONAL FLAVORS, LIME, SALT FOAM

# Garden Party 15

MINT-INFUSED ELDERFLOWER LIQUEUR, SODA, PROSECCO

VEGAN - V & GLUTEN FREE - GF / BY REQUEST

## SOUP & SALAD

# GF Carrot & Thai Red Curry Soup 9.5 Apple-Pear Chutney & Cilantro

# v/GF Miso Spring Greens 18

BeatBox Greens, Togarashi Super Seeds, Jicama, Mandarin, Yuzu Kosho Whipped Tofu & Miso Vin

# 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 Tots 9.5

Bourbon Barrel Togarashi & Sherry Gastrique

### SHARE PLATES

### v/GF Trumpet Mushroom Tempura 18

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

## 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

# Sweet Corn Gnocchi 28

Queso Oaxaca, Lime Pepita Brittle, Jalapeño Gremolata, Sweet Corn Purée & Chipotle-Tomato Chutney

## **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 NY Strip\* 41

Aji Amarillo, Duck Fat Potatoes, Seasonal Veg, Pickled Onion Relish & Mole Coloradito

## **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.
- 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.

### 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.

### DRAFT

Rotating Draft / 9

New Terrain 'Hoppatropica' **Tropical Pale Ale** / 9
Ratio 'Cityscapes' **Mexican Lager** / 9

### **CANS**

Rotating Can / 9

Ratio 'No Shade' Pilsner / 9

Upslope 'Craft Light' N/A Beer / 9

Stem Cider Rotating / 9

### WINE

#### **SPARKLING**

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

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

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

### WHITE

Herència Altés, **Garnatxa Blanca** 14/53 TERRA ALTA, SPAIN

Edoardo Miroglio 'Bio', **Viognier/Traminer** 16/58 THRACIAN VALLEY, BULGARIA

Castel del Lupo 'Della Ginestra', **Pinot Grigio** 15/56 OLTREPO PAVESE, ITALY

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

## ROSE

l'Escarelle 'Rumeurs',  $\mathbf{Ros\acute{e}}$  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

Cloudline, 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

#### FREE-SPIRITED

Coconut Ginger Fizz / 8

Ginger, Lime, Coconut Milk & Sparkling Water

Cherry Bomb / 12

Amarena Cherry, Mint, Vanilla, Lemon & Soda

Garden Party / 13

Mint-Infused Elderflower Syrup, Soda, Zero-Proof Bubbles

SPORTea / 6

Brazilian Mate, Siberian Ginseng & Ginger

Bhakti Chai / 6

# Let's Party!

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

### Denver Employee 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% Denver Employee Benefits Surcharge added to your check. This is not a gratuity. Why? In the spirit of transparency, 100% of this surcharge goes towards the continued support of our teams' benefits (see QR code for full list). We are endlessly grateful for your support of our employee-owned and independently operated restaurants.

Wanna know more? Scan here:



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