

linger

BRUNCH

VEGAN & GLUTEN FREE BY REQUEST



MIMOSAS & MORE

*HOUSE POLICY: BOTTOMLESS MIMOSAS ARE AVAILABLE EXCLUSIVELY WITH THE PURCHASE OF A BRUNCH ENTRÉE. A TWO-HOUR TIME LIMIT APPLIES. PLEASE DRINK RESPONSIBLY—NO SHARING, THANK YOU. LAST CALL IS AT 3:00!

SINGLE MIMOSA 12 / 13

Classic or Blood Orange

BOTTOMLESS CLASSIC ORANGE 25

BOTTOMLESS BLOOD ORANGE 27

ELDERFLOWER SPRITZ 13

Elderflower Liqueur, Sumac, Lemon, Bubbles

BLOODY MARY 14

House Bloody Mix, Salt, Tajín Rim

STEAMED BAO BUNS

MONGOLIAN BBQ DUCK BAO **7.5 / 15**
Koji Pickled Cucumber & Scallion

CHAR SIU PORK BELLY BAO **7.5 / 15**
Charred Broccoli & Water Chestnut

KOREAN FRIED CHICKEN BAO **7.5 / 15**
Kimchee, Pickled Fresno & Korean Chili Aioli

*VEGAN BUNS SERVED WITH CRISPY TOFU

MAINS

DUNGENESS CRAB BURRITO* **25**
Okonomiyaki Style: Scallion Pancake,
Soft Scrambled Egg, Kewpie & Bonito Flakes
SUB MUSHROOM FOR VEGETARIAN

BLT BISCUIT **18**
Fluffy Egg, Crispy Bacon, House Biscuit,
Bacon-Onion Jam & Paprika Aioli

CHICKEN & PANDAN WAFFLE* **21**
Crispy Thigh, Sunny Egg, Kaya Jam,
Gochujang Maple & Yuzu Kosho Slaw

FARRO CAESAR **17**
BeatBox Greens, Smoked Almonds, Pecorino,
Spiced Croutons & Miso Caesar Dressing
ADD SKEWER \$7.5 EA: CHICKEN, TOFU

CHILAQUILES ROJOS* **17**
Chorizo, Sunny Egg, Guacamole,
Guajillo Salsa & Lime Crema

SHORT RIB BIBIMBAP BENEDICT* **19**
Bamboo Rice Cake, Marinated Mushrooms,
Poached Egg & Kimchee Hollandaise

CHEF & FOUNDER / JUSTIN CUCCI
CULINARY MANAGER / MICHAEL TORTORELLO

SWEETS

CHURRO FRENCH TOAST **9 / 17**
Salted Cream Cheese Whip,
Grilled Pineapple & Smoked Almonds

UBE MOCHI PANCAKES **16**
Passion Fruit Coulis, Vanilla Coconut Whip
& Chile Pepitas

PANDAN WAFFLE **7 / 13**
Kaya Jam, Salted Cream Cheese Whip,
Seasonal Fruit & Maple Syrup

DONUT HOLES **13**
Chocolate Hazelnut Dulce de Leche

SIDES

2 EGGS* **6**
VITAL Farms Pasture Raised

TENDERBELLY BACON **7**

CHORIZO / PLANT BASED "CHORIZO" **7**

HALF AVOCADO **5**

SEASONAL FRUIT **6**

HOME FRIES **6**

HOT HONEY SWEET POTATO FRIES **9.5**

MAKE YOUR OWN BREAKFAST* **16**
2 Eggs Your Way & Home Fries
Choice of Avocado, Bacon, Chorizo or
Plant-Based "Chorizo"

DENVER "OMELETTE" SAMMY **15.5**
Bao Bun, Soufflé Egg, Ham,
American Cheese, Chile Aioli & Home Fries

MAINE LOBSTER ROLL **29**
Knuckle & Claw Meat, Yuzu Kosho Aioli,
Brioche Bun & Home Fries

DOUBLE SMASH BURGER* **23**
Bacon-Onion Jam, American Cheese, Pickle,
Special Sauce & Hot Honey Sweet Fries

IMPOSSIBLE SLIDERS **23**
Mushroom-Onion Jam, American Cheese,
Pickle, Garlic "Aioli" & Hot Honey Sweet Fries

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.

WHITE

HOUSE WHITE	13 / 48
NORTICO (Alvarinho) Moncao & Melgaco, Portugal	13 / 48
REYNEKE WINES 'VINEHUGGER' (Chenin Blanc) West Cape, South Africa	15 / 56
KRASNO 'ORANGE' (Macerated Blend) Goriska Brda, Slovenia	13 / 50
PAS DE PROBLEME (Sauvignon Blanc) Languedoc, France	16 / 59
BRAND 'ELECTRIC CHARDONNAY ACID TEST' (Chardonnay/Riesling) Pfalz, Germany	16 / 62

SPARKLING & ROSÉ

BISOL 'JEIO' (Prosecco) Veneto, Italy	14 / 54
LES PETITES JAMELLES (Rosé) Languedoc, France	12 / 46
MCBRIDE SISTERS (Sparkling Brut Rosé) Hawke's Bay, New Zealand	16 / 59

BEER & CIDER

GREAT DIVIDE (JAPANESE STYLE LAGER) Samurai, 5.0% ABV, 20 IBU (Denver)	9
RATIO (PILSNER) No Shade Pilsner, 5.5% ABV, 35 IBU (Denver)	9
LUCKY BUDDHA (LAGER) Chinese Pale Lager, 4.8% ABV, 12 IBU (China)	10
UPSLOPE (IPA) West Coast, 6.5% ABV, 60 IBU (Boulder)	10
DENVER BEER CO. (BERRY KOLSCH) Princess YumYum, 4.8% ABV, 19 IBU (Denver)	9
STEM (CIDER) Rotating Flavor, 6.7% ABV (Lafayette)	10

N/A DRINKS

FINAL PETAL Pea Flower Tea, Lavender, Lime & Tonic	11
NEW DELHI MULE Turmeric Ginger Juice, Pineapple, Lemon	11
CODA DRIP COFFEE & ESPRESSO	4 / 6
TEATULIA HOT TEA	4
SPORTEA Brazilian Mate, Siberian Ginseng & Ginger (ONE REFILL)	6
PINK LEMONELLA Lemonade, Barberry, Hibiscus & Ginger	7
MOR KOMBUCHA Rotating Flavors	7

RED

HOUSE RED	13 / 48
COEUR WINE CO. 'UPWELL' (Cabernet Sauvignon) Lodi, California	14 / 54
LAND OF SAINTS 'GSM' (Grenache/Syrah/Mourvedre) Santa Barbara, California	15 / 58
STOLLER FAMILY ESTATE (Pinot Noir) Willamette Valley, Oregon	16 / 62
POGGIO DEL MORO (Super Tuscan) Tuscany, Italy	16 / 61

COCKTAILS

WAI THAI TEA Spice Infused Rum, Amontillado Sherry, Thai Tea & Brown Sugar CHOICE OF COCONUT OR CONDENSED MILK	14
RESTING PLACE Lavender Infused Vodka, Raspberry, Lemon & Tonic	15
NEW SAIGON Gin, Lime, Basil, Jalapeño & Cucumber	16
MORTUARY MARGARITA Tequila, Seasonal Fruit, Lime & "Salt Foam"	15
MOJAVE MUERTE Black Pepper Infused Mezcal, Hibiscus, Blanc Vermouth, Lemon & Grapefruit Bitters	16
THE LAST NAIL 291 Small Batch Bourbon, Drambuie, Bruto Americano, Walnut & Orange Bitters	30
ESPRESSO MARTINI Vodka, Marble Espresso Liqueur & Cinnamon	17
BAHARAT OLD-FASHIONED Bourbon, Baharat Spice & Orange Bitters	16
SEASONAL FROZEN COCKTAIL We like to mix it up! Ask your server about our current frozen feature	16

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 of your gratuities are shared amongst the entirety of our hourly staff (front and 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. ♥

Want to know more? Scan Here:



linger
EATUARIES

EL FIVE

r o o t
d o w n

VITAL ROOT

