

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

V/GF Fire Roasted Tomato & Lentil Soup 9.5

Cucumber-Jalapeño Relish & Cumin Yogurt

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 Albacore Aguachile* 23

Mango, Watermelon Radish, Cilantro,
Serrano Sesame Oil & Black Garlic Hot Sauce

GF Griddled Colombian Arepas 18

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

GF Devils on Horseback 16.5

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

Oaxacan Corn Gnocchi 28

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

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 Country Fried Tofu 31

Red Beans, Trumpet Mushroom "Andouille,"
Carrot-Herb Salad & Turmeric Carolina Gold Rice

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 Pan Roasted Chicken 33

Cotija Cheese, Tomato and Red Pepper Grit Cake,
Poblano Adobo & Pepita Salsa Macha

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.

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

BEER & CIDER

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

Jean-Pierre Vacher & Fils, **Sauvignon Blanc** 84
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

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 9

Ginger, Lime, Coconut Milk & Sparkling Water

Cherry Bomb 12

Amarena Cherry, Mint, Vanilla, Lime & 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:

