

COCKTAILS	Bloody Mary 13 VODKA & ROOT DOWN'S BLOODY MARY MIX (ADD BACON +\$2)	Garden Party 15 MINT-INFUSED ELDERFLOWER LIQUEUR, SODA & PROSECCO	MIMOSAS	Bottomless BLOOD ORANGE 27 CLASSIC 25
	Espresso Martini 16 VODKA, ESPRESSO, AVERNA & DEMERARA	Pepper Blossom 15 FAMILY JONES GIN, ST GERMAIN, GRAPEFRUIT & JALAPENO		Single BLOOD ORANGE 13 CLASSIC 12
	Beet Down 15 GIN, APEROL, GINGER LIQUEUR & BEET SHRUB	Seasonal Marg 15 REPOSADO TEQUILA, ALMA FINCA, SEASONAL FLAVORS & SALT FOAM		**BOTTOMLESS MIMOSAS AVAILABLE ONLY TO GUESTS ORDERING A BRUNCH ENTRÉE. PLEASE DRINK RESPONSIBLY & <u>NO SHARING!</u> **

SWEETS + STARTS	VEGAN - V & GLUTEN FREE - GF / BY REQUEST	
	Baker's Pastry Duo 13 w/ Housemade Spreads	
	GF Lemon Poppyseed Pancakes 9 / 17 Macerated Strawberries, Almond-Biscotti Crumble & Huckleberry Devonshire Cream	
	GF Zucchini Cake French Toast 9 / 17 Ginger Oat Streusel, Chai Yogurt & Blueberry Maple Syrup	
	V/GF Cashew Queso 11 Soyrizo, Pico de Gallo, Cilantro & Tortilla Chips	

EGGS, ETC	GF Mushroom & Herb Omelet 18 White Cheddar, Shallot Jam, Arugula & Lime Crema	
	Fried Chicken & Goat Cheese Biscuit* 22 Fried Egg, Red Chile-Mushroom Gravy & <i>BeatBox</i> Greens	
	GF Egg Sandwich 17 Fluffy Eggs, Almond Romesco, Iberico Cheese, <i>BeatBox</i> 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 & <i>BeatBox</i> Greens	
	GF Red Pepper Grit Cake Benedict* 19 Mushroom "Andouille," Grit Cake, Sautéed <i>BeatBox</i> Greens & Poblano Hollandaise	
	V/GF The Standard* 18 Two Eggs, Home Fries & Choice of: Bacon, Ham, or Chicken Apple Sausage	
	V/GF Scrambled Tofu 17 Gochujang, Seasonal Veggies, <i>BeatBox</i> Greens, Crispy Shallots & Miso Vin	
	GF Steak & Eggs* 25 Bison NY Strip, Sunny Egg, Almond Romesco, Chermoula & Home Fries	

PROTEIN ADD-ONS				
ADD	BLACK PEPPER BACON \$6		8 OZ PULLED PORK \$6	ADD
	UNCURED HAM \$7		ROASTED CHICKEN BREAST \$10	
	5 OZ BISON NY STRIP* \$18		COUNTRY FRIED TOFU \$7	

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 Tots & 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.
- BEFORE ORDERING: Communicate all allergies & dietary restrictions!
 - NOT ALL INGREDIENTS ARE LISTED: So please ask ANY questions!
 - IMPORTANT: We are unable to guarantee a 100% Allergy Free Zone.
 - 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.

*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.

BRUNCH SIDES

Black Pepper Bacon 6
5 oz Bison NY Strip* 18
Chicken Apple Sausage 7
Uncured Ham 7
Chorizo Verde 6

Plant Based “Chorizo” 7
Fried Plantains 7
Country Fried Tofu 7
Veg Green Chili 5 / 9
Side of 2 Eggs* 6
Goat Cheese Biscuit 5

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

FREE - SPIRITED

ZERO – PROOF

Beet Down 9
Ginger, Beet Shrub & Lemon

Garden Party 13
Mint-Infused Elderflower Syrup, Soda & Zero-Proof Bubbles

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

Pepper Blossom 9
Grapefruit & Jalapeno

Coconut Ginger Fizz 9
Ginger, Lime, Coconut Milk & Sparkling Water

Cherry Bomb 12
Amarena Cherry, Mint, Vanilla, Lime & Soda

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 ♥



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:

