

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

THE REAL DILL Bloody Mix, Salt & Tajín Rim

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

STEAMED BAO BUNS

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

CHAR SIU PORK BELLY BAO 7.5 / 15
Apple, Shiso & Tangerine Yuzu Vinaigrette

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

*VEGAN BUNS SERVED WITH CRISPY TOFU

SIDES

2 EGGS* 6
VITAL Farms Pasture Raised

BRUNSON BLACK PEPPER BACON 7

CHORIZO / PLANT BASED "CHORIZO" 7

HALF AVOCADO 5

SEASONAL FRUIT 6

HOME FRIES 6

HOT HONEY SWEET POTATO FRIES 9.5

MAINS

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

DENVER "OMELETTE" SAMMY 16.5
Crumpet, Soufflé Egg, Tender Belly Ham,
American Cheese, Chile Aioli & Home Fries

FARRO CAESAR 17
BeatBox Greens, Smoked Almond, 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

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

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

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.

CHEF & FOUNDER / JUSTIN CUCCI
EXECUTIVE CHEF / AARON BOISVERT
GENERAL MANAGER / STEVEN CHANDLER

WHITE

HOUSE WHITE	13 / 48
NORTICO (Alvarinho) Moncao & Melgaco, Portugal	13 / 48
CASA JIPI (Sauvignon Blanc) Baja California, Mexico	16 / 60
REYNEKE WINES 'VINEHUGGER' (Chenin Blanc) West Cape, South Africa	15 / 56
KRASNO 'ORANGE' (Macerated Blend) Goriska Brda, Slovenia	13 / 50
BRAND 'ELECTRIC CHARDONNAY ACID TEST' (Chardonnay/Riesling) Pfalz, Germany	16 / 62

SPARKLING & ROSÉ

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

BEER & CIDER

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

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 our 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:



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

N/A DRINKS

FINAL PETAL Pea Flower Tea, Lavender, Lime & Tonic	8
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	5

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. HERE ARE SOME OF OUR FAVORITES!

EDIBLE BEATS BEATBOX FARMS

SPIN FARMS

REBEL FARM

CALLICRATE CATTLE CO.

HARVEST MOON BAKING CO.

THE FAMILY JONES DISTILLERY

MARBLE DISTILLING CO.

291 DISTILLERY



VITAL ROOT

EL FIVE

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