

COCKTAILS

Bloody Mary 13
VODKA & ROOT DOWN’S
BLOODY MARY MIX (ADD BACON +\$2)

Espresso Martini 16
VODKA, ESPRESSO,
AVERNA & DEMERARA

Beet Down 15
GIN, APEROL, GINGER LIQUEUR
& BEET SHRUB

Garden Party 15
MINT-INFUSED ELDERFLOWER LIQUEUR,
SODA & PROSECCO

Pepper Blossom 15
FAMILY JONES GIN, ST GERMAIN,
GRAPEFRUIT & JALAPENO

Seasonal Marg 15
REPOSADO TEQUILA, ALMA FINCA,
SEASONAL FLAVORS & SALT FOAM

MIMOSAS

Bottomless
BLOOD ORANGE 27
CLASSIC 25

Single
BLOOD ORANGE 13
CLASSIC 12

**BOTTOMLESS MIMOSAS AVAILABLE
ONLY TO GUESTS ORDERING A BRUNCH
ENTRÉE. PLEASE DRINK RESPONSIBLY
& NO SHARING!**

SWEETS + STARTS

VEGAN - V & GLUTEN FREE - GF / BY REQUEST

Baker’s Pastry Duo 9 / 15
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

GF Mushroom & Herb Omelet 18
White Cheddar, Shallot Jam, Arugula & Lime Crema

Fried Chicken & Goat Cheese Biscuit* 22
Fried Egg, Red Chile-Mushroom Gravy & *BeatBox* Greens

GF Egg Sandwich 17
Fluffy Eggs, Almond Romesco, Iberico Cheese, *BeatBox* 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 & *BeatBox* Greens

GF Red Pepper Grit Cake Benedict* 19
Mushroom “Andouille,” Grit Cake, Sautéed *BeatBox* 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, *BeatBox* 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
UNCURED HAM \$7
5 OZ BISON NY STRIP* \$18

8 OZ PULLED PORK \$6
ROASTED CHICKEN BREAST \$10
COUNTRY FRIED TOFU \$7

ADD

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.
- 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 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.

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:

