

COCKTAILS

**Bloody Mary** 13  
VODKA & THE REAL DILL  
BLOODY MARY MIX (ADD BACON +\$2)

**Espresso Martini** 16  
VODKA, ESPRESSO,  
AVERNA & DEMERARA

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

**Neon Motel** 17  
MEZCAL, APEROL, VELVET FALERNUM, URFA,  
LIME & JALAPEÑO-HABANERO TINCTURE

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

**Seasonal Marg** 15  
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

**Baker's Pastry Duo** 9 / 15  
w/ Housemade Spreads

**GF Apple Pie Pancakes** 9 / 17  
Spiced Apple Compote, Smoked Almond Streusel & Salted Cream Cheese Whip

**GF Carrot Cake French Toast** 9 / 17  
Ginger Oat Crumble, Chai Yogurt & Pineapple 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 & *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  
Hanger Steak, Sunny Egg, Almond Romesco, Chermoula & Home Fries

ADD

BLACK PEPPER BACON \$6  
UNCURED HAM \$7  
5 OZ HANGER STEAK\* \$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.

\*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 Hanger Steak\* 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

Lyre’s Non-Alcoholic Gin, Beet Shrub, Ginger, Lemon

Garden Party 13

Mint-Infused Elderflower Syrup, Soda, Zero-Proof Bubbles

SPORTea 6

Brazilian Mate, Siberian Ginseng, Ginger (Refills)

Pepper Blossom 9

Lyre’s Non-Alcoholic Gin, Elderflower, 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

Gruet Winery, Brut Rosé 14/53

ENGLE, NEW MEXICO

Girasole Vineyards, Rosé 14/53

MENDOCINO COUNTY, CALIFORNIA

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:

