

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 GF

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

CHICKEN APPLE SAUSAGE

7

BRUNSON BLACK PEPPER BACON

7

HALF AVOCADO

5

SEASONAL FRUIT

6

HOME FRIES

6

HOT HONEY SWEET POTATO FRIES

9.5

MAINS

MAKE YOUR OWN BREAKFAST*

16

2 Eggs Your Way, Choice of Avocado,
Bacon or Chicken Sausage & Home Fries

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, SHRIMP, BISON*, TOFU

CRISPY FETA PIE BENEDICT*

18

Phyllo, Red Pepper, Kale, Beat Box Greens,
& Roasted Garlic Hollandaise

SHORT RIB BIBIMBAP BENEDICT*

19

Bamboo Rice Cake, Marinated Mushrooms,
Poached Egg & Kimchee Hollandaise

BIRRIA TAMALE

16

Short Rib, Oaxacan Cheese,
Red Onion Curtido & Birria Consommé

CHICKEN & PANDAN WAFFLE*

22

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

HANGOVER RAMEN*

24

Duck Confit, Pork Belly, Shoyu Egg,
Bok Choy, Pickled Ginger & Scallion

BREAKFAST DOSA*

24

Sunny Egg, Masala Potatoes, Mushroom,
Brussels, Maple Drizzle & Coriander Chutney

GOT ALLERGIES?

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

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.

WHITE

HOUSE WHITE	13 / 48
NORTICO	13 / 48
(Alvarinho) Moncao & Melgaco, Portugal	
CASA JIPI	16 / 60
(Sauvignon Blanc) Baja California, Mexico	
KRASNO 'ORANGE'	13 / 50
(Macerated Blend) Goriska Brda, Slovenia	
REYNEKE WINES 'VINEHUGGER'	15 / 56
(Chenin Blanc) West Cape, South Africa	
PRESQU'ILE	15 / 58
(Chardonnay) Santa Maria Valley, California	

SPARKLING & ROSÉ

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

BEER & CIDER

RATIO (DARK LAGER)	9
Darklands, 5.7% ABV (Denver)	
GREAT DIVIDE (JAPANESE LAGER)	9
Samurai, 5.0% ABV, 20 IBU (Denver)	
UPSLOPE (IPA)	10
West Coast, 6.5% ABV (Boulder)	
LUCKY BUDDHA (CHINESE LAGER)	10
Pale Lager, 4.8% ABV, 12 IBU (China)	
DENVER BEER CO (HONEY WHEAT)	9
Backyard Buzz, 5.0% ABV (Denver)	
STEM (CIDER)	10
Rotating Flavor, 6.7% ABV (Lafayette)	

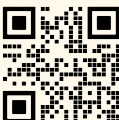
DENVER EMPLOYEE BENEFITS SURCHARGE

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 your 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
STOLLER FAMILY ESTATE	16 / 62
(Pinot Noir) Willamette Valley, Oregon	
LAND OF SAINTS 'GSM'	15 / 58
(Grenache/Syrah/Mourvedre) Santa Barbara, California	
POGGIO DEL MORO	16 / 61
(Super Tuscan) Tuscany, Italy	
COEUR WINE CO. 'UPWELL'	14 / 54
(Cabernet Sauvignon) Lodi, California	

N/A DRINKS

FINAL PETAL	11
Pea Flower Tea, Lavender, Lime & Tonic	
NEW DELHI MULE	11
Turmeric Ginger Juice, Pineapple & Lemon	
CODA DRIP COFFEE & ESPRESSO	4 / 6
TEATULIA HOT TEA	4
SPORTEA	6
Brazilian Mate, Siberian Ginseng & Ginger (ONE REFILL)	
PINK LEMONELLA	7
Lemonade, Barberry, Hibiscus & Ginger	
MOR KOMBUCHA	7
Rotating Flavors	

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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d o w n

