

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

Choice of Spirit, Bloody Mix, Salt & Tajin Rim

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

SWEETS

CARROT CAKE FRENCH TOAST 9 / 17
Salted Cream Cheese Whip,
Walnuts & Carrot Caramel

LEMON POPPY SEED PANCAKE 17
Grilled Strawberry Jam, Pistachio Crumble
& Cardamom-Mascarpone Whip

PANDAN WAFFLE 8 / 14
Kaya Jam, Salted Cream Cheese Whip,
Seasonal Fruit & Maple Syrup

DONUT HOLES 13
Chocolate Hazelnut Dulce de Leche

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

BIRRIA BREAKFAST TAMALES* 17
Short Rib, Sunny Egg, Oaxacan Cheese,
Red Onion Curtido & Birria Consommé

SALMON BENEDICT* 24
Everything Milk Bread, Scallion Schmear,
Fried Capers, Arugula & Lemon Hollandaise

SHORT RIB BIBIMBAP BENEDICT* 19
Bamboo Rice Cake, Marinated Mushrooms,
Poached Egg & Kimchee Hollandaise

BREAKFAST DOSA* 19
Sunny Egg, Masala Potatoes, Mushroom,
Asparagus, Maple Drizzle & Coriander Chutney

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* 19
Bacon-Onion Jam, American Cheese, Pickle,
Special Sauce & Hot Honey Sweet Fries

IMPOSSIBLE SLIDERS 19
Mushroom-Onion Jam, American Cheese,
Pickle, Garlic "Aioli" & Hot Honey Sweet Fries

FARRO CAESAR 17
BeatBox Greens, Smoked Almond, Pecorino,
Spiced Croutons & Miso Caesar Dressing

ADD SKEWER \$7.5 EA: CHICKEN, SHRIMP, BISON*, TOFU

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 / DOUG VU

WHITE

HOUSE WHITE	13 / 48
NORTICO (Alvarinho) Moncao & Melgaco, Portugal	14 / 48
CASA JIPI (Sauvignon Blanc) Baja California, Mexico	16 / 60
KRASNO 'ORANGE' (Macerated Blend) Goriska Brda, Slovenia	14 / 52
REYNEKE WINES 'VINEHUGGER' (Chenin Blanc) West Cape, South Africa	15 / 56
PRESQU'ILE (Chardonnay) Santa Maria Valley, California	15 / 58

SPARKLING & ROSÉ

CARPENE-MALVOLTI (Prosecco) Conegliano Valdobbiadene, Italy	15 / 58
LES PETITES JAMELLES (Rosé) Languedoc, France	14 / 46
MCBRIDE SISTERS (Sparkling Brut Rosé) Hawke's Bay, New Zealand	16 / 59

BEER & CIDER

RATIO (MEXICAN LAGER) Cityscapes, 4.8% ABV (Denver)	9
LUCKY BUDDHA (CHINESE LAGER) Pale Lager, 4.8% ABV (China)	10
DENVER BEER CO (PILSNER) Rocky Mtn Pilsner, 4.8% ABV (Denver)	9
STEM (CIDER) Rotating Flavor, 6.7% ABV (Lafayette)	10
GREAT DIVIDE (IPA) Titan, 7.1% ABV (Denver)	10

DENVER EMPLOYEE BENEFITS SURCHARGE

Edible Beats is a proud local, independent, 100% Employee-Owned business. As an ESOP, all gratuities are shared among our entire hourly team - front and back of house.

A 6% Denver Employee Benefits Surcharge is added to your check. This is not a gratuity - 100% goes directly toward supporting our teams' benefits (see QR code for details).

Thank you for supporting our employee-owned, independent restaurants. ♥

Want to know more? Scan Here:



RED

HOUSE RED	14 / 48
HYLAND ESTATES 'PETIT ESTATE' (Pinot Noir) Willamette Valley, Oregon	16 / 62
BUIL & GINÉ '17-XI' (Grenache Blend) Montsant, Spain	15 / 58
POGGIO DEL MORO (Super Tuscan) Tuscany, Italy	16 / 61
COEUR WINE CO. 'UPWELL' (Cabernet Sauvignon) Lodi, California	17 / 56

SPIRIT-LESS

FINAL PETAL Pea Flower Tea, Lavender, Lime & Tonic	11
NEW DELHI MULE Turmeric Ginger Juice, Pineapple & Lemon	12
TEATULIA HOT TEA	4
COLD BREW CAPPUCCINO	5
CODA DRIP COFFEE	4
SPORTEA Brazilian Mate, Siberian Ginseng & Ginger (ONE REFILL)	6
PINK LEMONELLA Lemonade, Barberry, Hibiscus & Ginger	7
MOR KOMBUCHA Rotating Flavors	7

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