

DINNER

FOUNDER *justin cucci* • EXECUTIVE CHEF *hannah elkins* • GM *tiffany fain*

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SPRING
APRIL
2026

VEGAN - V & GLUTEN FREE - GF / BY REQUEST

GRAZE

SWEET POTATO TOTS GF 9.5
togarashi, sherry gastrique & curry lime yogurt

DEVILS ON HORSEBACK GF 16.5
bacon, smoked almonds, gournay cheese fondue,
peppadew peppers & sherry gastrique

SEASONAL CROQUETTES 16
mostarda & chive mascarpone

GRIDDLED COLOMBIAN AREPAS GF 18
mozzarella, smoked gouda, achiote crema,
poblano-pistachio pesto & pico de gallo

MILL

GRILLED FOCACCIA 6.5
seasonal butter

MASA BIRRIA GF 22.5
braised lamb, queso fresco,
shishito tomatillo salsa & consommé

BROKEN RICE RISOTTO GF/V 26
carolina gold middlins, ricotta salata,
mushrooms, pickled chard & pea shoot pesto

GARDEN

BEET SALAD GF/V 18.5
colorado goat cheese, arugula, radish,
beet-sunflower pesto, hazelnuts & basil vin

GRILLED ARTICHOKE & ASPARAGUS GF 17.5
smoked almonds, watermelon radish,
pickled carrots, fennel, lemon chevre & hot honey

SMOKED CARROTS GF/V 15
pistachios, tahini whipped tofu
& fresno-chive chimichurri

CRISPY OYSTER MUSHROOMS GF/V 16
sesame batter, miso glaze & pickled fresno ranch

VEGGIE BURGER SLIDERS V 23
root down house made, jalapeño jam,
kale-carrot slaw & pickled red onion

COUNTRY FRIED TOFU GF/V 28
red beans, trumpet mushroom “andouille,”
carrot-herb salad & turmeric carolina gold rice

SEA

CURED STEELHEAD CRUDO* GF 24
olive celery tapenade, fennel pollen, orange,
crispy capers, dill & calabrian chili herb oil

DIVER SCALLOPS* GF 29
grilled asparagus, fresno, charred fennel dashi,
orange xo & thai basil oil

ROCKFISH TOM KHA GF 35
bamboo rice cake, carrot, snap peas, scallion,
radish & chili oil

LAND

LAMB SLIDERS* GF 24
bacon, aged cheddar, harissa aioli,
kale-carrot slaw & mint garlic yogurt

PAN ROASTED CHICKEN GF 33
cotija cheese, tomato & red pepper grit cake,
poblano adobo & pepita salsa macha

HANGER STEAK* GF 37
aji amarillo, duck fat potatoes, seasonal veg,
pickled onion relish & mole coloradito

GOT ALLERGIES?

WE WOULD LOVE TO HELP MAKE THIS A SEAMLESS EXPERIENCE—PLEASE COMMUNICATE ALL ALLERGIES
& DIETARY RESTRICTIONS BEFORE ORDERING. NOT ALL INGREDIENTS ARE LISTED. SO PLEASE ASK ANY QUESTIONS.
WHILE WE CAN'T GUARANTEE A 100% ALLERGY FREE ZONE. WE WILL ALWAYS DO OUR BEST.

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS.

BEER & CIDER

DRAFT

Rotating Draft 9

New Terrain 'Lost' **Colorado IPA** 9

Ratio 'Cityscapes' **Mexican Lager** 9

CANS

Rotating Can 9

Ratio 'Darklands' **Dark Lager** 9

Upslope 'Craft Light' **N/A Beer** 9

Stem Cider **Rotating** 9

WINE

SPARKLING

Tiamo, **Prosecco** 14/53
VENETO, ITALY

Gruet Winery, **Brut Rosé** 14/53
ENGLE, NEW MEXICO

Laurent-Perrier 'La Cuvée', **Brut Champagne** 130
CHAMPAGNE, FRANCE

WHITE

Kiona Vineyards, **Riesling** 14/53
COLUMBIA VALLEY, WASHINGTON

Dry Creek Vineyard, **Dry Chenin Blanc** 15/55
CLARKSBURG, CALIFORNIA

Primarius, **Pinot Gris** 13/50
DUNDEE HILLS, OREGON

Deep Down, **Sauvignon Blanc** 18/68
MARLBOROUGH, NEW ZEALAND

Fossil Point, **Chardonnay** 16/68
EDNA VALLEY, CALIFORNIA

Sass Winery, **Pinot Blanc** 78
WILLAMETTE VALLEY, OREGON

Cadre 'Sea Queen', **Albariño** 74
EDNA VALLEY, CALIFORNIA

Au Bon Climat 'Los Alamos', **Chardonnay** 120
SANTA BARBARA COUNTY, CALIFORNIA

Jean-Pierre Vacher & Fils, **Sauvignon Blanc** 84
SANCERRE, FRANCE

ROSÉ/SKIN CONTACT

Girasole Vineyards, **Rosé** 14/53
MENDOCINO COUNTY, CALIFORNIA

Ovum 'Big Salt', **Orange Rosé** 16/58
WILLAMETTE VALLEY, OREGON

RED

King Estate 'Next', **Red Blend** 14/53
COLUMBIA VALLEY, WASHINGTON

Lunaria 'Coste di Moro', **Montepulciano** 16/58
ABRUZZO, ITALY

Marietta Cellars 'Román', **Zinfandel** 15/55
NORTH COAST, CALIFORNIA

Cloudline, **Pinot Noir** 17/64
WILLAMETTE VALLEY, OREGON

Clay Shannon, **Cabernet Sauvignon** 18/68
LAKE COUNTY, CALIFORNIA

Open Range, **Malbec** 63
GRAND VALLEY, COLORADO

Matias, **Pinot Noir** 84
RUSSIAN RIVER VALLEY, CALIFORNIA

Miner 'Emily's', **Cabernet Sauvignon** 124
NAPA VALLEY, CALIFORNIA

Roots 'Lewis Vineyard', **Syrah** 89
COLUMBIA GORGE, OREGON

Elizabeth Rose 'Chockablock', **Cabernet Blend** 72
NAPA VALLEY, CALIFORNIA

CODA COFFEE

ETHICALLY SOURCED BEANS ROASTED IN DENVER.

***DECAF ALWAYS AVAILABLE.**

Espresso 4

Latte 6

Cappuccino 5

Regular 5

FREE - SPIRITED

COCONUT GINGER FIZZ 11
ginger, lime, coconut milk, sparkling water

CHERRY BOMB 10
amarena cherry, mint, vanilla, lime, soda

GARDEN PARTY 13
mint-infused elderflower syrup, soda,
zero-proof bubbles

SPORTEA 6
brazilian mate, siberian ginseng, ginger

BHAKTI CHAI 6

LET'S PARTY!

Visit ediblebeats.com/privateparties & throw your next event at Root Down, or at our Edible Beats sister restaurants ♥

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 gratuities are shared amongst the entirety of our hourly staff (Front & Back of House).

You will also notice a 6% 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. ♥

Wanna know more?
Scan here:



root
down

BEAT
BOX
FARMS

linger



EL FIVE

VITAL ROOT

Dinner

FOUNDER *justin cucci* • EXECUTIVE CHEF *hannah elkins* • GM *tiffany fain*

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