

Dinner

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

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SUMMER
2026

VEGAN - V & GLUTEN FREE - GF / BY REQUEST

Graze

- DEVILS ON HORSEBACK** GF 15
bacon, smoked almonds,
gournay cheese fondue,
peppadew peppers & gastrique
- MOM’S GREEK POTATOES** GF 11
chicken stock, feta
& aleppo-herb gremolata
- CRISPY OYSTER MUSHROOMS** GF/V 16
sesame batter, miso mustard
& pickled fresno ranch
- PLANTAINS** GF/V 9
queso fresco & lime
- SWEET POTATO TOTS** GF/V 9.5
togarashi, sherry gastrique
& curry lime yogurt
- HOUSEMADE FOCACCIA** V 6.5
seasonal butter

Garden

- SMOKED CARROTS** GF/V 15
pistachios, tahini whipped tofu
& fresno-chive chimichurri
- GRILLED ARTICHOKE & ASPARAGUS** GF 17.5
smoked almonds, lemon chèvre, fennel,
pickled carrots, watermelon radish & hot honey
- BEET SALAD** GF/V 18.5
colorado goat cheese, arugula, radish,
beet-sunflower pesto, hazelnuts & basil vin
- VEGGIE BURGER SLIDERS** V 23
root down housemade, jalapeño jam,
kale-carrot slaw & pickled red onions
- LION’S MANE “STEAK”** GF/V 27
mojo marinade, chili-lime plantain chips
salsa verde & cowboy caviar

sea

- CURED STEELHEAD CRUDO*** GF 24
olive celery tapenade, fennel pollen, orange,
crispy capers, dill & calabrian chili herb oil
- SHRIMP & SUCCOTASH** GF 23
bacon, fava-corn succotash, BeatBox greens,
tomato confit & bay leaf vin
- DIVER SCALLOPS*** 29
grilled asparagus, fresno, charred fennel dashi,
orange xo & thai basil oil
- ROCKFISH TOM KHA** GF 35
bamboo rice cake, carrots, snap peas, scallion,
radish & chili oil

MILL

- CHEESY GRITS** GF 10
peach-herb salad & brown butter pepperonata
- SWEET CORN RISOTTO** GF/V 16
carolina gold middlins, goat cheese, bacon lardons,
pine nuts & basil gremolata
- GRIDDLED COLOMBIAN AREPA** GF 16
mozzarella, smoked gouda, poblano-pistachio pesto,
tomato-piquillo crema & corn-zucchini salsa

Land

- MASA BIRRIA** 22.5
braised lamb, queso fresco,
shishito-tomatillo salsa & consommé
- LAMB SLIDERS*** GF 24
bacon, aged cheddar, harissa aioli,
kale-carrot slaw & mint garlic yogurt
- ROASTED HALF CHICKEN** GF 32
chicories, roasted tomatoes, pickled kumquat
& sherry honey jus
- FLATIRON STEAK*** GF 39
8oz. house smoked, chipotle demi glace,
peach-jalapeño relish & tobacco onions

GOT ALLERGIES? ... NO PROBLEM.

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.

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.