

VEGAN & GLUTEN FREE BY REQUEST



STEAMED BAO

- MONGOLIAN BBQ DUCK BAO

Koji Pickled Cucumber & Scallion

7.5 / 14
- CHAR SIU PORK BELLY BAO

Apple, Shiso & Tangerine Yuzu Vinaigrette

7.5 / 14
- KOREAN FRIED CHICKEN BAO

Kimchi, Pickled Fresno & Korean Chili Aioli

7.5 / 14
- *VEGAN BUNS SERVED WITH CRISPY TOFU

SWEETS

- DONUT HOLES

Chocolate Hazelnut Dulce de Leche

13
- TIRAMISU FRENCH TOAST

Mascarpone Cream, Orange, Cocoa Nibs, & Coffee Anglaise

9 / 17
- CARAMEL CORN WAFFLE

Popcorn Chantilly & Cherry Maple Syrup

8 / 14

MAINS

- BREAKFAST DOSA*

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

22
- DENVER "OMELETTE" SAMMY

Crumpet, Soufflé Egg, Tender Belly Ham, American Cheese, Chile Aioli & Home Fries

17
- CARNE ASADA*

Crispy Arepa, Sunny Up Egg, Salsa Roja & Avocado Salsa

29
- SHRIMP & GRITS*

Butternut Squash, Crispy Brussels, Poached Egg & Chili Lime Emulsion

19
- HANGOVER RAMEN*

Duck Confit, Pork Belly, Shoyu Egg, Sprouts, Pickled Ginger & Scallion

24
- DOUBLE SMASH BURGER*

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

19
- CHICKEN & WAFFLE*

Crispy Thigh, Sunny Egg, Kaya Jam, Gochujang Maple & Yuzu Kosho Slaw

22
- GADO GADO CHOPPED SALAD*

Beatbox Greens, Tempeh, Pickled Vegetable, Shoyu Egg & Walnut Miso Dressing

18
- PAIR WITH (1) SKEWER \$7 EA - CHICKEN, STEAK*, TOFU
- BAVARIAN BENEDICT*

Housemade Pretzel, Chicken Sausage, Brussels & Whole Grain Mustard Hollandaise

18
- MAKE YOUR OWN BREAKFAST*

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

16
- MAINE LOBSTER ROLL

Knuckle & Claw Meat, Yuzu Kosho Aioli, Brioche Bun & Home Fries

29

SIDES

- 2 EGGS*

VITAL Farms Pasture Raised

6
- 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

CHEF & FOUNDER / JUSTIN CUCCI
EXECUTIVE CHEF / AARON BOISVERT
GENERAL MANAGER / DOUG VU

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.

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 2:30!

- 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

GOT ALLERGIES?

- 20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE
- WE ARE HAPPY TO SPLIT CHECKS UP TO 6 WAYS

WHITE

HOUSE WHITE	13 / 48
CASA JIPI	16 / 60
(Sauvignon Blanc) Baja California, Mexico	
NORTICO	14 / 48
(Alvarinho) Moncao & Melgaco, Portugal	
REYNEKE WINES 'VINEHUGGER'	15 / 56
(Chenin Blanc) West Cape, South Africa	
AQUILLA CELLARS 'NEGOCIO'	14 / 54
(Chardonnay) Willamette Valley, Oregon	
FALLEN GRAPE 'MOTHER' ORANGE	15 / 56
(Macerated Blend) Central Coast, California	

SPARKLING & ROSÉ

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

BEER & CIDER

STEM (CIDER)	10
Rotating Flavor, 6.7% ABV (Lafayette)	
STATION 26 (CREAM ALE)	9
Tangerine Cream, 5.2% ABV (Denver)	
RATIO (MEXICAN LAGER)	9
Cityscapes, 4.8% ABV (Denver)	
AVERY BREWING CO (BROWN ALE)	10
Elle's, 5.5% ABV (Boulder)	
DENVER BEER CO (IPA)	10
Juicy Freak, 6.5% ABV (Denver)	

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
AQUILLA CELLARS 'NEGOCIO'	14 / 54
(Pinot Noir) Willamette Valley, Oregon	
BUIL & GINÉ '17-XI'	15 / 58
(Grenache Blend) Montsant, Spain	
POGGIO DEL MORO	16 / 61
(Super Tuscan) Tuscany, Italy	
COEUR WINE CO. 'UPWELL'	17 / 56
(Cabernet Sauvignon) Lodi, California	

SPIRIT-LESS

FINAL PETAL	11
Pea Flower Tea, Lavender, Lime & Tonic	
NEW DELHI MULE	12
Turmeric Ginger Juice, Pineapple & Lemon	
TEATULIA HOT TEA	4
Green, Chamomile, & Black Tea	
COLD BREW ESPRESSO	4
CODA DRIP COFFEE	5
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.