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BRUNCH

VEGAN & GLUTEN FREE BY REQUEST

100% EDIBLE BEATS EMPLOYEE OWNED

STEAMED BAO

OUR SIGNATURE BUNS MADE FRESH DAILY

MONGOLIAN BBQ DUCK BAO Ⓥ — 8 / 15
Koji Pickled Cucumber & Scallion

CHAR SIU PORK BELLY BAO Ⓥ — 8 / 15
Apple, Shiso & Tangerine Yuzu Vinaigrette

KOREAN FRIED CHICKEN BAO Ⓥ — 8 / 15
House Bun Made Daily with Kimchi, Pickled Fresno & Korean Chili Aioli
*VEGAN BUNS SERVED WITH CRISPY TOFU

SWEETS

DONUT HOLES — 13
Chocolate Hazelnut Dulce de Leche

TIRAMISU FRENCH TOAST — 9 / 17
Mascarpone Cream, Orange, Cocoa Nibs, & Coffee Anglaise

CARAMEL CORN WAFFLE — 8 / 14
Popcorn Chantilly & Cherry Maple Syrup

MAINS

BREAKFAST DOSA* Ⓥ GF — 22
Sunny Egg, Masala Potatoes, Mushroom, Brussels, Maple Drizzle & Coriander Chutney

DENVER "OMELETTE" SAMMY GF — 17
Crumpet, Soufflé Egg, Tender Belly Ham, American Cheese, Chile Aioli & Home Fries

CARNE ASADA* GF — 28
Crispy Arepa, Sunny Up Egg, Salsa Roja & Avocado Salsa

SHRIMP & GRITS* GF — 19
Poached Egg, Crispy Brussels, Butternut Squash & Chili - Lime Hollandaise

HANGOVER RAMEN* GF — 24
Duck Confit, Pork Belly, Shoyu Egg, Sprouts, Pickled Ginger & Scallion

DOUBLE SMASH BURGER* GF — 19
Bacon-Onion Jam, American Cheese, Pickle, Special Sauce & Hot Honey Sweet Fries

CHICKEN & WAFFLE* — 22
Crispy Thigh, Sunny Egg, Kaya Jam, Gochujang Maple & Yuzu Kosho Slaw

GADO GADO CHOPPED SALAD* Ⓥ GF — 18
Beatbox Greens, Tempeh, Pickled Vegetable, Shoyu Egg & Walnut Miso Dressing
PAIR WITH (1) SKEWER $7 EA - CHICKEN, STEAK*, TOFU

BAVARIAN BENEDICT* — 18
Housemade Pretzel, Chicken Sausage, Slaw & Whole Grain Mustard Hollandaise

MAKE YOUR OWN BREAKFAST* GF — 16
2 Eggs Your Way, Choice of Avocado, Bacon or Chicken Sausage & Home Fries

MAINE LOBSTER ROLL GF — 29
Knuckle & Claw Meat, Yuzu Kosho Aioli, Brioche Bun & Home Fries

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

MIMOSAS & MORE

** HOUSE RULE ** BOTTOMLESS MIMOSAS ARE AVAILABLE WITH THE PURCHASE OF A BRUNCH ENTRÉE ONLY. 2-HOUR LIMIT. NO SHARING. CHEERS AND DRINK RESPONSIBLY.

SINGLE MIMOSA 11/12
Orange or Blood Orange

BOTTOMLESS ORANGE 24

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?

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.

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

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

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

WHITE

HOUSE WHITE 13 / 52

CASA JIPI 15 / 60
(Sauvignon Blanc) Baja California, Mexico

NORTICO 14 / 56
(Alvarinho) Moncao & Melgaco, Portugal

REYNEKE WINES 'VINEHUGGER' 15 / 60
(Chenin Blanc) West Cape, South Africa

AQUILA CELLARS 'NEGOCIO' 14 / 56
(Chardonnay) Williamette Valley, Oregon

FALLEN GRAPE 'MOTHER' ORANGE 16 / 64
(Skin Contact Blend) Central Coast, California

SPARKLING & ROSÉ

CARPENE-MALVOLTI 14 / 56
(Prosecco) Conegliano Valdobbiadene, Italy

LES PETITES JAMELLES 13 / 52
(Rosè) Languedoc, France

MCBRIDE SISTERS 15 / 60
(Sparkling Brut Rosé) Hawke's Bay, New Zealand

BEER & CIDER

STEM (CIDER) 10
Rotating Flavor, 6.1% 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
Ellie's, 5.5% ABV (Boulder)

DENVER BEER CO (JUICY 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?

RED

HOUSE RED 13 / 52

AQUILA CELLARS 'NEGOCIO' 14 / 56
(Pinot Noir) Williamette Valley, Oregon

BUIL & GINÉ '17-XI' 15 / 60
(Grenache Blend) Montsant, Spain

POGGIO DEL MORO 15 / 60
(Super Tuscan) Tuscany, Italy

COEUR WINE CO. 'UPWELL' 14 / 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 ACTING RESPONSIBLY AS A LOCAL BUSINESS. WE DEEPLY VALUE OUR PARTNERSHIP WITH LOCAL FARMERS, WORKING TOGETHER TO BRING YOU THE BEST SEASONAL INGREDIENTS AND SUSTAINABLE PROTEINS.

EDIBLE BEATS BEATBOX FARMS

SPIN FARMS

REBEL FARM

CALLICRATE CATTLE CO.

HARVEST MOON BAKING CO.

WOODEN SPOON CAFÉ & BAKERY

THE FAMILY JONES DISTILLERY

MARBLE DISTILLING CO.

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