

AM SWEET

GF Bananas Foster Pancakes \$9 / \$15

Rum-Banana Caramel, Devonshire Cream, Smoked Almonds

GF Carrot Cake French Toast \$9 / \$15

Grilled Pineapple Syrup, Creme Fraiche, Superseeds

Daily Pastry \$10

EGGS, ETC.

GF Not An Omelet \$16

Smoked Gouda, Roasted Red Pepper, Greens, Pickled Onions, Gournay
Cheese Fondue

+ ADD BLACK PEPPER BACON \$4 +

Fried Chicken & Goat Cheese Biscuit* \$18

Fried Egg, Red Chile-Mushroom Gravy & Collard Greens

GF Fried Egg Sandwich* \$15

Croissant, Iberico Cheese Costra, Almond Romesco, Scallions & Roasted
Tomato Chermoula

+ ADD BLACK PEPPER BACON \$4 +

☑ Breakfast Burrito \$17

Scrambled Eggs, Smoked Mozzarella, Chorizo Verde, Avocado, Black
Beans, Dark Mole & Pico de Gallo

+ VEGAN SUB SOYRIZO +

GF Croque Madame Benedict* \$18

Country Ham, Collard Greens, Goat Cheese Biscuit, Jalapeno Jam,
Gruyere Hollandaise

GF☑ Egg in Purgatory \$17

Sunny Egg, Cotija, Roasted Eggplant, Carrots, Potatoes,
Cherry Tomatoes, Pita & Vegetarian Green Chili

GF☑ Tofu "Paneer" Scrambled \$15

Eggplant, Kale, Harissa Carrots Goji Berries, Tomato, Chili Paneer
Sauce & Cilantro Chutney

LUNCH

GF☑ Roasted Baby Beet Salad \$15

Goat Cheese, Arugula, Radish, Goat Cheese, Toasted Hazelnuts,
Beet-Sunflower Seed Pesto & Basil Vin

+ ADD: COUNTRY FRIED TOFU \$6 | CHICKEN \$8 | CURED SALMON* \$8 | SIRLOIN* \$13 +

GF Burrata Toast \$18

Scrambled Eggs, Spanish Chorizo, Mushrooms, Spinach, Roasted
Tomatoes, Challah Bread & Chermoula

☑ Veggie Burger Sliders \$18

Jalapeno Jam, Dijon, Slaw, Pickled Onion, Sweet Potato Fries &
Curry-Lime Yogurt

GF 36 hr. Short Rib Hash* \$23

Sunny Egg, Butternut Squash, Roasted Bell Pepper, Black Beans, Fried
Plantain, Achiotte Crema & Anaheim Salsa

GF Colorado Lamb Burger* \$19

Bacon, Sunny Side Egg, Aged Cheddar, Harissa Aioli, Sweet Potato Fries,
Curry-Lime Yogurt & Mint Slaw

+ SUB GLUTEN-FREE BUN \$1 +

BOTTOMLESS

MIMOSAS

Blood Orange \$23

Classic \$21



WE RESERVE THE RIGHT TO LIMIT SERVICE TO ANY
“CHEMICALLY INCONVENIENCED” GUEST. HOUSE
POLICY: BOTTOMLESS MIMOSAS AVAILABLE ONLY TO
GUESTS ORDERING A BRUNCH ENTRÉE. PLEASE DRINK
RESPONSIBLY, NO SHARING PLEASE!

LAST CALL IS AT 3:00, PLAN ACCORDINGLY!

SIDES

Black Pepper Bacon \$5

Chorizo \$6

Soyrizo \$6

5 oz. Bistro Tender Steak* \$13

Chicken Apple Sausage \$7

Veg Green Chili 5 / 9

Side of Lox* \$8

Side of Collard Greens \$7

Side of 2 Eggs* \$4

Poached Egg* \$2

Egg Whites Sub \$1

Home Fries \$6

Croissant \$3

+ SUB 2

Toast & Jam \$3

Avocado \$2

+ SUB 1

Fresh Fruit \$5

+ SUB 2

Gluten-free Toast \$3

BY REQUEST ONLY: V/VEGAN | GF/GLUTEN-FREE

CHEF/OWNER, JUSTIN CUCCI / CULINARY DIRECTOR, BRAD DEFURIO
EXECUTIVE CHEF, BRENDAN BAILEY

Find us at [EdibleBeats.com](https://ediblebeats.com) for Pick-up & UberEats
for Delivery

MORE DRINKS ON BACK!

COFFEE/ETC...

Coda Espresso / Decaf Espresso \$4

Coda Cappuccino / Decaf Cappuccino \$4

Coda Regular / Decaf Drip \$5

Ethically sourced beans from all around the globe, roasted locally in Denver.

WE OFFER COMPLIMENTARY CREAM & WHOLE | ALMOND
OR COCONUT MILK .50

TEA, ETC.

Teatulia \$4

(Assortment of Flavors) Certified organic teas, directly sourced from Bangladesh.

Sherpa Chai \$5

BUBBLES & ROSÉ

Tiamo, Prosecco \$12 / \$45

Veneto, Italy

Featured Rosé

Changes weekly, please ask for our current selection.

PLEASE ASK YOUR SERVER/BARTENDER FOR THE FULL
WINE LIST FOR MORE OPTIONS.

COCKTAILS

Blood Orange Mimosa \$11

Blood Orange Juice & Bubbles

Classic Mimosa \$10

Orange Juice & Bubbles

Bloody Mary \$11

Vodka & Root Down's Bloody Mary Mix

Espresso & Amaro \$14

Vodka, Espresso, Averna & Demerara

Spicy Froloma \$14

Tequila, Martini & Rossi Bianco, Grapefruit Juice, Pear Purée & Aperol Float

Beet Down \$14

Family Jones Gin, Aperol, Canton Ginger Liqueur, Beet Shrub, Lemon

Pepper Blossom \$14

Family Jones Gin, St. Germain, Grapefruit Juice, Jalapeño

TO HELP ADDRESS THE MANY FINANCIAL CHALLENGES WHICH CONTINUE TO IMPACT OUR INDUSTRY, A 3% SURCHARGE WILL BE APPLIED TO ALL CHECKS. THIS SURCHARGE HELPS US MANAGE THE INCREASED COST OF GOODS, SERVICES, SUPPLY CHAIN ISSUES, AND THE HEALTH AND SAFETY OF OUR STAFF AND GUESTS.

100% of our gratitude to all our guests over the years.
Love you ... mean it. xoxo, Edible Beats

Approximately 60% of our menu is organically sourced and we are proud of our partnerships with local, responsible, artisinal vendors.

EDIBLE
BEATS

WE PLAY WITH OUR FOOD

linger



VITAL ROOT
FAST (SLO) FOOD

EL FIVE

ALSO IN DENVER'S LO-HI NEIGHBORHOOD
Linger's vibrant menu reflects a broad farm-to-street sensibility with a spin on traditional ethnic eats.
lingerdenver.com

AT DENVER INTERNATIONAL AIRPORT
CONCOURSE C
Root Down expanded its roots to include the vibrant and rapidly changing landscape of DIA.
Open 7 days a week from 7AM - 9PM

BALLPARK NEIGHBORHOOD
8,000 Sq. Ft. Gastrobrotel features Vegetable Forward, Globally-Inspired Dishes and a Live Music Venue Electric Soapbox. opheliadenver.com

TENNYSON STREET
Vital Root was inspired by a simple need: nutritious, delicious food that promotes wellness without compromising flavor or craveability; meals that are fast, healthful & satisfying. vitalrootdenver.com

NOW OPEN!
Serving Mediterranean Tapas and Middle Eastern Mezze, nestled on the fifth floor of 2930 Umatilla, we boast spectacular, unobstructed city skyline and sunset mountain views.
elfivedenver.com

Signed
Root Down