

AM SWEET

Daily Pastry MP

GF Bananas Foster Pancakes \$9 / \$16

Rum-Banana Caramel, Devonshire Cream, Smoked Almonds

GF Carrot Cake French Toast \$9 / \$16

Grilled Pineapple Syrup, Creme Fraiche, Superseeds

EGGS, ETC.

WE USE VITAL FARMS PASTURE RAISED EGGS

GF Mushroom & Herb Omelet \$17

Arugula, White Cheddar, Shallot Jam & Lime Crema

+ ADD BLACK PEPPER BACON \$4 SUB EGG WHITES \$1 +

Fried Chicken & Goat Cheese Biscuit* \$19

Fried Egg, Red Chile-Mushroom Gravy & Collard Greens

GF Fried Egg Sandwich* \$16

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 (contains nuts) & 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 \$16

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

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

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 \$19

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, Achiote Crema & Anaheim Salsa

GF Colorado Lamb Burger* \$21

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

+ SUB GLUTEN-FREE BUN \$1 +

MIMOSAS

Bottomless Blood Orange \$23

Single Blood Orange Mimosa \$11

Bottomless Classic \$21

Classic Mimosa \$10

Orange juice & Bubbles



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 PM, PLAN ACCORDINGLY!

SIDES

Black Pepper Bacon \$5

5 oz. Bistro Tender Steak* \$13

Chicken Apple Sausage \$7

Veg Green Chili 5 / 9

Side of Lox* \$9

Side of Collard Greens \$7

Side of 2 Eggs* \$5

Home Fries \$6

Croissant \$4

+ SUB 2

Toast & Jam \$5

Avocado \$2

+ SUB 1

Fresh Fruit \$5

+ SUB 2

Gluten-free Toast \$5

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

Find us at EdibleBeats.com for Pick-up & UberEats
for Delivery

MORE DRINKS ON BACK!

COFFEE/ETC...

Coda Espresso / Decaf Espresso \$4

Coda Latte/ Decaf Latte \$5

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 OAT MILK .50**

TEA, ETC.

SPORTea \$5

*Brazilian Mate, Siberian Ginseng & Ginger
+ (FREE REFILLS) +*

Teatulia \$4

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

Sherpa Chai \$6

Coconut Ginger Fizz (N/A) \$7

Ginger, Lime, Coconut Milk & Sparkling Water

BUBBLES & ROSÉ

Tiamo, Prosecco \$12 / \$45

Veneto, Italy

Naveran Brut Cava Rosé 14/ 53

Penedés, Spain

Pratsch Rosé 12/ 45

Niederösterreich, Austria

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

COCKTAILS

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

Goodnight Moon \$14

*Chamomile-Infused Bourbon, Creme de Cacao, Lemon Juice,
Cinnamon Honey*

Mist On The Mountain \$14

Vodka, Trakal, Apple Juice, Lemon, House-Made Orgeat, Angostura Bitters

Gettin' Figgy With It \$14

Tequila, Vanilla Liqueur, Lime Juice, Fig Jam

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



root down
DIA



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*