

SOUP, SALAD, ETC

Carrot & Thai Red Curry Soup GF | 9
Apple Pear Chutney, Cilantro

Roasted Baby Beet Salad V/GF | 14
*Arugula, Colorado Goat Cheese, Toasted Hazelnuts,
Radish, Beet-Sunflower Pesto & Basil Vin*

Veggie Burger Sliders V | 17
*Jalapeño Jam, Slaw, Pickled Red Onion,
Sweet Potato Fries & Curry Lime Yogurt*

Colorado Lamb Burger* GF | 19
*Spiced Ground Lamb, Bacon, Aged Cheddar, Harissa Aioli,
Slaw, Sweet Potato Fries & Mint Garlic Yogurt*

Sweet Potato Fries V/GF | 8
Curry Lime Yogurt

SUB HOUSEMADE GLUTEN-FREE BUNS .50 EACH

CHEF/OWNER, JUSTIN CUCCI
CULINARY DIRECTOR, JEREMY KITTELSON
EXECUTIVE CHEF, BRENDAN BAILEY

During these unique times, in the spirit of creating a balanced and unified team, we are implementing a tip pool amongst our service team members so you can spread the L\$VE to our staff.

A 5% Surcharge will be added to your check for COVID Safety protocols & training.

DRINKS

Coconut Ginger Fizz | 6
*Ginger, Lime, Coconut Milk
& Sparkling Water*

Ginger Lemonella | 6
*Ginger Lemonade & Chia Seeds
(ONE FREE REFILL)*

SPORTea | 4
*Brazilian Mate, Siberian Ginseng
& Ginger (FREE REFILLS)*

Rocky Mountain Soda Co. | 4
*Cola, Diet, Root Beer,
Lemon-Lime & Ginger Ale (FREE REFILLS)*

Bhakti Chai | 5
*Fresh-pressed organic ginger
& a fiery blend of spices.*

Please notify your server of any allergies before ordering, as not all ingredients are listed. Due to the nature of restaurants and cross-contamination concerns, we are unable to guarantee a 100 percent allergy free zone. However, we will do our best to accommodate your specific dietary needs.

*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.

SMALL PLATES

Vadouvan Cauliflower V/GF | 14
*Roasted Tomato, Marcona Almonds, Coconut Yogurt,
Dill, Dijon & Pomegranate Molasses*

Colombian Arepas GF | 15
*Corn Cakes, Mozzarella, Smoked Gouda, Poblano Pistachio Pesto,
Achiote Crema & Pico de Gallo*

Devils on Horseback GF | 13
*Tender Belly Bacon, Smoked Almonds, Gournay Cheese Fondue,
Peppadew Peppers & Sherry Gastrique*

Carrot Gnocchi | 19
*Smoked Almond Cracker, Mushrooms, Pecorino,
Kale Jalapeño Pesto & Tomato Salsa*

Shrimp Ceviche & Avocado Tacos (3) GF | 19
*Key West Shrimp, Avocado, Jicama Tortilla, Crispy Leeks,
Slaw & Tomato Salsa*

Diver Scallops* GF | 23
*Crispy Plantain, Black Bean, Chimichurri, Cress,
Pickled Red Onions, 'Nduja Gremolata & Lemon Habanero Aioli*

APPROXIMATELY 60% OF OUR MENU IS ORGANICALLY SOURCED
AND WE ARE PROUD OF OUR PARTNERSHIPS WITH LOCAL,
RESPONSIBLE, ARTISINAL VENDORS.

ENTRÉES

Country Fried Tofu V/GF | 24
*Charred Broccoli, Harissa Carrot, Medjool Date, Lentil Salsa Verde,
Preserved Lemon Coconut Yogurt & Black Tahini*

Rockfish Tom Kha* GF | 27
*Bamboo Rice, Carrot, Snap Peas, Cilantro,
Radish & Chili Oil*

Moroccan Roasted Chicken GF | 26
*Charred Broccoli, Harissa Carrot, Medjool Date, Lentil Salsa Verde,
Preserved Lemon Yogurt & Black Tahini*

Callicrate Sirloin Steak* GF | 27
*Squash, Heirloom Grains, Roasted Tomato Chermoula
& Chive Lemon Horseradish Cream*

DESSERTS

Torched S'more | 9
*Stuffed Marshmallow, Oreo Cookie-Graham Cracker Crumble
& Chocolate Ganache*

Avocado Key Lime Bar | 9
Toasted Palm Sugar Meringue, Berries & Animal Cracker Crust

Mixed Berry Cobbler V/GF | 9
Supersseed Crumble & Raspberry-Coconut Whip

100% OF OUR GRATITUDE TO ALL OUR GUESTS OVER THE YEARS.

YOU ... MEAN IT.
XOXO, EDIBLE BEATS

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

COCKTAILS

Spicy Froloma | 13

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

Seasonal Sangria | 11

White Wine, Hibiscus Infused Rum, Apricot Simple Syrup, Lemon

Raspberry Beret | 10

Mandarin Blossom Vodka, Campari, Lemon Juice

Yuzu Margarita | 13

Maestro Dobel Tequila, Thyme, Orange Bitters

Earl of Blackberry Mule | 11

Family Jones Vodka, Earl Grey Tea, Blackberry Purée, Ginger Beer

Pepper Blossom | 12

Family Jones Gin, St Germain, Grapefruit Juice, Jalapeño

Beet Down | 13

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

Don Draper | 13

Citrus Infused Whiskey, Angostura Bitters, Orange

BEER

CANS

Ratio Mexican Lager | 8

Ratio Sparks Fly IPA | 9

Ratio Stay Gold
Oktoberfest | 9

Holidaily Favorite GF
Blonde Ale | 12

Left Hand Wheels
Gose Round | 8

Denver Beer Co. Princess
Yum Yum Raspberry Kolsch | 8

Coors Edge N/A Beer | 5

CIDERS

C Squared Alma Cider | 9

C Squared Lila Cider | 9

DRAFT

Resolute Hefeweizen | 7

Ratio Domestica American Ale | 7

Alpine Dog Rotating | 8

WINE

SPARKLING & ROSÉ

Tullia, Brut Prosecco, Treviso, Italy | 11/42

Featured Rosé, changes weekly | MP

WHITE

La Fiera, Soave, Veneto, Italy | 9/34

Cooper Mountain, Pinot Gris, Willamette Valley, OR | 13/50

Babich, Sauvignon Blanc, Marlborough, New Zealand | 15/58

Brea, Chardonnay, Santa Lucia Highlands, CA | 16/62

RED

Yelcho, Carménère, Colchagua Valley, Chile | 9/34

Bookcliff, Red Blend, Colorado | 11/42

Sentinelle de Massiac, Syrah Blend, Minervois, France | 12/46

Shannon Reserve, Cabernet Sauvignon, Lake County, CA | 16/62

SPARKLING BOTTLES

Moët & Chandon, “Imperial”, Brut Champagne,
France | 120

WHITE & ROSÉ BOTTLES

Dr Hermann “H”, Riesling, Mosel, Germany | 46

Lucien Crochet, Sauvignon Blanc, Sancerre, France | 80

Charles Smith, Viognier, Washington State | 95

Antiquum Farm “Aurosa”, Pinot Gris Rosé,
Willamette Valley, OR | 65

RED BOTTLES

Quivira “Black Boar”, Zinfandel, Dry Creek Valley, CA | 100

Ghizzano, Super Tuscan, Costa Toscana, Italy | 90

Robert Sinskey “POV”, Bordeaux Blend,
Los Carneros, Napa Valley, CA | 110

Hall, Cabernet Sauvignon, Napa Valley, CA | 120

HAPPENINGS

FRIDAY, SATURDAY & SUNDAY BRUNCH!

JOIN US FOR BOTTOMLESS MIMOSAS AND BRUNCH

3 COURSE SUNDAY DINNER | \$45/PERSON

EVERY SUNDAY NIGHT AT ROOT DOWN
MENU CHANGES WEEKLY | RESERVATIONS STRONGLY RECOMMENDED

!COCKTAIL KITS TO-GO!

BECAUSE, WHY NOT?

RULES OF ENGAGEMENT

*Masks are required for entry and must be worn at all times when not at your table. While in the space, please remember to distance yourself from other guests whenever possible.

*Your table is at least 6' away from other guests. Empty space is intentional - Please refrain from moving tables or chairs.

*We are operating at a 50% capacity, once a table suited for your party is available, we will promptly seat you.

*At this time, we are **not accepting cash**. To leave a tip, please consider doing so on your credit card.

*Hand sanitizer is available to you throughout the restaurant, please consider using it before and after you dine with us.

*Text your name to 303-993-4200 for our Voluntary Sign-Up, in case you would like to be notified of a potential exposure.