

SOUP, SALAD, ETC

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

Watermelon Gazpacho V/GF | 9
*Tomato, Poblano Pepper, Olive Oil
& Watermelon Radish*

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

Spin Farms Greens V/GF | 15
*Aged Sheep Gouda, Bacon, Grilled Green Beans, Berries,
Creamy Cashew Dressing, Sunflower Seed & Tomato Dill 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 \$0.50 EACH
CHEF/OWNER, JUSTIN COUCH
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 LOVE to our staff.

A 5% Restaurant Recovery surcharge will be added to your check.

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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.*

SMALL PLATES

Burrata Di Puglia GF | 20
*Roasted Caponata, Pickled Cauliflower, Quicos, Saba
Elote Pesto & Grilled Sourdough*

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*

Red Rice Risotto V/GF | 22
*Carnaroli Rice, Black Quinoa, Pickled Fennel,
Asparagus, Smoked Almonds & Charred Leek Pea Puree*

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

Basil-Spinach Gnocchi | 19
*Crispy Speck Ham, Fennel-Black Pepper Goat Cheese,
Cherry Agrodulce, Smoked Almonds & Bee Pollen*

Root Down Spreads V/GF | 14
*Pickled Zucchini, Sesame Lavash, Green Chickpea Hummus,
Olive Tapenade & Mayan Pumpkin Seed Dip*

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, Pistachios,
Lentil Salsa Verde, Preserved Lemon Coconut Yogurt & Black Tahini*

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

Natural Chicken Two Ways GF | 27
*Pan Seared & Confit, Farro, Pear Cucumber Salad,
Pistachio, Tahini Yogurt & Sauce Guazetto*

Bistro Tender Steak* GF | 29
*Porcini Tamari Marinade, Black Lentils, Shiitake, Cauliflower &
Charred Tomato Chermoula*

DESSERTS

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

Banana Cream Pie GF | 9
Cocoa Nib Tuille, Smoked Sea Salt, Black Sesame Whip

Blueberry Kaffir Chia Pudding V/GF | 9
Sesame-Ginger Granola, Lemon Coulis

Strawberry Shortcake Bombe GF | 9
Aerated Goat Cheesecake, Rhubarb Compote, Almond Shortcake

100% OF OUR GRATITUDE TO ALL OUR GUESTS OVER THE YEARS.
YOU ... MEAN IT.
XOXO, EDIBLE BEATS

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.

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

COCKTAILS

Seasonal Sangria | 12

Spicy Froloma | 13

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

Mule of the Day | 11

Ask your server for details

Straw-Basil Fields | 13

Basil-Infused Vodka, Strawberry, Lillet Blanc, Honey, Lemon

Harvest Margarita | 13

Mint & Cucumber-Infused Tequila, Sour Apple Liqueur, Orgeat, Almond Syrup, Lime Juice, Cucumber Bitters

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

Espresso & Amaro | 13

Vodka, Espresso, Averna & Demerara

BEER

CANS

Ratio Cityscapes Lager | 8

Ska Modus Mandarina IPA | 8

New Planet GF Blond | 8

Avery White Rascal | 8

Bitburger Drive N/A Beer | 8

**Ask your server for additional selections*

CIDERS

C Squared Rotating Cider | 9

DRAFT

Resolute Hefeweizen | 7

Ratio Domestica American Ale | 7

Alpine Dog Rotating | 8

KOMBUCHA

JuneShine Rotating Hard Kombucha | 9

MOR Kombucha - Rotating Selection | 7

WINE

SPARKLING & ROSÉ

Tiamo, Prosecco Extra Dry, Veneto, Italy | 11/42

Featured Rosé, changes weekly | MP

WHITE

Honoro Vera Blanco, White Blend, Rueda, Spain | 10/38

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

Te Mata, Sauvignon Blanc, Hawke's Bay, New Zealand | 15/58

Talley, Chardonnay, Arroyo Grande Valley, CA | 16/62

RED

Loscano, Malbec, Mendoza, Argentina | 10/38

Bookcliff, Syrah, Colorado | 12/46

Elizabeth Rose, Pinot Noir, Yountville, Napa Valley, CA | 15/58

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

SPARKLING BOTTLES

Recaredo, Brut Nature Cava, Spain | 90

WHITE & ROSÉ BOTTLES

Rias, Albariño Rias Baixas, Spain | 75

Domaine du Nozay, Sauvignon Blanc, Sancerre, France | 85

Samuel Billaud, Chardonnay, Chablis, France | 95

RED BOTTLES

Lan "D-12", Crianza, Tempranillo, Rioja, Spain | 65

Holloran "Le Pavillon", Pinot Noir, Dundee Hills, Oregon | 95

Grgich Hills Estate, Zinfandel, Napa Valley, CA | 90

HAPPENINGS

SATURDAY & SUNDAY BRUNCH!

PATIO SEATING AVAILABLE WEATHER PERMITTING!
TEXT US FOR STATUS: 303.993.4200

FIND US ON TOCK FOR PICK-UP
& UBEREATS FOR DELIVERY

RULES OF ENGAGEMENT

*Vaccinated & don't want to wear a mask? Cool. Vaccinated & want to wear a mask? Also, cool.

*Not Vaccinated? We ask that you wear a mask.

*Our team members will continue wearing masks within our restaurants.

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

*Schedules sanitation of all shared surfaces will continue throughout all our restaurants..