

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

S O U P , S A L A D , E T C

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

Roasted Baby Beet Salad V/GF | 16
*Arugula, Colorado Goat Cheese, Toasted Hazelnuts,
Radish, Beet-Sunflower Pesto & Basil Vin*

Heirloom Bean Salad V/GF | 14
*Crispy Prosciutto, Ricotta Salata, Shaved Brussels,
Kale, Feta, Barrel Aged Honey & Apple Vin*

Veggie Burger Sliders V | 17
SUB HOUSEMADE GLUTEN-FREE BUNS .50 EACH
*Jalapeño Jam, Slaw, Pickled Red Onion,
Sweet Potato Fries & Curry Lime Yogurt*

Colorado Lamb Burger* GF | 19
SUB HOUSEMADE GLUTEN-FREE BUNS .50 EACH
*Spiced Ground Lamb, Bacon, Aged Cheddar, Harissa Aioli,
Slaw, Sweet Potato Fries & Mint Garlic Yogurt*

Sweet Potato Fries V/GF | 8
Curry Lime Yogurt

S M A L L P L A T E S

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 | 24
*Crispy Bacon, Carnaroli Rice, Black Quinoa,
Roasted Squash, Hazelnuts, Creme Fraiche & Carrot-Ginger Puree*

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

Sweet Potato Gnocchi | 21
*Brussels, Mushrooms, Smoked Celeriac Puree,
Pomegranate, Pecans & Garlic-Chile Local Honey*

PEI Mussels GF | 18
*Maitakes, Pork Belly, Heirloom Beans,
Roasted Red Peppers, Tomato-Fennel Broth & Grilled Sourdough*

SWIPE DOWN
FOR MORE

ENTRÉES

Fried Tofu “Paneer” V/GF | 27

*Red Rice, Curry Cauliflower Puree, Pistachios,
Tomato Chutney, Red Chile & Mint Coconut Yogurt*

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*

Callicrate 36 Hr. Short Rib GF | 31

*White Bean Puree, Broccolini, Black Garlic Unagi Sauce
& Compressed King Trumpet Relish*

DESSERTS

Torched S’more | 9

*Chocolate Cremeux, Graham Cracked Crust,
Smoked-Vanilla Anglaise*

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

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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.*

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.

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

**SWIPE DOWN
FOR MORE**



COCKTAILS

Straw-Basil Fields | 13

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

Ultra Violet | 13

Tequila, Creme de Violette, Lavender Syrup, Lime Juice

Spicy Froloma | 13

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

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

Mule of the Day | 11

Ask Your Server for Details

Espresso & Amaro | 13

Vodka, Espresso, Averna & Demerara

WINE

SPARKLING

<i>Tullia, Prosecco, TREVISO, ITALY</i>	11/42
<i>Naveran, Brut Rosé Cava, PENEDÈS, SPAIN</i>	15/58
<i>Recaredo, Brut Nature Cava, CORPINNAT, SPAIN</i>	90

WHITE

<i>Care "Sobre Lias" Blanco, White Blend, SPAIN</i>	10/38
<i>Cooper Mountain, Pinot Gris, WILLAMETTE VALLEY, OREGON</i>	13/50
<i>Te Mata, Sauvignon Blanc, HAWKE'S BAY, NEW ZEALAND</i>	15/58
<i>Talley, Chardonnay, ARROYO GRANDE VALLEY, CALIFORNIA</i>	16/62
<i>Rootdown, Chenin Blanc, CLARKSBURG, CALIFORNIA</i>	60
<i>Forge Cellars, Dry Riesling, SENECA LAKE, NEW YORK</i>	45
<i>Domaine du Nozay, Sauvignon Blanc, SANCERRE, FRANCE</i>	85
<i>Samuel Billaud, Chardonnay, CHABLIS, FRANCE</i>	90

ROSÉ

<i>Domaine Couron, Grenache Rosé, ARDÈCHE, FRANCE</i>	10/38
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RED

<i>Loscano, Malbec, MENDOZA, ARGENTINA</i>	10/38
<i>Bookcliff, Syrah, COLORADO</i>	12/46
<i>Elizabeth Rose, Pinot Noir, YOUNTVILLE, NAPA VALLEY, CALIFORNIA</i>	15/58
<i>Clay Shannon, Cabernet Sauvignon, LAKE COUNTY, CALIFORNIA</i>	16/62
<i>Lan "D-12" Crianza, Tempranillo, RIOJA, SPAIN</i>	70
<i>Holloran "Le Pavillon", Pinot Noir, DUNDEE HILLS, OREGON</i>	95
<i>Grgich Hills Estate, Zinfandel, NAPA VALLEY, CALIFORNIA</i>	90
<i>Tribute to Grace, Grenache, SANTA BARBARA, CALIFORNIA</i>	65
<i>Baracchi "Ardito", Super Tuscan, TUSCANY, ITALY</i>	75

SWIPE DOWN
FOR MORE



B E E R

DRAFT

Eddyline Crank
Yanker IPA | 8
Ratio Domestica
American Ale | 7
Bonfire Brewing
Rotating | 8

CANS

Cityscapes Mexican Lager | 8
Ska Modus Mandarinina IPA | 8
New Planet GF Blond | 8
Avery White Rascal | 8
Bitburger Drive N/A Beer | 8

C I D E R S

C Squared Rotating Cider | 9

K O M B U C H A

JuneShine Rotating Hard Kombucha | 8

B E V E R A G E S

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

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

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

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.

H A P P E N I N G S

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

R U L E S O F E N G A G E M E N T

*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.

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

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

VITAL ROOT

linger
EATUARIES

EDIBLE
BEATS

r o o t
d o w n

EL FIVE