

Open 7 days a week  
8am – 7pm



2364 15th Street  
Denver, CO  
(303) 284-6652

## COCKTAILS, HAPPY HOUR & COFFEE MENU

**100%** GLUTEN FREE  
COCKTAILS

NO REFINED  
SUGARS

GRAIN-FREE  
SPIRITS

**100%** DAIRY  
FREE

### JUST BE MERRY

#### TEQUILA COCKTAILS

##### **Skinny Margarita**

TEQUILA, WILD ORANGE ESSENTIAL OIL, FRESH FRUIT, AGAVE, SPARKLING WATER, SEA SALT RIM / **\$7.00**

##### **Paloma Margarita**

GRAPEFRUIT TEQUILA, GINGER ESSENTIAL OIL, GRAPEFRUIT, LIME, AGAVE, SPARKLING WATER / **\$9.00**

##### **Fiery Sunrise**

GRAPEFRUIT & PINEAPPLE JALEPEÑO TEQUILA, AGAVE, ORANGE, PINEAPPLE, MUDDLED JALEPEÑO / **\$7.00**

#### VODKA COCKTAILS

##### **The PALEO Boat Drink**

PINEAPPLE, LIME, COCONUT CREAM, AGAVE, VODKA, TOASTED COCONUT RIM / **\$8.00**

##### **Cucumber Basil Lemonade**

VODKA, LEMON, CUCUMBER, BASIL, AGAVE / **\$8.00**

##### **Mary Mary**

VODKA, SUGAR FREE BLOODY MIX, SEA SALT, LEMON, PICKLE SPEAR / **\$8.00**

*Spear with Crisp Tender Belly Bacon / \$2.00 Or  
Run it through the Garden / \$2.00*

#### GIN DRINKS

##### **Lavender Bee's Knees**

GIN, HOUSE LAVENDER HONEY SYRUP, LEMON, DRIED LAVENDER / **\$8.00**

##### **Blueberry Thyme Gin & Tonic**

GIN, SUGAR-FREE TONIC, BLUEBERRY-THYME SYRUP, AGAVE / **\$10.00**

#### WHISKEY DRINKS

##### **The Bonnie**

QUINOA WHISKEY, AROMATIC BITTERS, ORANGE JUICE, SPRIG OF THYME / **\$9.00**

##### **Pineapple Mango Old Fashioned**

QUINOA WHISKEY, LEMON, MANGO-PINEAPPLE COMPOTE, AGAVE, BITTERS, GINGER BEER, LEMON PEEL / **\$9.00**

#### BEER, WINE & BUBBLES

##### **100% Gluten Free Beer**

WHITE, IPA OR BLONDE / **\$5.00**

##### **Low Sugar/Low Sulfate Wines**

RED / **\$6.00**

WHITE / **\$6.00**

##### **Bubbles**

GLASS OF CHAMPAGNE / **\$5.00**

JUICE MIMOSA / **\$6.00**

KIMOSA-KOMBUCHA MIMOSA / **\$6.50**

##### **Bottomless Bubbles**

BOTTOMLESS JUICE MIMOSA / **\$12.00**

BOTTOMLESS 'KIMOSA'-KOMBUCHA MIMOSA / **\$15.00**

### JUST BE HAPPY

#### **Happy Hour**

3- 6PM DAILY

#### **Drink Specials**

\$4 BEERS

\$5 WINE

\$2 OFF SPECIALTY COCKTAILS

#### **Food Special / \$10.00**

**CONNECT** Shared Mezze Platter VG, W30  
CAULIFLOWER FALAFEL, HUMMUS, BABA  
GANOUSH, OLIVE TAPENADE

Add Tortilla / **\$1.00**

#### **Food Special / \$5.00**

**LIGHT** Hummus VG, W30 Option

CAULIFLOWER, GARLIC, LEMON, OLIVE  
TAPENADE, PICKLES, HOUSE VEGGIES &  
TORTILLA CHIPS

**JOY** Spinach Artichoke Dip VG, W30 Option

SPINACH, ARTICHOKE, CASHEW CREAM

#### **SURPRISE** Rotating Plate

CHANGES MONTHLY

We offer grain-free tequila, vodka & gin. Whiskey is quinoa-based!  
You must be 21 or over to enjoy our Alcoholic Beverages. BE prepared to prove it.

## JUST BE ALIVE

### **AWAKE** Brewed Coffee

DRIP COFFEE / **\$3.00**  
ICED COFFEE / **\$3.00**

### **DA BEAN** Espresso/Latte

ESPRESSO / **\$3.50**  
AMERICANO / **\$4.50**  
LATTE / **\$5.50**

#### Macchiato

ESPRESSO, COCONUT OR ALMOND  
FOAM / **\$4.50**

Add Collagen / **\$2.00** Extra Shot of Espresso / **\$1.00**  
Add CBD Oil / **\$2.00**

### **CALM** Specialty Lattes

Choice of Almond or Coconut Milk, Served Hot or Iced  
Add Collagen / **\$2.00** Extra Shot of Espresso / **\$1.00**  
Add CBD Oil / **\$2.00**

#### Lavender Clover Honey Latte

ESPRESSO, HOUSE LAVENDER CLOVER HONEY  
SYRUP / **\$6.50**

#### Vanilla Sea Salt Latte

ESPRESSO, VANILLA, MAPLE, SEA SALT / **\$6.50**

#### Coconut Almond Mocha

ALMOND EXTRACT, HOUSE MOCHA SYRUP,  
COCOA POWDER, COCONUT &  
ALMOND MILK / **\$6.50**

#### Adaptagenic Mushroom Latte

7 BLEND ADAPTAGENIC MUSHROOM, MOCHA  
SYRUP, VANILLA / **\$7.00**

#### Golden Milk

HOUSE GOLDEN TURMERIC SPICE BLEND &  
CHOICE OF MILK / **\$5.00**

#### CBD Cinnamon Latte

DRIP COFFEE, CINNAMON, VANILLA, HONEY,  
CBD OIL / **\$9.00**

#### Sweet Cream Collagen Latte

COFFEE, COCONUT MILK, VANILLA, MAPLE,  
COLLAGEN / **\$7.00**

## **POWERFUL** Specialty Bullets

#### Classic Bullet Coffee

GRASS-FED BUTTER, COCONUT &  
MCT OIL / **\$6.50**

#### Maple Cinnamon Butter Bullet Coffee

GRASS-FED BUTTER, MAPLE SYRUP, COCONUT &  
MCT OIL, CINNAMON / **\$6.75**

#### Chai Bullet Coffee

GRASS-FED BUTTER, MAPLE SYRUP, COCONUT &  
MCT OIL, CHAI SPICES, VANILLA / **\$6.75**

#### Mocha Bullet Coffee

GRASS-FED BUTTER, COCONUT & MCT OIL,  
COCA, COCONUT MILK, MAPLE SYRUP / **\$6.75**

## JUST BE QUENCHED

#### Tea

ICED TEA / **\$3.00**  
ASSORTED HOT TEA / **\$3.50**  
MATCHA TEA LATTE (GREEN OR ROOIBUS) / **\$5.50**

#### Mellow Rooster: Tea That Tastes Like Coffee

POUR OVER / **\$5.00**  
IN A BULLET / **\$6.50**

#### HealthADE Kombucha

ASSORTED FLAVORS / **\$6.00**

#### Fresh Fruit Juice

ORANGE, PINEAPPLE OR GRAPEFRUIT / **\$3.00**

#### Sodas

DRAM OR LA CROIX / **\$2.00**  
AGAVE SWEETENED SODAS / **\$3.00**

#### Collagen Creamsicle

COCONUT MILK, ORANGE JUICE, TONIC WATER,  
WILD ORANGE EO, ICE / **\$8.00**

#### BEyonce

SPARKLING WATER, MAPLE,  
CAYENNE, LEMON / **\$4.75**

#### Hot Chocolate

HOUSE MADE MOCHA SYRUP, HONEY,  
COCONUT OR ALMOND MILK / **\$4.50**

Add Peppermint / **\$.50**

#### Steamer

COCONUT OR ALMOND MILK / **\$3.00**  
Add Collagen / **\$2.00** Add Vanilla / **\$.50** Add Chai / **\$.75**

Any of our specialty coffees can be made without maple syrup or other sweeteners and all are dairy free.

\*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Paleo is a lifestyle rather than a diet and uses nutrient dense foods which are minimally processed.  
**WE VALUE & APPRECIATE INDIVIDUALS WITH FOOD SENSITIVITIES. PLEASE ASK FOR ANY MODIFICATIONS - WE ARE HAPPY TO ACCOMMODATE!**

All of our dishes are prepared-to-order, thus our kitchen operations may involve shared cooking & preparation areas. Therefore, we cannot guarantee that any menu item can be completely free of nut, dairy or egg allergens.



/JUSTBEKITCHEN



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JUSTBEYOU@JUSTBEKITCHEN.COM

OR VISIT US ONLINE AT **JUSTBEKITCHEN.COM**