

Open 7 days a week
8am – 7pm



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

DINNER MENU

100% Gluten, Grain, Refined Sugar,
Soy, Corn, Peanut & Legume Free

99% Dairy Free

OILS Coconut & Olive Only

JUST BEGINNINGS

LIGHT Hummus VG, W30 Option
CAULIFLOWER, GARLIC, LEMON, OLIVE
TAPENADE, PICKLES, HOUSE VEGGIES &
TORTILLA CHIPS / **\$6.00**

CONNECT Shared Mezze Platter VG, W30
CAULIFLOWER FALAFEL, HUMMUS, BABA
GANOUSH, OLIVE TAPENADE / **\$12.50**
Add Tortilla / \$1.00

JOY Spinach Artichoke Dip VG, W30 Option
SPINACH, ARTICHOKE, CASHEW CREAM / **\$6.00**

JUST BE EARTHY

DESIRED Chicken Caesar W30 Option
CHICKEN BREAST, CASHEW CAESAR DRESSING,
PICKLED RED ONION, RAW PARMESAN*,
CHOPPED ROMAINE, CROUTONS / **\$12.00**
Make it a Wrap / \$1.00 Add Bacon / \$2.00
Only item on menu that contains dairy

ENCHANTED Seasonal Salad VG, W30 Option
ARUGULA, PICKLED RED ONION, ROASTED
BEETS, GRAINLESS GRANOLA, ALMOND
FETA, ROASTED GARLIC BALSAMIC
VINAIGRETTE / **\$12.00**
Add Grilled Chicken / \$3.00 Add Bacon / \$2.00
Make it a Wrap / \$1.00

PASSION Vegetable Curry VG, W30, NF
CAULIFLOWER RICE, MIXED VEGGIES,
HOUSE CURRY SAUCE / **\$10.50**
Add Tortilla / \$1.00 Add Chicken / \$3.00

SHINE Asian Mixed Salad VG, W30, NFO
BABY KALE, ALMONDS, CABBAGE,
SCALLION, TOASTED COCONUT, TAHINI
CITRUS DRESSING / **\$12.00**

JUST BE SATISFIED

VICTORY Chicken Skewer Plate W30 Option, NFO
MARINATED CHICKEN, GRILLED VEGGIES,
BABA GANOUSH, HUMMUS, OLIVE TAPENADE,
TORTILLA CHIPS / **\$12.50**

FULFILLED Dinner Burrito K
CHICKEN, SALSA VERDE, 'CHEDDAR WIZ',
PALEO TORTILLA, PORK OR VEGGIE GREEN
CHILI, CILANTRO, SCALLION, JALEPEÑO / **\$13.00**

FIERY "Chili NO Carne" VG, NF, W30
JACKFRUIT, HOUSE "CHILI" SAUCE,
CAULIFLOWER RICE / **\$11.50**
Add Tortilla / \$1.00

INVITING Pig in a Blanket NFO
SAUSAGE, CASSAVA "BLANKET", PINEAPPLE
MUSTARD SAUCE, CAULIFLOWER
MAC-N-"CHEESE" / **\$11.50**

GRAVE 100% Grass-Fed Burger W30 Option, K
GRASS-FED BEEF PATTY*, PULLED PORK,
HOUSE PICKLES, BACONAISE, ARUGULA,
HOUSE BUN / **\$13.00**
Add Grass-Fed Cheddar or Egg / \$1.50 Add Bacon / \$2.00*

FESTIVE Pork & Plantains NFO
PULLED PORK, PLANTAINS, PINEAPPLE-MANGO
RELISH, PINEAPPLE MUSTARD SAUCE,
CAULIFLOWER MAC-N-"CHEESE" / **\$13.00**

WHOLEHEARTED Pork Green Chili W30 Option, K
'CHEDDAR WIZ'*, JALEPEÑOS,
SCALLION, CILANTRO
Cup / \$6.00 Bowl with a Tortilla / \$10.00

NEED CATERING?

We have a dedicated catering menu online or email
justbeyou@justbekitchen.com to inquire.

JUST BE COMFORTED

BONE BROTH BAR

100% Grass-Fed Bone Broth + Your Choice of 2 Toppings

GARLIC, GINGER, TALLOW, JALEPEÑO, SEA SALT, CAYENNE, SCALLION, BUTTER, CILANTRO

Mug / **\$6.00** Pint / **\$9.00** 32oz / **\$15.00**
Extra Toppings / **50¢**

V = VEGETARIAN VO = VEGETARIAN OPTION VG = VEGAN VGO = VEGAN OPTION
NF = NUT FREE NFO = NUT FREE OPTION W30 = WHOLE30 K = KETO

JUST BE NAUGHTY

DELIGHTED

DAILY COOKIE (VG) OR BROWNIE / \$3.00

DIVINE *Brownie Trifle* V

BROWNIE, 'CRÈME' ANGLAISE / \$6.00

BLISS *Coconut 'Cream' Pie* VG

COCONUT, LIME ZEST, NUTTY CRUST / \$7.00

CONSCIOUS *Daily Muffin* NF

NUT FREE MUFFIN / \$3.00

Always Changing

SURPRISE *Dessert of the Month* / \$3.00

JUST BE MERRY

We offer grain-free tequila, vodka & gin.
Whiskey is quinoa-based!

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

JUST BE YOUTHFUL

For the Kiddos

EGG BURRITO

SCRAMBLED EGG*, 'CHEDDAR WIZ', HOUSE TORTILLA / \$6.00

CHICKEN SKEWER

CHICKEN, VEGGIES, HUMMUS / \$6.00

QUESADILLA

HOUSE TORTILLA, 'CHEDDAR WIZ' / \$6.00

Add Grass-Fed Cheddar or Egg / \$1.50*

HAMBURGER

GRASS-FED BEEF PATTY*, 'CHEDDAR WIZ', HOUSE BUN, CARROT STICKS / \$6.00

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

You must be 21 or over to enjoy our Alcoholic Beverages. BE prepared to prove it.

*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.



f /JUSTBEKITCHEN

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✉ JUSTBEYOU@JUSTBEKITCHEN.COM

OR VISIT US ONLINE AT JUSTBEKITCHEN.COM