

EL FIVE



SPRING

CHEF/FOUNDER: JUSTIN CUCCI
EXECUTIVE CHEF: COREY FERGUSON

MEZZE BEGIN AND SHARE

- SPREADS OF THE MED** GF / V 32
PISTACHIO HUMMUS, PAPRIKA HUMMUS,
MUHAMMARA, ARTICHOKE, GIGANTE BEANS,
TURKISH EGGPLANT, HOUSE PITA
- MOROCCAN LAMB SAUSAGE** GF 21
HUMMUS, FAVA BEANS, FETA, TOMATO,
PEA TENDRILS, LEMON, MINT, HOUSE PITA
- LEBANESE GARLIC DIP** GF / V 16
OLIVES, ALMONDS, POMEGRANATE,
HOUSE PITA
- JAMÓN IBÉRICO DE JABUGO
& QUESO LEONORA** GF 52
QUINCE JAM, MARCONA ALMONDS,
HONEYCOMB, PAN CON TOMATE
IZAR-LEKU SPARKLING TXAKOLI (BOTTLE) 85
- JAMÓN SERRANO & QUESO
CAMEROS** GF 24
QUINCE JAM, MARCONA ALMONDS,
HONEYCOMB, PAN CON TOMATE
- SALCHICHÓN DE IBÉRICO
& QUESO KM 39** GF 20
OLIVES, QUINCE JAM, PAN CON TOMATE

TAPAS DE GIBRALTAR

GF = GLUTEN FREE BY REQUEST V = VEGAN BY REQUEST

- GOAT CHEESE CROQUETTAS** 16
CRISPY JAMÓN, BEATBOX GREENS,
MARCONAS, MASTIC CHILI HONEY
- KAUAI SHRIMP** 21
FIDEO, SALCHICHON, PICKLED RAMPS,
HERBS, CARROT-CHILI PURÉE
- PATATAS BRAVAS** GF/V 14
CHORIZO, SALSA BRAVA, GARLIC AIOLI,
SHERRY GASTRIQUE
- CHICKEN CONFIT CROQUETTAS** 14
JAMÓN, BECHAMEL, LEMON, AIOLI
- BURRATA DI PUGLIA** 23
PEA PURÉE, BEATBOX GREENS,
PANGRATTATO, BLACK GARLIC,
CRISPY ARTICHOKE, CALABRIAN CHILI,
POMEGRANATE VINAIGRETTE
POGGIO DEL MORO 'PET NAT' BIANCO (GLASS) 12
- HARISSA EGGPLANT FRIES** GF/V 15
CRISPY GARLIC, HONEY GLAZE, DILL,
MINT, LEMON YOGURT
- EUROPEAN SEA BASS** GF 25
'NDUJA, OLIVE OIL POTATOES, CAPERS,
OLIVES, CRISPY LEMON, RED ONION JAM
OSSIAN 'QUINTALUNA' VERDEJO (GLASS) 15
- MATZO BALL SOUP DUMPLINGS** 15
CHICKEN SAUSAGE, MIREPOIX,
BOUILLON, LEMON OLIVE OIL, DILL
- SPANAKOPITA** 18
FORAGED MUSHROOMS, FETA, SPINACH,
MUHAMMARA, LEMON-OUZO GASTRIQUE
- IBÉRICO SECRETO*** 25
AJO BLANCO, TURNIPS, RADISH,
HERB CROUTONS, SPRING ONION PURÉE
'TINTO BOM' VINHO VERDE TINTO (GLASS) 14
- RABBIT VOL-AU-VENTS** 18
MUSHROOMS, SPRING PEAS,
LEEK CREAM SAUCE, SMOKED ROMESCO
- BISON ALBONDIGAS** GF 18
SOFRITO, FAVA BEAN PURÉE,
SMOKING GOAT CHEESE,
PEDRO XIMÉNEZ SHERRY JUS
- TUNISIAN COUSCOUS** V 17
MUSHROOM KABOBS, LEMON,
SPICED ALMONDS, SPRING VEGETABLES,
HERBS, MATBUCHA, BABA GANOUSH
SUB LAMB KABOBS + 6
- LONGS PEAK LAMB SHANK** GF 22
SOCCA, HERBS DE PROVENCE,
BRANDIED ORANGE,
CARAMELIZED ONION, OLIVES,
CELERY, LAMB JUS

GOT ALLERGIES? WE WOULD LOVE TO HELP MAKE THIS A SEAMLESS EXPERIENCE.

- 1) BEFORE ORDERING: COMMUNICATE ALL ALLERGIES & DIETARY RESTRICTIONS.
- 2) NOT ALL INGREDIENTS ARE LISTED: SO PLEASE ASK ANY QUESTIONS.
- 3) IMPORTANT: WE ARE UNABLE TO GUARANTEE A 100% ALLERGY FREE ZONE.
- 4) HOWEVER... WE ALWAYS DO OUR BEST!

*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, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PAELLA



START AT THE PERIMETER
(WHERE THE CHEWY, CARAMELIZED SOCARRAT RICE IS)

- COLIFLOR** GF / V 35/55
TURMERIC CHICKEN,
CAULIFLOWER "RICE", TETILLA CHEESE,
SPRING VEGETABLES, POMEGRANATE,
SPICED ALMONDS, ONION JAM
- CARNE** GF 43/70
BASQUE SALUMI, LOMO,
LAMB MERGUEZ, CHORIZO, BOMBA RICE,
PEPPERS, AIOLI, SALSA VERDE
- SEAFOOD*** GF 48/76
SHRIMP, CRAB, MUSSELS, CLAMS,
ROCKFISH, BOMBA RICE, SOFRITO,
AIOLI, SAFFRON
ADD SCALLOP +10
- CARBON CULTURE
MUSHROOM*** GF / V 40/68
HERBED STRACCIATELLA, POACHED EGG,
SPRING VEGETABLES, BOMBA RICE,
PAPRIKA AIOLI, OLOROSO GASTRIQUE
LUIS SAEBRA XISTO ILIMITADO (BOTTLE) 64

PARTIES OF 2 : HALF RECOMMENDED
PARTIES OF 3-5 : FULL RECOMMENDED

PLEASE ALLOW 30-45 MINUTES FOR OUR KITCHEN TO PREPARE.



BEATBOX FARMS IS A 320 SQ FT VERTICAL
HYDROPONIC FARM HOUSED IN AN UPCYCLED
SHIPPING CONTAINER THAT GROWS FOOD FOR ALL
EDIBLE BEATS RESTAURANTS 365 DAYS A YEAR.

SIGNATURE COCKTAILS

ROTATING FROSÉ	15
FAMILY JONES VODKA, ROSÉ, CHAMPAGNE ACID	
L5 MARGARITA	18
LALO TEQUILA, PIERRE FERRAND DRY CURAÇAO, LIME, SALT FOAM	
ZOMBIE* (LIMIT 2 PER GUEST)	18
THREE-RUM BLEND, FALERNUM, GRAPEFRUIT, PASSION FRUIT, LIME, CINNAMON	
THE OLD TURK	16
BOURBON, TURKISH COFFEE BITTERS, DEMERARA	
OAXACAN OLD FASHIONED (MAY CONTAIN 25MG CBD)	35
PATRON EXTRA AÑEJO TEQUILA, LEYENDA TOBALA MEZCAL, COLORADO HEMP HONEY, MOLE BITTERS, ORANGE ZEST	

COCKTAILS DE GIBRALTAR

PINEAPPLE CUCUMBER COLLINS	14
VODKA, SEKANJABIN, PINEAPPLE, CUCUMBER, MINT, SODA	
FEMME FATALE	15
GIN, MANZANILLA SHERRY, LAVENDER-INFUSED ST. GERMAIN, GRAPEFRUIT OIL	
PASARELA	15
ROSEMARY-INFUSED TEQUILA, CINNAMON, LEMON, GINGER	
SANGRIA	14
RED WINE, BRANDY, POMEGRANATE, CITRUS, MIXED FRUIT	
FEZ MEDINA	16
RYE, CIO CIARO, APEROL, BITTERS, CEDAR SMOKE, LEMON OIL	

*CONTAINS NUTS

GIN & TONIC 17

DE BARCELONA

NO BOOZE? GET IT ZERO-PROOF W/ SEEDLIP \$10

JUNIPER JONES

LEMON, ROSEMARY & MEDITERRANEAN TONIC

HENDRICK'S

CUCUMBER, LIME & ELDERFLOWER TONIC

MONKEY 47

CRANBERRY, ORANGE & STRONGWATER TONIC

FORD'S

GRAPEFRUIT, MINT & MEDITERRANEAN TONIC

NORDES

STONE FRUIT, THYME & MEDITERRANEAN TONIC



SHAREABLE, EXOTIC COCKTAILS
IN A TRADITIONAL GLASS PITCHER.
18 OZ PORTIONS.

PORRONS

L5 VERMOUTH & TONIC	35
LA NEVERA TINTO	32
RED BLEND, NAVARRA, SPAIN	
SHERRY COBBLER*	39
AMONTILLADO, FALERNUM, ORANGE	
SANGRIA	38
RED WINE, BRANDY, POMEGRANATE, CITRUS, MIXED FRUIT	

CONSIDER US YOUR SPIRITUAL ADVISORS.

ASK YOUR SERVER IF YOU'D LIKE TO SEE A SPIRIT LIST.

WINE

WE'RE COLLECTORS. ASK FOR A FULL WINE LIST.

WHITE/ROSÉ/SKIN CONTACT	VERMENTINO	14/54
	OLIANAS, SARDINIA, ITALY	
	TEMPRANILLO BLANCO/VIURA	15/58
	VIVANCO, RIOJA, SPAIN	
	GRENACHE BLANC/MACABEO	16/62
	OLIVIER PITHON 'MON P'TIT PITHON', CÔTES CATALANES, FRANCE	
	VERDEJO	15/58
	OSSIAN 'QUINTALUNA', CASTILLA Y LEÓN, SPAIN	
	CHARDONNAY	17/66
	YARDEN, GALILEE, ISRAEL	
BARBERA/DOLCETTO	15/58	
ERCOLE ROSATO, PIEDMONT, ITALY (1L)		
VERDEJO/SAUVIGNON BLANC	15/58	
GULP/HABLO ORANGE, LA MANCHA, SPAIN (1L)		

RED

PINOT NOIR	14/54
MACEDON, TIKVES, NORTH MACEDONIA	
TEMPRANILLO	14/54
LUBERRI 'ORLEGI', RIOJA ALAVESA, SPAIN	
VINHO VERDE TINTO	14/54
ANTONIO PEREIRA 'TINTO BOM', VINHO VERDE, PORTUGAL	
'SUPER TUSCAN' BLEND	16/62
BARRACHI 'O'LILLO', TUSCANY, ITALY	
CABERNET SAUVIGNON	18/70
RECANATI 'RESERVA', GALILEE, ISRAEL	

SPARKLING

'PET NAT' BIANCO	12/46
PIOGGO DEL MORRO, TUSCANY, ITALY	
XARELLO/MACABEO/PARELLADA	15/58
AVINYO CAVA REESRVE BRUT, PENEDÈS, SPAIN	
PARELLADA/MACABEO	14/54
NAVERAN ROSÉ CAVA, PENEDÈS, SPAIN	
MOSCATO (375 ML BOTTLE)	16
POQUITO MOSCATO, VALENCIA, SPAIN	

BEER / CIDER

ELEVATION 'COSMIC GAZER' HAZY IPA	8
PONCHA SPRINGS, CO - 12 OZ CAN	
RATIO CARROT ELDERFLOWER SAISON	8
DENVER, CO - 12 OZ CAN	
RATIO 'CITYSCAPES' MEXICAN LAGER	8
DENVER, CO - 12 OZ CAN	
HOLIDAILY BREWING BLONDE ALE GF	8
GOLDEN, CO - 12 OZ CAN	
STEM CIDER ROTATING	9
DENVER, CO - 12 OZ CAN	
THREE KINGS NON-ALCOHOLIC	8
ROTATING - DENVER, CO - 12 OZ CAN	

NON ALCOHOLIC

"NEGRONI"	12
SEEDLIP ZERO-PROOF SPIRIT, VERJUS BLANC, APERITIF SYRUP, ORANGE ZEST	
"SANGRIA"	9
CRANBERRY, POMEGRANATE, SEASONAL FRUIT	
ICED TEA	5
MEXICAN COKE	6
CODA FRENCH PRESS REGULAR OR DECAF	7/12
CAPPUCCINO / LATTE	6
TEATULIA HOT TEA	4

FARE WAGE & BENEFITS SURCHARGE

EDIBLE BEATS IS PROUD TO BE A LOCAL, 100% EMPLOYEE-OWNED BUSINESS, AND BECAUSE OF THAT ALL OF YOUR GRATUITIES ARE SHARED AMONGST ALL OF OUR HOURLY STAFF (FRONT AND BACK OF HOUSE).

YOU WILL NOTICE A 5% FAIR WAGE & BENEFITS SURCHARGE ADDED TO YOUR CHECK. WHY? IN THE SPIRIT OF TRANSPARENCY, 100% OF THIS SURCHARGE GOES TOWARDS THE CONTINUED SUPPORT OF OUR HOURLY TEAMS' BENEFITS (SEE QR CODE FOR FULL LIST). WE ARE ENDLESSLY THANKFUL AND GRATEFUL FOR YOUR SUPPORT ♥

WANT TO KNOW MORE? SCAN HERE:

