

EL FIVE



WINTER

CHEF/FOUNDER: JUSTIN CUCCI
EXECUTIVE CHEF: COREY FERGUSON

MEZZE BEGIN AND SHARE

SPREADS OF THE MED GF/V 36

PISTACHIO HUMMUS, PAPRIKA HUMMUS,
MUHAMMARA, ARTICHOKE, GIGANTE BEANS,
TURKISH EGGPLANT, HOUSE PITA

MOROCCAN LAMB SAUSAGE GF 23

HUMMUS, FAVA BEANS, FETA, TOMATO,
PEA TENDRILS, LEMON, MINT, HOUSE PITA

LEBANESE GARLIC DIP GF/V 18

OLIVES, ALMONDS, POMEGRANATE,
HOUSE PITA

QUESO Y EMBUTIDOS

TOMATÉ, HONEYCOMB, QUINCE JAM, CIABATTA

JAMÓN IBÉRICO DE JABUGO 44

& QUESO LEONORA

SALCHICHÓN DE IBÉRICO 22

& QUESO KM 39

JAMÓN SERRANO 25

& QUESO CAMEROS

TAPAS DE GIBRALTAR

GF = GLUTEN FREE BY REQUEST V = VEGAN BY REQUEST

PATATAS BRAVAS GF/V 15

CHORIZO, SALSA BRAVA, GARLIC AIOLI,
SHERRY GASTRIQUE

HARISSA EGGPLANT FRIES GF/V 16

CRISPY GARLIC, HONEY GLAZE, DILL,
MINT, LEMON YOGURT

MATZO BALL SOUP DUMPLINGS 16

CHICKEN SAUSAGE, MIREPOIX,
BOUILLON, LEMON OLIVE OIL, DILL

KAUAI SHRIMP GF 25

WHITE BEANS, SWEET POTATO, KALE,
SQUASH SHOOTS, GARLIC CHIPS, HERB TOUM

EUROPEAN SEA BASS GF 27

'NDUJA, OLIVE OIL POTATOES, CAPERS, OLIVES,
CRISPY LEMON, RED ONION JAM

SHORT RIB HORNAGO 22

CHORIZO, EGG, PEARL ONIONS,
FRIED LEEKS, RED WINE REDUCTION

CAVIAR SERVICE*

CRISPY PITA, CURED EGG YOLK, LEMON YOGURT

STURIA PRIMEUR 15g 54

STURIA VINTAGE 15g 59

STURIA ORIGIN 15g 59

STURIA OSCIETRA 15g 72

CAVIAR FLIGHT 45g 148

TRUFFLE DOLMAS GF/V 20

SQUASH AGRODOLCE, PINE NUT YOGURT,
CURED OLIVES, HERBS, LATE HARVEST VINEGAR

BISON ALBONDIGAS GF 19

CAULIFLOWER PURÉE, SUNCHOKES,
SMOKING GOAT CHEESE, PEDRO XIMÉNEZ JUS

EL FIVE CROQUETTAS

SALT COD* 16

OLIVES, OREGANO, SMOKED TROUT ROE AIOLI

GOAT CHEESE 16

MARCONA ALMONDS, MINT, SPRUCE TIP HONEY

CONFIT CHICKEN 16

LEMON, JAMÓN SERRANO, GARLIC AIOLI

TUNISIAN COUSCOUS V 18

MUSHROOM KABOBS, LEMON,
SPICED ALMONDS, WINTER VEGETABLES,
HERBS, MATBUCHA, BABA GANOUSH

SUB LAMB KABOBS + 6

PORK CHEEKS GF 19

CHORIZO, ROOT VEGETABLES,
TEMPRANILLO APPLES, PAPRIKA JUS,
MARCONA ALMONDS, CIDER REDUCTION

LONGS PEAK LAMB SHANK GF 23

SOCCA, HERBS DE PROVENCE,
CARAMELIZED ONION, OLIVES, CELERY,
FRUIT CONSERVA, LAMB JUS

SMOKED BURRATA GF 24

BEATBOX FARMS GREENS, CECINA,
DELICATA SQUASH, CALABRIAN CHILI,
PEPITA PESTO, BROWN BUTTER HERB VIN

PAELLA



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

COLIFLOR GF/V 39/64

TURMERIC CHICKEN, TETILLA CHEESE,
CAULIFLOWER "RICE", POMEGRANATE,
WINTER VEGETABLES, ALMONDS, ONION JAM

CARNE GF 44/72

BASQUE SALUMI, LOMO,
LAMB MERGUEZ, CHORIZO, BOMBA RICE,
PEPPERS, AIOLI, SALSA VERDE

SEAFOOD* GF 49/76

SHRIMP, MUSSELS, CLAMS, ROCKFISH,
BOMBA RICE, SOFRITO, AIOLI, SAFFRON
ADD SCALLOP +10

CARBON CULTURE 42/68

MUSHROOM* GF/V
HERBED STRACCIATELLA, POACHED EGG,
WINTER VEGETABLES, BOMBA RICE,
PAPRIKA AIOLI, OLOROSO GASTRIQUE

PARTIES OF 2 : HALF RECOMMENDED

PARTIES OF 3-5 : FULL RECOMMENDED

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

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.



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

FROSÉ

FAMILY JONES VODKA, ROSÉ, CITRIC ACID,
ROTATING FRUIT & SPICES

L5 MARGARITA

BLANCO TEQUILA, PIERRE FERRAND DRY CURAÇAO,
LIME, SALT FOAM

ZOMBIE* (LIMIT 2 PER GUEST)

THREE-RUM BLEND, FALERNUM, GRAPEFRUIT,
PASSION FRUIT, LIME, CINNAMON

THE OLD TURK

BOURBON, TURKISH COFFEE BITTERS, DEMERARA

T.D.H.

291 COLORADO RYE, DOPO TEATRO VERMOUTH AMARO,
FERNET VALLET, CYNAR 70, CHERRY BITTERS

COCKTAILS DE GIBRALTAR

ORCHARD COLLINS

FAMILY JONES VODKA, PEAR, FIG, LEMON,
CINNAMON, APPLE CIDER VINEGAR

FEMME FATALE

GIN, MANZANILLA SHERRY, LAVENDER-INFUSED
ST. GERMAIN, GRAPEFRUIT OIL

SABOR DEL SOL

SAGE-INFUSED TEQUILA, CITRUS, BROWN BUTTER

SANGRIA

RED WINE, BRANDY, POMEGRANATE, CITRUS, MIXED FRUIT

3 THIEVES

MEZCAL, GARDEN CHILI INFUSED CIO CIARO,
HICKORY SMOKED BANANA LIQUEUR

MAKE IT A PARTY. ASK YOUR SERVER ABOUT UPGRADING
SELECT COCKTAILS TO LARGE, SHAREABLE PORRONS.

*CONTAINS NUTS



15

18

19

17

35

15

16

16

15

17

TONICS DE BARCELONA 17

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

JUNIPER JONES

LEMON, ROSEMARY & MEDITERRANEAN TONIC

FORD'S

GRAPEFRUIT, MINT & MEDITERRANEAN TONIC

ST. GEORGE

APPLE, SAGE & MEDITERRANEAN TONIC

PORTO BLANCO

WHITE PORT, GRAPEFRUIT, RHUBARB & TONIC

WINES BY THE BOTTLE

BASQUE ROSÉ 64

(HONDARRABI ZURI/BELTZA)

AMEZTOI 'RUBENTIS' BASQUE COUNTRY, SPAIN

LOIRE VALLEY WHITE 72

(CHENIN BLANC/SAUVIGNON BLANC)

AGNES ET RENE MOSSE 'MAGIC OF JUJU' LOIRE, FRANCE

PRIORAT WHITE 80

(GARNACHA BLANCA/MACABEU)

TERROIR HISTORIC 'HISTORIC BLANC' PRIORAT, SPAIN

SPANISH RED 60

(SUMOLL/GARNACHA)

CAN SUMOI PENEDES, SPAIN

RESERVE TEMPRANILLO 116

REMELLURI RESERVA 2016 RIOJA, SPAIN

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.

VERMENTINO

OLIANAS, SARDINIA, ITALY

15/58

TEMPRANILLO BLANCO/VIURA

VIVANCO, RIOJA, SPAIN

15/58

ALVARINHO

FORAL DE MELGAÇO 'OLD VINES', VINHO VERDE, PORTUGAL

14/54

VERDEJO

OSSIAN 'QUINTALUNA', CASTILE Y LEÓN, SPAIN

16/62

CHARDONNAY

YARDEN, GALILEE, ISRAEL

17/66

ROSÉ 1L (BARBERA/DOLCETTO)

ERCOLE ROSATO, PIEDMONT, ITALY

15/76

ORANGE 1L (VERDEJO/SAUVIGNON BLANC)

GULP/HABLO ORANGE, LA MANCHA, SPAIN

15/76

RED

PINOT NOIR

MACEDON, TIKVES, NORTH MACEDONIA

14/54

TREPAT

MOLI DELS CAPELLANS, CONCA DE BARBERÀ, CATALONIA, SPAIN

15/58

PICOTENDRO (NEBBIOLO)

LA KIUVA 'ROUGE DE VALLÉE', VALLE D'AOSTA, ITALY

16/62

'SUPER TUSCAN' BLEND

BARRACHI 'O'LILLO', TUSCANY, ITALY

18/70

CABERNET SAUVIGNON/GARNATXA

PARES BALTA 'MAS PETIT', PENEDES, SPAIN

16/62

SPARKLING

'PET NAT' BIANCO

PIOGGO DEL MORRO, TUSCANY, ITALY

13/48

RESERVE CAVA (MACABEO/XAREL-LO/PARELLADA)

MAS LA MOLA 'L'ATZAR', PENEDES, SPAIN

14/54

ROSÉ CAVA (PARELLADA/MACABEO)

NAVERAN ROSÉ CAVA, PENEDES, SPAIN

15/58

MOSCATO (375 ML BOTTLE)

POQUITO MOSCATO, VALENCIA, SPAIN

18

BEER / CIDER

ELEVATION 'COSMIC GAZER' HAZY IPA 9
PONCHA SPRINGS, CO - 12 OZ CAN

RATIO CARROT ELDERFLOWER SAISON 8.5
DENVER, CO - 12 OZ CAN

RATIO 'CITYSCAPES' MEXICAN LAGER 8.5
DENVER, CO - 12 OZ CAN

HOLIDAILY BREWING BLONDE ALE GF 8.5
GOLDEN, CO - 12 OZ CAN

STEM CIDER ROTATING 10
DENVER, CO - 12 OZ CAN

THREE KINGS N/A 9.5
ROTATING - DENVER, CO

NON-ALCOHOLIC

"NEGRONI" 12

SEEDLIP ZERO-PROOF SPIRIT, VERJUS BLANC,
APERITIF SYRUP, ORANGE ZEST

"SANGRIA" 9

CRANBERRY, POMEGRANATE, SEASONAL FRUIT

ICED TEA 6

MEXICAN COKE 6

CODA FRENCH PRESS REGULAR OR DECAF 8/13

CAPPUCCINO / LATTE 6

TEATULIA HOT TEA 5

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:

