

linger

DINNER



VEGAN & GLUTEN FREE BY REQUEST

STEAMED BAO BUNS

- MONGOLIAN BBQ DUCK BAO** (V) 7.5 / 15
Koji Pickled Cucumber & Scallion
- CHAR SIU PORK BELLY BAO** (V) 7.5 / 15
Charred Broccoli & Water Chestnut
- KOREAN FRIED CHICKEN BAO** (V) 7.5 / 15
Kimchee, Pickled Fresno & Korean Chili Aioli

*VEGAN BUNS SERVED WITH CRISPY TOFU

STREET BITES

- BOMBAY "NACHOS"** (V) GF 16
Taro Chips, Yogurt, Bhel Puri Mix, Beet, Tomato-Nigella & Coriander Chutney
- HOT HONEY SWEET FRIES** (V) GF 9.5
Waffle Cut & Mile High Seasoning
- FARRO CAESAR** (V) GF 18.5
BeatBox Greens, Smoked Almonds, Pecorino, Spiced Croutons & Miso Caesar Dressing
- ADD SKEWER \$7.5 EA: CHICKEN, SHRIMP, BISON*, LAMB*, MUSHROOM, TOFU
- CRISPY FILIPINO SPRING ROLLS** (V) 14
IMPOSSIBLE "Meat", Glass Noodles, Sambal & Garlic Vinegar Dipping Sauces
- LEMONGRASS PORK POTSTICKERS** 16
Honey Sambal & Chubby Dumpling Sauce
- DEVILS ON HORSEBACK** GF 17
Smoked Bacon, Medjool Dates, Goat Cheese & Pomegranate Gastrique

FOOD TRUCK

- KOREAN BBQ TACOS** GF 15
Bulgogi Short Rib, Koji Cucumber, Sambal Slaw & Wasabi Peas
- ALBACORE TUNA CRUDO*** GF 22
Aji Amarillo Tiradito, Edamame, Sweet Potato, Coconut Leche de Tigre & Cilantro Vinaigrette
- SMASHED WAGYU SLIDERS*** GF 23
Bacon-Onion Jam, American Cheese, Pickle, Special Sauce & Hot Honey Sweet Fries
- IMPOSSIBLE SLIDERS** (V) GF 23
Mushroom-Onion Jam, American Cheese, Pickle, Garlic 'Aioli' & Hot Honey Sweet Fries

KEBABS & SKEWERS

COOKED ON OUR 800° ROBATAYAKI GRILL

- KING TRUMPET MUSHROOM (2)** (V) GF 14.5
Black Garlic Marinade & Whipped Tofu
- KOREAN GRILLED TOFU (2)** (V) GF 15
Miso Garlic 'Aioli' & Chogochujang
- CHICKEN SATAY (2)** GF 15.5
Cilantro, Jalapeño & Kaffir Peanut Sauce
- BISON STEAK KUSHIYAKI* (2)** GF 18
Black Garlic & Miso-Scallion Brown Butter
- GINGER CHILI SHRIMP (2)** GF 15
Pickled Vegetable, Peanut & Scallion Pistou
- LAMB SOUVLAKI* (2)** GF 17
Mint, Dill & Cucumber Yogurt
- SKEWER & LETTUCE WRAPS** (V) GF 26.5
Pickled Papaya Salad, Crispy Rice Noodles, Peanuts, Fresh Herbs & Kaffir Peanut Sauce
- CHOICE OF: CHICKEN, SHRIMP, BISON*, LAMB*, MUSHROOM, TOFU

NIGHT BAZAAR

- WOK CHARRED EDAMAME** (V) GF 9.5
Chili, Garlic, Sesame & Sea Salt
- THAI FRIED RICE** (V) GF 23
Brown Basmati & Wild Rice, Egg, Thai Basil, Pickled Mushroom & Charred Tomato
- ADD SKEWER \$7.5 EA: CHICKEN, SHRIMP, BISON*, LAMB*, MUSHROOM, TOFU
- SCALLION PANCAKE*** 18.5
5-Spice Short Rib, Pickled Vegetables, Cucumber, Chile Crunch & Fresno Aioli
- MASALA DOSA** (V) GF 24
Curried Potato, Brussel Sprouts, Apricot, Korma Curry & Coconut-Mint Chutney
- PAD THAI** (V) GF 24
Rice Noodles, Egg, Lime, BeatBox Sprouts, Peanuts, Scallion Pistou & Gochujang
- ADD SKEWER \$7.5 EA: CHICKEN, SHRIMP, BISON*, LAMB*, MUSHROOM, TOFU
- LOBSTER & SCALLOP KHAO SOI*** GF 39
Coconut Curry Broth, Ramen Noodles, Mushroom, Peanut, Cilantro & Chili Oil
- GOOD FOR 2 PEOPLE

GOT ALLERGIES?

CHEF & FOUNDER / JUSTIN CUCCI
EXECUTIVE CHEF / MATT SUMMERS
CULINARY MANAGER / MICHAEL TORTORELLO

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 WILL 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.

WHITE

HOUSE WHITE	13 / 48
NORTICO (Alvarinho) Moncao & Melgaco, Portugal	13 / 48
REYNEKE WINES 'VINEHUGGER' (Chenin Blanc) West Cape, South Africa	15 / 56
KRASNO 'ORANGE' (Macerated Blend) Goriska Brda, Slovenia	13 / 50
PAS DE PROBLEME (Sauvignon Blanc) Languedoc, France	16 / 59
BRAND 'ELECTRIC CHARDONNAY ACID TEST' (Chardonnay/Riesling) Pfalz, Germany	16 / 62
SCHEUERMANN (Weißburgunder / Pinot Blanc) Pfalz, Germany	64
VENICA & VENICA 'JESERA' (Pinot Gris) Friuli-Venezia, Italy	75

SPARKLING & ROSÉ

BISOL 'JEIO' (Prosecco) Veneto, Italy	14 / 54
DEUX MOULINS (Rosé) Loire, France	15 / 56
MCBRIDE SISTERS (Sparkling Brut Rosé) Hawke's Bay, New Zealand	16 / 59
BEAU JOIE (Brut Champagne) Champagne, France	98

BEER & CIDER

GREAT DIVIDE (JAPANESE LAGER) Samurai, 5.0% ABV, 20 IBU (Denver)	9
UPSLOPE (IPA) West Coast, 6.5% ABV, 60 IBU (Boulder)	10
DRY DOCK (BLONDE ALE) Apricot Blonde, 5.1% ABV, 17 IBU (Aurora)	9
DENVER BEER CO. (BERRY KOLSCH) Princess Yum Yum, 4.8% ABV, 19 IBU (Denver)	9
STEM (CIDER) Rotating Flavor, 6.7% ABV (Lafayette)	10

N/A DRINKS

GOLDEN SILK Golden Moon Milk, Blue Lotus Vanilla, Ginger, Cardamom, Oat Milk & Silken Tofu (Served Warm)	12
SPORTEA Brazilian Mate, Siberian Ginseng & Ginger (ONE REFILL)	6
PINK LEMONELLA Lemonade, Barberry, Hibiscus & Ginger	7
GRÜVI Rotating Selection, 0.3% ABV (Denver)	7
MOR KOMBUCHA Rotating Flavors	7

RED

HOUSE RED	13 / 48
COEUR WINE CO. 'UPWELL' (Cabernet Sauvignon) Lodi, California	14 / 54
LAND OF SAINTS 'GSM' (Grenache/Syrah/Mourvedre) Santa Barbara, California	15 / 58
STOLLER FAMILY ESTATE (Pinot Noir) Willamette Valley, Oregon	16 / 62
POGGIO DEL MORO (Super Tuscan) Tuscany, Italy	16 / 61
PEDRO PARRA 'IMAGINADOR' (Cinsault) Itata, Chile	64
MATTHIEU BARRET 'PETIT OURS' (Syrah) Côtes du Rhône, France	72
DANIELE CONTERNO (Nebbiolo) Piedmont, Italy	85
KITH & KIN (Cabernet Sauvignon) Napa Valley, California	98

COCKTAILS

WAI THAI TEA Spice Infused Rum, Amontillado Sherry, Thai Tea & Brown Sugar CHOICE OF COCONUT OR CONDENSED MILK	14
RESTING PLACE Lavender Infused Vodka, Raspberry, Lemon & Tonic	15
NEW SAIGON Gin, Lime, Basil, Jalapeño & Cucumber	16
MORTUARY MARGARITA Tequila, Seasonal Fruit, Lime & "Salt Foam"	15
MOJAVE MUERTE Black Pepper Infused Mezcal, Hibiscus, Blanc Vermouth, Lemon & Grapefruit Bitters	16
THE LAST NAIL 291 Small Batch Bourbon, Drambuie, Bruto Americano, Walnut & Orange Bitters	30
ESPRESSO MARTINI The Family Jones Vodka, Cinnamon & Marble Espresso Liqueur	17
BAHARAT OLD-FASHIONED Bourbon, Baharat Spice & Orange Bitters	16
SEASONAL FROZEN COCKTAIL We like to mix it up! Ask your server about our current frozen feature	16

Fair Wage & Benefits Surcharge

Edible Beats is proud to be a local, independent, 100% Employee-Owned business. In the spirit of being an E.S.O.P., all of your gratuities are shared amongst the entirety 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 of our employee-owned and independently operated restaurants. ♥

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ETAURIIES

EL FIVE

VITAL ROOT

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d o w n

BEAT
BOX *
FARMS

Wanna know more? Scan Here:

