

linger

LUNCH

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

- 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*,
TOFU
- 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
- LOBSTER ROLL** GF 29
Knuckle & Claw Meat, Yuzu Kosho Aioli,
Brioche Bun & Sweet Potato Fries
- FRIED CHICKEN SANDWICH** 19
Crispy Thigh, Pickled Vegetables,
Chogochujang & Hot Honey Sweet Fries
- LAMB GYRO** 24
Charred Tomato, Feta, Cucumber Yogurt,
Pickled Red Onion & Hot Honey Sweet Fries
- DOUBLE SMASH BURGER*** 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

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 WILL ALWAYS DO OUR BEST.

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*,
TOFU
- PAD THAI** (V) GF 24
Rice Noodles, Egg, Lime, BeatBox Sprouts,
Peanuts, Scallion Pistou & Gochujang
- ADD SKEWER \$7.5 EA: CHICKEN, SHRIMP, BISON*,
TOFU
- HANGOVER RAMEN*** GF 22
Duck Confit, Pork Belly, Shoyu Egg,
Mushrooms, Pickled Ginger & Scallion

KEBABS & SKEWERS

- COOKED ON OUR 800° ROBATAYAKI GRILL
- 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
- SKEWER & LETTUCE WRAPS** (V) GF 26.5
Pickled Papaya Salad, Crispy Rice Noodles,
Peanuts, Fresh Herbs & Kaffir Peanut Sauce
- CHOICE OF: CHICKEN, SHRIMP, BISON*, TOFU

SWEETS

- ETON MESS** GF 13
Pear Preserves, Black Currant Curd,
Crispy Meringue & Whipped Yogurt
- MADUROS & CREMA** (V) GF 12
Roasted Plantain, Crema de Queso Mousse,
Smoked Almond & Cotija
- VIETNAMESE COFFEE TIRAMISU** 13
Lady Fingers, Chicory Coffee Mousse,
Blood Orange, Pandan Anglaise & Cacao
- ITALIAN "COFFEE" & DOUGHNUTS** 13
White Chocolate Mousse,
Espresso Ganache & Chocolate Pearls

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

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. ♥

Wanna know more? Scan Here:



linger
ESTUARIES

EL FIVE

VITAL ROOT

r o o t
d o w n

BEET
BOX
FARMS