

EL FIVE

100%  
EMPLOYEE  
OWNED

CHEF/FOUNDER: JUSTIN CUCCI  
EXECUTIVE CHEF: COREY FERGUSON  
CHEF DE CUISINE: GABRIEL SAUER

MEZZE BEGIN AND SHARE

SPREADS OF THE MED GF / V 36

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

MOROCCAN LAMB SAUSAGE GF 21

LABNEH, SPRING PEAS, PICKLED RHUBARB,  
MEDITERRANEAN CHILI CRUNCH,  
GREEN CHERMOULA, HOUSE MADE PITA

LEBANESE GARLIC DIP GF / V 18

OLIVES, ALMONDS, POMEGRANATE,  
HOUSE MADE PITA

QUESO Y CHARCUTERIA GF

TOMATÉ, HONEYCOMB, QUINCE JAM, CIABATTA

JAMÓN IBÉRICO DE BELOTA & QUESO LEONORA 55

JAMÓN SERRANO & QUESO CAMEROS 26

ELEVATION MEATS WAGYU CECINA & QUESO VALDEON 22



SPRING

TAPAS DE GIBRALTAR

GF = GLUTEN FREE BY REQUEST V = VEGAN BY REQUEST

PATATAS BRAVAS GF/V

CHORIZO, SALSA BRAVA, GARLIC AIOLI,  
SHERRY GASTRIQUE

HARISSA EGGPLANT FRIES GF/V

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

IBÉRICO LARDO, GIGANTE BEANS,  
ASPARAGUS, CRISPY ONIONS,  
PIRI PIRI TOUM

EUROPEAN SEA BASS GF 27

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

DUCK YUFKA 18

BRICK DOUGH, POTATO, OLOSOSO SHERRY,  
GRILLED SPRING ONION, ROMESCO SAUCE

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 |

SCALLOP ESCABECHE\* GF 24

TROUT ROE, BEETS, RADISH, WATERCRESS,  
SMOKED SALT, RED VERJUS

BISON MEATBALLS GF 20

KALE PUREÉ, SMOKIN' GOAT TUILE,  
PICKLED RAMPS, PEDRO XIMENEZ JUS

GOAT CHEESE CROQUETTAS 16

JAMÓN SERRANO, MARCONA ALMONDS,  
MINT, SPRUCE TIP HONEY

CONFIT CHICKEN CROQUETTAS 16

JAMÓN SERRANO, LEMON, GARLIC AIOLI

TUNISIAN COUSCOUS V 18

MUSHROOM KABOBS, SPICED ALMONDS,  
SPRING VEGETABLES, HERBS,  
MATBUCHA, BABA GANOUSH

SUB LAMB KABOBS + 6

SMOKED ALBACORE TUNA\* GF 19

TONNATO, PURPLE POTATO, CAPER BERRIES,  
RADISH, TURNIPS, RED SORREL, 12YR BALSAMIC

LONGS PEAK LAMB SHANK GF 23

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

SMOKED BURRATA GF 24

WAGYU CECINA, SPRING VEGETABLES,  
AGED SHERRY, ALMOND 'BREADCRUMBS',  
CITRUS VINIAGRETTE

BISON HANGER STEAK\* GF 23

PAPRIKA POTATOES, SPRING VEGETABLES,  
MOJO VERDE & ROJO

PAELLA



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

COLIFLOR GF / V 39/64

TURMERIC CHICKEN, TETILLA CHEESE,  
CAULIFLOWER "RICE", POMEGRANATE,  
SPRING 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 MUSHROOM\* GF / V 40/66

GARROXTA CHEESE, GRILLED CARROT,  
GREEN CHICKPEAS, PICKLED RAMPS,  
GREEN SOFRITO, PEPITA PESTO

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

COCKTAILS DE GIBRALTAR

SEASONAL FROZEN 15

ASK YOUR SERVER ABOUT OUR CURRENT FEATURE

SANGRIA 🍷 15/42  
RED WINE, BRANDY, POMEGRANATE, CITRUS, MIXED FRUIT

A TALL DRINK OF WATER 🍹 16/45  
FAMILY JONES VODKA, CLARIFIED PINEAPPLE, APRICOT LIQUEUR, CUCUMBER BITTERS

L5 MARGARITA 🍹 18/51  
BLANCO TEQUILA, PIERRE FERRAND DRY CURACAO, LIME, SALT FOAM

EL JARDÍN 🍹 16/45  
CHRYSANTHEMUM-INFUSED TEQUILA, SUGAR SNAP PEAS, BLANC VERMOUTH, YUZU SODA

3 THIEVES 17  
MEZCAL, GARDEN CHILI INFUSED CIO CIARO, BANANA LIQUEUR

ZOMBIE\* (LIMIT 2 PER GUEST) 19  
THREE-RUM BLEND, FALERNUM, GRAPEFRUIT, PASSION FRUIT, LIME, CINNAMON

FEMME FATALE 16  
GIN, MANZANILLA SHERRY, LAVENDER-INFUSED ST. GERMAIN, GRAPEFRUIT OIL

THE OLD TURK 17  
BOURBON, TURKISH COFFEE BITTERS, DEMERARA

DEVIL'S SWINE 29  
JAMÓN IBÉRICO FAT WASHED 291 COLORADO RYE, MEZCAL, MADIERA, CHAMOMILE, BITTERS

\*CONTAINS NUTS

L5 GIN & TONICS 17

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

JUNIPER JONES  
LEMON, ROSEMARY & MEDITERRANEAN TONIC

FORD'S  
GRAPEFRUIT, MINT & MEDITERRANEAN TONIC

ST. GEORGE  
CUCUMBER, LIME & MEDITERRANEAN TONIC

PORTO BLANCO  
WHITE PORT, GRAPEFRUIT, RHUBARB & TONIC

WINES BY THE BOTTLE

FULL LIST AVAILABLE

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

WINE

VERMENTINO 15/58  
OLIANAS, SARDINIA, ITALY

TEMPRANILLO BLANCO/VIURA 15/58  
VIVANCO, RIOJA, SPAIN

ALVARINHO 14/54  
FORAL DE MELGAÇO 'OLD VINES', VINHO VERDE, PORTUGAL

HONDARRABI ZURI 16/62  
REZABAL 'TXAKOLI' BASQUE COUNTRY, SPAIN

CHARDONNAY 17/66  
YARDEN, GALILEE, ISRAEL

ROSÉ (MOSCHOFILERO) 15/58  
TROUPIS WINERY 'EKATO', MANTINIA, GREECE

ORANGE 1L (VERDEJO/SAUVIGNON BLANC) 15/76  
GULP/HABLO ORANGE, LA MANCHA, SPAIN

PINOT NOIR 14/54  
MACEDON, TIKVES, NORTH MACEDONIA

TREPAT 15/58  
MOLI DELS CAPELLANS, CONCA DE BARBERÀ, CATALONIA, SPAIN

PICOTENDRO (NEBBIOLO) 16/62  
LA KIUVA 'ROUGE DE VALLÉE', VALLE D'AOSTA, ITALY

'SUPER TUSCAN' BLEND 18/70  
BARRACHI 'O'LILLO', TUSCANY, ITALY

CABERNET SAUVIGNON/GARNATXA 16/62  
PARES BALTA 'MAS PETIT', PENEDES, SPAIN

'PET NAT' BIANCO 13/48  
PIOGGO DEL MORRO, TUSCANY, ITALY

RESERVE CAVA (MACABEO/XAREL-LO/PARELLADA) 14/54  
MAS LA MOLA 'L'ATZAR', PENEDÈS, SPAIN

ROSÉ CAVA (PARELLADA/MACABEO) 15/58  
NAVERAN ROSÉ CAVA, PENEDÈS, SPAIN

MOSCATO (375 ML BOTTLE) 18  
POQUITO MOSCATO, VALENCIA, SPAIN

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

RATIO "NO SHADE" PILSNER 8.5  
DENVER, CO - 12 OZ CAN

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

STEM CIDER ROTATING 10  
DENVER, CO - 12 OZ CAN

THREE KINGS N/A 9.5  
ROTATING - DENVER, CO - 12 OZ CAN

"JUICY JOURNEY" FRUITED PALE ALE N/A 9.5  
DENVER, CO - 12 OZ CAN

FORBIDDEN FRUIT 15  
SEEDLIP ZERO-PROOF SPIRIT, APERITIF, COCONUT, PINEAPPLE, LIME, CHAMOMILE, BERRY COULIS

FAUX NEGRONI 12  
SEEDLIP ZERO-PROOF SPIRIT, VERJUS BLANC, APERITIF SYRUP, ORANGE ZEST

FAUX SANGRIA 9  
CRANBERRY, POMEGRANATE, SEASONAL FRUIT

FAUX FASHIONED 14  
THREE SPIRIT "NIGHTCAP" ZERO-PROOF, CHERRY, VANILLA, TURKISH TOBACCO BITTERS, SPICES

ICED TEA 6  
MEXICAN COKE 6

DENVER EMPLOYEE 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 GRATUITIES ARE SHARED AMONGST THE ENTIRETY OF OUR HOURLY STAFF (FRONT & BACK OF HOUSE).

YOU WILL ALSO NOTICE A 5% DENVER EMPLOYEE BENEFITS SURCHARGE ADDED TO YOUR CHECK. THIS IS NOT A GRATUITY. WHY? IN THE SPIRIT OF TRANSPARENCY, 100% OF THIS SURCHARGE GOES TOWARDS THE CONTINUED SUPPORT OF OUR TEAMS' BENEFITS (SEE QR CODE FOR FULL LIST). WE ARE ENDLESSLY GRATEFUL FOR YOUR SUPPORT OF OUR EMPLOYEE-OWNED AND INDEPENDENTLY OPERATED RESTAURANTS.

WANT TO KNOW MORE? SCAN HERE:



WHITE/ROSÉ/SKIN CONTACT

RED

SPARKLING