

**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**

- WOK CHARRED EDAMAME** (V) GF 9.5  
Chili, Garlic, Sesame & Sea Salt
- HOT HONEY SWEET FRIES** (V) GF 9.5  
Waffle Cut & Mile High Seasoning
- BOMBAY "NACHOS"** (V) GF 16  
Taro Chips, Yogurt, Bhel Puri Mix, Beet, Tomato-Nigella & Coriander Chutney
- SWEET PLANTAINS** (V) GF 10  
Pumpkin Seed Pesto, Cotija, Chile Pepitas & Lime Crema
- CRISPY CHEESE CURDS** GF 15  
"Holidaily" Beer Batter, Shishitos & Cherry Mostarda
- 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
- CAULIFLOWER CEVICHE** (V) GF 17  
'Tajin' Poached Shrimp, Avocado Crema, Compressed Watermelon & Chips

**FOOD TRUCK**

- KOREAN BBQ TACOS** GF 15  
Bulgogi Short Rib, Koji Cucumber, Sambal Slaw & Wasabi Peas
- SCALLION PANCAKE** 18.5  
5-Spice Short Rib, Pickled Vegetables, Cucumber, Chile Crunch & Fresno Aioli
- 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  
Banchan & 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**

- FARRO CAESAR** (V) GF 17  
BeatBox Greens, Smoked Almonds, Pecorino, Spiced Croutons & Miso Caesar Dressing  
ADD SKEWER \$7.5 CHICKEN, SHRIMP, BISON\*, LAMB\*, MUSHROOM, TOFU
- DUCK FRIED RICE** GF 22  
Duck Confit, Egg, Brown Basmati Rice, Pickled Mushroom & Peas
- MASALA DOSA** (V) GF 24  
Curried Potato, Asparagus, Apricot, Tamarind-Date & Coconut-Mint Chutney
- PAD THAI** (V) GF 19  
Rice Noodles, Egg, Lime, BeatBox Sprouts, Peanuts, Scallion Pistou & Gochujang  
ADD SKEWER \$7.5 CHICKEN, SHRIMP, BISON\*, LAMB\*, MUSHROOM, TOFU
- SEARED SCALLOPS** GF 27  
Ramen Noodles, Kohlrabi, Cilantro, Peanuts, Nam Jim & Kaffir Peanut Sauce

**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.

**CHEF & FOUNDER / JUSTIN CUCCI**  
**CULINARY MANAGER / MICHAEL TORTORELLO**

## WHITE

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

## SPARKLING & ROSÉ

<b>BISOL 'JEIO'</b> (Prosecco) Veneto, Italy	14 / 54
<b>LES PETITES JAMELLES</b> (Rosé) Languedoc, France	12 / 46
<b>MCBRIDE SISTERS</b> (Sparkling Brut Rosé) Hawke's Bay, New Zealand	16 / 59
<b>BEAU JOIE</b> (Brut Champagne) Champagne, France	98

## BEER & CIDER

<b>GREAT DIVIDE (JAPANESE STYLE LAGER)</b> Samurai, 5.0% ABV, 20 IBU (Denver)	9
<b>UPSLOPE (IPA)</b> West Coast, 6.5% ABV, 60 IBU (Boulder)	10
<b>LUCKY BUDDHA (LAGER)</b> Chinese Pale Lager, 4.8% ABV, 12 IBU (China)	10
<b>RATIO (PILSNER)</b> No Shade Pilsner, 5.5% ABV, 35 IBU (Denver)	9
<b>DENVER BEER CO. (BERRY KOLSCH)</b> Princess YumYum, 4.8% ABV, 19 IBU (Denver)	9
<b>STEM (CIDER)</b> Rotating Flavor, 6.7% ABV (Lafayette)	10

## N/A DRINKS

<b>FINAL PETAL</b> Pea Flower Tea, Lavender, Lime & Tonic	11
<b>NEW DELHI MULE</b> Turmeric Ginger Juice, Pineapple, Lemon	11
<b>MASH GANG (FRUITED PALE ALE)</b> Juicy Journey, 0.5% ABV (Denver)	9
<b>SPORTEA</b> Brazilian Mate, Siberian Ginseng & Ginger (ONE REFILL)	6
<b>PINK LEMONELLA</b> Lemonade, Barberry, Hibiscus & Ginger	7
<b>MOR KOMBUCHA</b> Rotating Flavors	7

## RED

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

## COCKTAILS

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

### 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 of our gratuities are shared amongst the entirety of our hourly staff (front and 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:

