

# LUNCH



100%

VEGAN & GLUTEN FREE BY REQUEST

### STEAMED BAO BUNS

MONGOLIAN BBO DUCK BAO V 7.5 / 15 Koji Pickled Cucumber & Scallion

CHAR SIU PORK BELLY BAO 👽 7.5 / 15 Charred Broccoli & Water Chestnut

KOREAN FRIED CHICKEN BAO 7.5 / 15 Kimchee, Pickled Fresno & Korean Chili Aioli \*VEGAN BUNS SERVED WITH CRISPY TOFU

### STREET BITES

WOK CHARRED EDAMAME V GF Chili, Garlic, Sesame & Sea Salt

HOT HONEY SWEET FRIES V GF 9.5 Waffle Cut & Mile High Seasoning

LEMONGRASS PORK POTSTICKERS Honey Sambal & Chubby Dumpling Sauce

**DEVILS ON HORSEBACK GF** Smoked Bacon, Medjool Dates, Goat Cheese & Pomegranate Gastrique

CAULIFLOWER CEVICHE V GF 'Tajín' Poached Shrimp, Avocado Crema, Compressed Watermelon & Chips

#### **FOOD TRUCK**

KOREAN BBQ TACOS GF Bulgogi Short Rib, Koji Cucumber, Sambal Slaw & Wasabi Peas

MAINE LOBSTER ROLL GF Knuckle & Claw Meat, Yuzu Kosho Aioli, Brioche Bun & Hot Honey Sweet Fries

DENVER "OMELETTE" SAMMY GF 15.5 Bao Bun, Soufflé Egg, Ham, Chile Aioli, American Cheese & Hot Honey Sweet Fries

DOUBLE SMASH BURGER\* GF Bacon-Onion Jam, American Cheese, Pickle, Special Sauce & Hot Honey Sweet Fries

IMPOSSIBLE SLIDERS **W** GF 23 Mushroom-Onion Jam, American Cheese, Pickle, Garlic "Aioli" & Hot Honey Sweet Fries

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

#### **NIGHT BAZAAR**

FARRO CAESAR W GF BeatBox Greens, Smoked Almonds, Pecorino, Spiced Croutons & Miso Caesar Dressing ADD SKEWER \$7.5 CHICKEN, SHRIMP, BISON\*, TOFU

LAMB GYRO GREEK SALAD\* GF Chickpea, Asparagus, Cucumber Yogurt, Grilled Pita & Dill Vinaigrette

PAD THAI V GF Rice Noodles, Egg, Lime, BeatBox Sprouts, Peanuts, Scallion Pistou & Gochujang ADD SKEWER \$7.5 CHICKEN, SHRIMP, BISON\*, TOFU

FRIED CHICKEN SANDWICH 19 Crispy Thigh, Pickled Vegetables, Chogochujang & Hot Honey Sweet Fries

GINGER CHILI SHRIMP NOODLES GF 17 Kohlrabi, Pickled Vegetables, Cilantro, Nam Jim, Peanuts & Kaffir Peanut Sauce

SKEWER & LETTUCE WRAPS W GF 26.5 Pickled Papaya Salad, Crispy Rice Noodles, Peanuts, Fresh Herbs & Kaffir Peanut Sauce CHOICE OF: CHICKEN, SHRIMP, BISON\*, TOFU

#### **SWEETS**

17

HAWAIIAN BROWN BUTTER MOCHI Thai Tea, Passion Fruit Coulis, Macadamia Crust & Grilled Pineapple Whip

MADUROS & CREMA W GF 12 Roasted Plantain, Crema de Queso Mousse, Smoked Almond & Cotija

STRAWBERRY-RHUBARB HAND PIES Salted Cream Cheese Whip & Cinnamon Sugar

**ITALIAN "COFFEE" & DOUGHNUTS** White Chocolate Mousse, Espresso Ganache & Chocolate Pearls

## **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.

#### 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
<b>SCHEUERMANN</b> (Weißburgunder / Pinot Blanc) Pfalz, Germany	64
VENICA & VENICA 'JESERA' (Pinot Gris) Friuli-Venezia, Italy	75

## **SPARKLING & ROSÉ**

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

### **BEER & CIDER**

RISOL 'TEIO'

GREAT DIVIDE (JAPANESE STYLE LAGER) Samurai, 5.0% ABV, 20 IBU (Denver)	9
LUCKY BUDDHA (LAGER) Chinese Pale Lager, 4.8% ABV, 12 IBU (China)	10
UPSLOPE (IPA) West Coast, 6.5% ABV, 60 IBU (Boulder)	10
<b>DENVER BEER CO. (BERRY KOLSCH)</b> Princess YumYum, 4.8% ABV, 19 IBU (Denver)	9
RATIO (PILSNER) No Shade Pilsner, 5.5% ABV, 35 IBU (Denver)	9
STEM (CIDER) Rotating Flavor, 6.7% ABV (Lafavette)	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
MASH GANG (FRUITED PALE ALE) Juicy Journey, 0.5% ABV (Denver)	9
PINK LEMONELLA Lemonade, Barberry, Hibiscus & Ginger	7
SPORTEA Brazilian Mate, Siberian Ginseng & Ginger (ONE REFILL)	6
MOR KOMBUCHA Rotating Flavors	7



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## RED HOUSE RED

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COEUR WINE CO. 'UPWELL' (Cabernet Sauvignon) Lodi, California	14 / 54
<b>LAND OF SAINTS 'GSM'</b> (Grenache/Syrah/Mourvedre) Santa Barba California	<b>15 / 58</b> ara,
STOLLER FAMILY ESTATE (Pinot Noir) Willamette Valley, Oregon	16 / 62
POGGIO DEL MORO (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

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
<b>NEW SAIGON</b> 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
<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
SEASONAL EROZEN COCKTAIL	16

**Denver Employee Benefits Surcharge** 

our current frozen feature

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).

We like to mix it up! Ask your server about

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. ♥

Wanna know more? Scan Here:

