

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 24
SUMMER PISTO, MEDITERRANEAN CRUNCH,
PEA SHOOTS, PICKLED PEPPERS, LABNEH,
HOUSE MADE PITA

LEBANESE GARLIC DIP GF / V 18
OLIVES, ALMONDS, POMEGRANATE,
HOUSE MADE PITA

QUESO Y CHARCUTERIA GF
TOMATE, HONEYCOMB, QUINCE JAM, CIABATTA

JAMÓN IBÉRICO DE BELOTA 55
& QUESO LEONORA

JAMÓN SERRANO 26
& QUESO CAMEROS

ELEVATION MEATS WAGYU CECINA 24
& QUESO VALDEON



SUMMER

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
CHICKEN SAUSAGE, MIREPOIX,
BOUILLON, LEMON OLIVE OIL, DILL

KAUAI SHRIMP GF
TOMATO CONFIT, GIGANTE BEANS,
CRISPY FETA CRUMBLE, OUZO GASTRIQUE

EUROPEAN SEA BASS GF
'NDUJA, OLIVE OIL POTATOES, CAPERS,
OLIVES, CRISPY LEMON, RED ONION JAM

DUCK BASTILLA
WHIPPED FETA, DRIED STONE FRUIT,
PINE NUTS, MINT, ZAALOUK

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
WHITE VERJUS, SUMMER VEGETABLES, GREEN GRAPES,
MARCONA ALMONDS, THYME OIL, AJO BLANCO

BISON MEATBALLS GF 20
EGGPLANT FONDUE, LARDO CROSTINI,
PIRI PIRI OIL, PEDRO XIMÉNEZ GLAZE

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,
SUMMER VEGETABLES, HERBS,
MATBUCHA, BABA GANOUSH

SUB LAMB KABOBS + 6

SNOW CRAB GF 24
JAMÓN SERRANO, GRILLED FENNEL,
STONE FRUIT, PADRÓN PEPPERS,
MANZANILLA GASTRIQUE

SHAWARMA LAMB RIBS GF 21
TABIL SPICED KEFIR, PICKLES,
POMEGRANATE-CHILI GLAZE

SMOKED BURRATA GF 24
HEIRLOOM TOMATO, GRILLED STONE FRUIT,
BEATBOX GREENS, CRISPY BOQUERONES,
CAVA-THYME VINAIGRETTE

BISON HANGER STEAK* GF 25
PAPRIKA POTATOES, SUMMER 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,
SUMMER 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 40/66
MUSHROOM* GF / V
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

FROZEN WHITE SANGRIA 15
WHITE WINE, RUM, TRIPLE SEC, WHITE PEACH, CHAMPAGNE ACID

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

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

THE GOLDEN LADY 15/42
APRICOT LIQUEUER, MANZANILLA SHERRY, BITTERS, LEMON SODA, SPARKLING WINE

PINEAPPLE CUCUMBER COLLINS 15
VODKA, PINEAPPLE-CUCUMBER SEKANJABIN, LIME, SODA

FEMME FATALE 16
GIN, SHERRY, LAVENDER-INFUSED ELDERFLOWER LIQUEUR, GRAPEFRUIT OIL

A TALL DRINK OF WATER 16
TEQUILA, MEZCAL, APEROL, STRAWBERRY-LIME CORDIAL, CARBONATED IN-HOUSE

3 THIEVES 17
MEZCAL, GARDEN CHILI INFUSED AMARO, BANANA LIQUEUR

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

THE OLD TURK 17
BOURBON, TURKISH COFFEE BITTERS, DEMERARA

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

*CONTAINS NUTS

L5 GIN & TONICS 17
NO BOOZE? GET IT ZERO-PROOF W/ LYRE'S 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 68
(HONDARRABI ZURI/BELTZA)
AMEZTOI 'RUBENTIS' BASQUE COUNTRY, SPAIN

WHITE BURGUNDY 75
(CHARDONNAY)
DOMAINE GAUTHERIN ET FILS CHABLIS, BURGUNDY, FRANCE

SPANISH WHITE 54
(XAREL-LO)
MONT RUBI 'WHITE', PENEDÈS, SPAIN

SPANISH RED 60
(SUMOLL/GARNACHA)
CAN SUMOI, PENEDÈS, SPAIN

RESERVE TEMPRANILLO 116
REMELLURI RESERVA 2016 RIOJA, SPAIN

WHITE/ROSÉ/SKIN CONTACT

WINE
GARNACHA BLANCA 7.5/15/58
BODEGAS CARE, ARAGON, SPAIN

TEMPRANILLO BLANCO/VIURA 7.5/15/58
VIVANCO, RIOJA, SPAIN

ALVARINHO 7/14/54
FORAL DE MELGAÇO 'OLD VINES', VINHO VERDE, PORTUGAL

HONDARRABI ZURI 8/16/62
REZABAL 'TXAKOLI', BASQUE COUNTRY, SPAIN

CHARDONNAY 8.5/17/66
YARDEN, GALILEE, ISRAEL

ROSÉ (MONICA/CARIGNANO/CANNONAU) 7/14/54
PALA 'CHIARO DI STELLE', SARINIA, ITALY

ORANGE 1L (VERDEJO/SAUVIGNON BLANC) 7.5/15/76
GULP/HABLO ORANGE, LA MANCHA, SPAIN

PINOT NOIR 7/14/54
MACEDON, TIKVES, NORTH MACEDONIA

TREPAT 7.5/15/58
MOLI DELS CAPELLANS, CONCA DE BARBERÀ, CATALONIA, SPAIN

PICOTENDRO (NEBBIOLO) 8/16/62
LA KIUVA 'ROUGE DE VALLÉE', VALLE D'AOSTA, ITALY

'SUPER TUSCAN' BLEND 9/18/70
BARRACHI 'O'LILLO', TUSCANY, ITALY

CABERNET SAUVIGNON/GARNATXA 8/16/62
PARES BALTA 'MAS PETIT', PENEDÈS, SPAIN

'PET NAT' BIANCO 6.5/13/48
PIOGGO DEL MORRO, TUSCANY, ITALY

CAVA (MACABEO/XAREL-LO/PARALLEDA) 7/14/54
MAS LA MOLA 'L'ATZAR' RESERVA, PENEDÈS, SPAIN

ROSÉ CAVA (PARELLADA/MACABEO) 7.5/15/58
NAVERAN ROSÉ CAVA, PENEDÈS, SPAIN

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

SPARKLING

BEER / CIDER

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

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

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 (LESS THAN 0.5% ABV)

MASH GANG FRUITED "JOURNEY JUICE" N/A 9.5
CHICAGO, IL - 12 OZ CAN (LESS THAN 0.5% ABV)

FORBIDDEN FRUIT 15
LYRE'S ZERO-PROOF SPIRIT, APERITIF, COCONUT, PINEAPPLE, LIME, CHAMOMILE, BERRY COULIS

FAUX NEGRONI 12
LYRE'S 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:

