

VEGAN & GLUTEN FREE BY REQUEST



STEAMED BAO BUNS

- MONGOLIAN BBQ DUCK BAO** 7.5 / 15
Koji Pickled Cucumber & Scallion
- CHAR SIU PORK BELLY BAO** 7.5 / 15
Apple, Shiso & Tangerine Yuzu Vinaigrette
- KOREAN FRIED CHICKEN BAO** 7.5 / 15
Kimchee, Pickled Fresno & Korean Chili Aioli

*VEGAN BUNS SERVED WITH CRISPY TOFU

STREET BITES

- WOK CHARRED EDAMAME** 9.5
Chili, Garlic, Sesame & Sea Salt
- HOT HONEY SWEET FRIES** 9.5
Waffle Cut & Mile High Seasoning
- BOMBAY "NACHOS"** 16
Taro Chips, Yogurt, Bhel Puri Mix, Beet, Tomato-Nigella & Coriander Chutney
- MEXICAN STREET CORN SKEWER** 12
Cotija, Fresno, Cilantro & Chile Garlic Butter
- SWEET PLANTAINS** 10
Pumpkin Seed Pesto, Cotija, Chile Pepitas & Lime Crema
- CRISPY CHEESE CURDS** 15
Beer Batter, Shishitos & Cherry Mostarda
- CRISPY FILIPINO SPRING ROLLS** 14
IMPOSSIBLE "Meat", Glass Noodles, Sambal & Garlic Vinegar Dipping Sauces
- LEMONGRASS PORK POTSTICKERS** 16
Honey Sambal & Chubby Dumpling Sauce
- DEVILS ON HORSEBACK** 17
Smoked Bacon, Medjool Dates, Goat Cheese & Pomegranate Gastrique
- CAULIFLOWER CEVICHE** 17
'Tajín' Poached Shrimp, Avocado Crema, Compressed Watermelon & Chips

FOOD TRUCK

- KOREAN BBQ TACOS** 15
Bulgogi Short Rib, Koji Cucumber, Sambal Slaw & Wasabi Peas
- SCALLION PANCAKE** 18.5
5-Spice Short Rib, Pickled Vegetables, Cucumber & Fresno Aioli
- SMASHED WAGYU SLIDERS*** 23
Bacon-Onion Jam, American Cheese, Pickle, Special Sauce & Hot Honey Sweet Fries
- IMPOSSIBLE SLIDERS** 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.

KEBABS & SKEWERS

COOKED ON OUR 800° ROBATAKY GRILL

- KING TRUMPET MUSHROOM (2)** 14.5
Black Garlic Marinade & Whipped Tofu
- KOREAN GRILLED TOFU (2)** 15
Banchan & Chogochujang
- CHICKEN SATAY (2)** 15.5
Cilantro, Jalapeño & Thai Peanut Sauce
- BISON STEAK KUSHIYAKI* (2)** 18
Black Garlic & Miso-Scallion Brown Butter
- GINGER CHILI SHRIMP (2)** 15
Pickled Vegetable, Peanut & Scallion Pistou
- LAMB KOFTA* (2)** 17
Cucumber, Pickled Red Onion, Parsley & Baharat Soubise
- SKEWER & LETTUCE WRAPS** 26.5
Pickled Papaya Salad, Crispy Rice Noodles, Peanuts, Fresh Herbs & Thai Peanut Sauce
- CHOICE OF: CHICKEN, SHRIMP, BISON*, LAMB*, MUSHROOM, TOFU

NIGHT BAZAAR

- FARRO CAESAR** 17
BeatBox Greens, Smoked Almond, Pecorino, Spiced Croutons & Miso Caesar Dressing
ADD SKEWER \$7.5 : CHICKEN, SHRIMP, BISON*, LAMB*, MUSHROOM, TOFU
- SUMMER FATTOUSH SALAD** 15.5
BeatBox Greens, Feta, Tomato, Stone Fruit, Almond, Croutons & Red Wine Vinaigrette
ADD SKEWER \$7.5 : CHICKEN, SHRIMP, BISON*, LAMB*, MUSHROOM, TOFU
- HAMACHI CRUDO*** 19
Cucumber, Radish, Avocado, Cilantro, Black Bean Chips & Green Aguachile
- DUCK FRIED RICE** 22
Duck Confit, Egg, Brown Basmati Rice, Pickled Mushroom & Peas
ADD SKEWER \$7.5 : CHICKEN, SHRIMP, BISON*, LAMB*, MUSHROOM, TOFU
- PAD THAI** 19
Rice Noodles, Egg, Lime, BeatBox Sprouts, Peanuts, Scallion Pistou & Gochujang
ADD SKEWER \$7.5 : CHICKEN, SHRIMP, BISON*, LAMB*, MUSHROOM, TOFU
- MASALA DOSA** 24
Curried Potato, Asparagus, Apricot, Tamarind-Date & Coconut-Mint Chutney
- CRISPY WHOLE TROUT** 33
Bamboo Rice, Cashew, Thai Chili, Tomato, Herbs, Tamarind Sambal & Nuoc Cham

CHEF & FOUNDER / JUSTIN CUCCI
EXECUTIVE CHEF / AARON BOISVERT
GENERAL MANAGER / STEVEN CHANDLER

WHITE

HOUSE WHITE	13 / 48
NORTICO (Alvarinho) Moncao & Melgaco, Portugal	13 / 48
CASA JIPI (Sauvignon Blanc) Baja California, Mexico	16 / 60
REYNEKE WINES 'VINEHUGGER' (Chenin Blanc) West Cape, South Africa	15 / 56
KRASNO 'ORANGE' (Macerated Blend) Goriska Brda, Slovenia	13 / 50
BRAND 'ELECTRIC CHARDONNAY ACID TEST' (Chardonnay/Riesling) Pfalz, Germany	16 / 62
TABLAS CREEK 'PATELIN DE TABLAS BLANC' (Grenache Blanc) Paso Robles, California	64
VENICA & VENICA 'JESERA' (Pinot Gris) Friuli-Venezia, Italy	75

SPARKLING & ROSÉ

BISOL 'JEIO' (Prosecco) Veneto, Italy	14 / 54
LES PETITES JAMELLES (Rosè) Languedoc, France	12 / 46
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)	
LUCKY BUDDHA (CHINESE LAGER) Pale Lager, 4.8% ABV, 12 IBU (China)	10
RATIO (PILSNER) No Shade, 5.5% ABV, 35 IBU (Denver)	9
DENVER BEER CO. (BERRY KOLSCH) Princess YumYum, 4.8% ABV, 19 IBU (Denver)	9
STEM (CIDER) Rotating Flavor, 6.7% ABV (Lafayette)	10

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 your 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:



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

N/A DRINKS

FINAL PETAL Pea Flower Tea, Lavender, Lime & Tonic	8
NEW DELHI MULE Turmeric Ginger Juice, Pineapple & Lemon	11
MASH GANG N/A (FRUITED PALE ALE) Juicy Journey, 0.5% ABV (Denver)	5
SPORTEA Brazilian Mate, Siberian Ginseng & Ginger (ONE REFILL)	6
PINK LEMONELLA Lemonade, Barberry, Hibiscus & Ginger	7
MOR KOMBUCHA Rotating Flavors	5

WE ARE COMMITTED TO DOING THE RIGHT THING AS A RESPONSIBLE LOCAL BUSINESS, AND VALUE OUR PARTNERS IN BRINGING THE BEST INGREDIENTS TO OUR FOOD. WE COLLABORATE WITH LOCAL FARMERS TO HIGHLIGHT SEASONAL INGREDIENTS AND SUSTAINABLY RAISED PROTEINS. HERE ARE SOME OF OUR FAVORITES!

EDIBLE BEATS BEATBOX FARMS

SPIN FARMS

REBEL FARM

CALLICRATE CATTLE CO.

HARVEST MOON BAKING CO.

THE FAMILY JONES DISTILLERY

MARBLE DISTILLING CO.

291 DISTILLERY



VITAL ROOT

EL FIVE

r o o t
d o w n

