

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

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

MAINE LOBSTER ROLL  29
Knuckle & Claw Meat, Yuzu Kosho Aioli,
Brioche Bun & Hot Honey Sweet Fries

DENVER "OMELETTE" SAMMY  16.5
Crumpet, Soufflé Egg, Ham, Chile Aioli,
American Cheese & Hot Honey Sweet Fries



DOUBLE SMASH BURGER*  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

NIGHT BAZAAR

FARRO CAESAR   17
BeatBox Greens, Smoked Almond, Pecorino,
Spiced Croutons & Miso Caesar Dressing
ADD SKEWER \$7.5 CHICKEN, SHRIMP, BISON*, TOFU

SUMMER FATTOUSH SALAD   15.5
BeatBox Greens, Feta, Tomato, Stone Fruit,
Almond, Croutons & Red Wine Vinaigrette
ADD SKEWER \$7.5 CHICKEN, SHRIMP, BISON*, TOFU

PAD THAI   19
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



HAMACHI CRUDO*  19
Cucumber, Radish, Avocado, Cilantro,
Black Bean Chips & Green Aguachile

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

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

SWEETS

DUBAI CHOCOLATE BOMBE 13
Pistachio Mousse, Toasted Kataifi,
Olive Oil Cake & Macerated Stone Fruit

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

ITALIAN "COFFEE" & DOUGHNUTS 13
White Chocolate Mousse,
Espresso Ganache & Chocolate Pearls

GOT ALLERGIES?

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

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
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
LUCKY BUDDHA (CHINESE LAGER) Pale Lager, 4.8% ABV, 12 IBU (China)	10
UPSLOPE (IPA) West Coast, 6.5% ABV, 60 IBU (Boulder)	
DENVER BEER CO. (BERRY KOLSCH) Princess YumYum, 4.8% ABV, 19 IBU (Denver)	9
RATIO (PILSNER) No Shade, 5.5% ABV, 35 IBU (Denver)	9
STEM (CIDER) Rotating Flavor, 6.7% ABV (Lafayette)	10

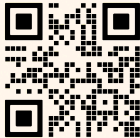
Denver Employee Benefits Surcharge

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. ♥

Wanna 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
PINK LEMONELLA Lemonade, Barberry, Hibiscus & Ginger	7
SPORTEA Brazilian Mate, Siberian Ginseng & Ginger (ONE REFILL)	6
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