

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 10
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

FOOD TRUCK

TACOS DE CANASTA 14
Pork Carnitas, Jalapeño-Onion Escabeche, Radish & Habanero Salsa

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

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

SKEWER & LETTUCE WRAPS 27
Pickled Papaya Salad, Crispy Rice Noodles, Peanuts, Fresh Herbs & Thai Peanut Sauce
CHOICE OF: CHICKEN, SHRIMP, BISON*, TOFU

HANGOVER RAMEN* 24
Duck Confit, Pork Belly, Shoyu Egg, Bok Choy, Pickled Ginger & Scallion

SWEETS

DUBAI CHOCOLATE BOMBE 15
Pistachio Mousse, Toasted Kataifi, Olive Oil Cake & Blood Orange

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?

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
EXECUTIVE CHEF / AARON BOISVERT
GENERAL MANAGER / STEVEN CHANDLER

WHITE

HOUSE WHITE	13 / 48
NORTICO	13 / 48
(Alvarinho) Moncao & Melgaco, Portugal	
CASA JIPI	16 / 60
(Sauvignon Blanc) Baja California, Mexico	
KRASNO 'ORANGE'	13 / 50
(Macerated Blend) Goriska Brda, Slovenia	
REYNEKE WINES 'VINEHUGGER'	15 / 56
(Chenin Blanc) West Cape, South Africa	
PRESQU'ILE	15 / 58
(Chardonnay) Santa Maria Valley, California	
VENICA & VENICA 'JESERA'	75
(Pinot Gris) Friuli-Venezia, Italy	
TABLAS CREEK 'PATELIN DE TABLAS BLANC'	64
(Grenache Blanc) Paso Robles, California	

SPARKLING & ROSÉ

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

BEER & CIDER

RATIO (DARK LAGER)	9
Darklands, 5.7% ABV (Denver)	
GREAT DIVIDE (JAPANESE LAGER)	9
Samurai, 5.0% ABV (Denver)	
UPSLOPE (IPA)	10
West Coast, 6.5% ABV (Boulder)	
LUCKY BUDDHA (CHINESE LAGER)	10
Pale Lager, 4.8% ABV (China)	
DENVER BEER CO (HONEY WHEAT)	9
Backyard Buzz, 5.0% ABV (Denver)	
STEM (CIDER)	10
Rotating Flavor, 6.7% ABV (Lafayette)	

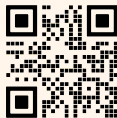
Denver Employee Benefits Surcharge

Edible Beats is proud to be a local, independent, 100% Employee-Owned business. In the spirit of bein 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
STOLLER FAMILY ESTATE	16 / 62
(Pinot Noir) Willamette Valley, Oregon	
LAND OF SAINTS 'GSM'	15 / 58
(Grenache/Syrah/Mourvedre) Santa Barbara, California	
POGGIO DEL MORO	16 / 61
(Super Tuscan) Tuscany, Italy	
COEUR WINE CO. 'UPWELL'	14 / 54
(Cabernet Sauvignon) Lodi, California	
PEDRO PARRA 'IMAGINADOR'	64
(Cinsault) Itata, Chile	
MATTHIEU BARRET 'PETIT OURS'	72
(Syrah) Côtes du Rhône, France	
DANIELE CONTERNO	85
(Nebbiolo) Piedmont, Italy	
KITH & KIN	98
(Cabernet Sauvignon) Napa Valley, California	

N/A DRINKS

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

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