

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  15
Pork Carnitas, Corn Tortilla, Radish, Jalapeño Escabeche & 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   24
Mushroom-Onion Jam, American Cheese, Pickle, Garlic "Aioli" & Hot Honey Sweet Fries

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

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   28
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.

WHITE

HOUSE WHITE	13 / 48
NORTICO (Alvarinho) Moncao & Melgaco, Portugal	14 / 48
CASA JIPI (Sauvignon Blanc) Baja California, Mexico	16 / 60
KRASNO 'ORANGE' (Macerated Blend) Goriska Brda, Slovenia	13 / 50
REYNEKE WINES 'VINEHUGGER' (Chenin Blanc) West Cape, South Africa	15 / 56
PRESQU'ILE (Chardonnay) Santa Maria Valley, California	15 / 58
VENICA & VENICA 'JESERA' (Pinot Gris) Friuli-Venezia, Italy	75
TABLAS CREEK 'PATELIN DE TABLAS BLANC' (Grenache Blanc) Paso Robles, California	64

SPARKLING & ROSÉ

BISOL 'JEIO' (Prosecco) Veneto, Italy	14 / 54
LES PETITES JAMELLES (Rosè) Languedoc, France	14 / 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 (Denver)	10
LUCKY BUDDHA (CHINESE LAGER) Pale Lager, 4.8% ABV (China)	10
DENVER BEER CO (HONEY WHEAT) Backyard Buzz, 5.0% ABV (Denver)	9
STEM (CIDER) Rotating Flavor, 6.7% ABV (Lafayette)	10
RATIO (DARK LAGER) Darklands, 5.7% ABV (Denver)	9
UPSLOPE (IPA) West Coast, 6.5% ABV (Boulder)	10

DENVER EMPLOYEE BENEFITS SURCHARGE

Edible Beats is a proud local, independent, 100% Employee-Owned business. As an ESOP, all gratuities are shared among our entire hourly team – front and back of house.

A 5% Denver Employee Benefits Surcharge is added to your check. This is not a gratuity – 100% goes directly toward supporting our teams' benefits (see QR code for details).

Thank you for supporting our employee-owned, independent restaurants. ♥

Want to know more? Scan Here:



RED

HOUSE RED	14 / 48
STOLLER FAMILY ESTATE (Pinot Noir) Willamette Valley, Oregon	16 / 62
LAND OF SAINTS 'GSM' (Grenache/Syrah/Mourvedre) Santa Barbara, California	15 / 58
POGGIO DEL MORO (Super Tuscan) Tuscany, Italy	16 / 61
COEUR WINE CO. 'UPWELL' (Cabernet Sauvignon) Lodi, California	16 / 54
MINIMUM WINES 'RED' (Sangiovese Blend) Goulburn Valley, Australia	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

SPIRIT-LESS

FINAL PETAL Pea Flower Tea, Lavender, Lime & Tonic	11
NEW DELHI MULE Turmeric Ginger Juice, Pineapple & Lemon	12
MASH GANG N/A (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

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