

# 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 PITA

### MOROCCAN LAMB SAUSAGE GF 25

SPRING PISTO, MEDITERRANEAN CRUNCH,  
PEA SHOOTS, PICKLED PEPPERS, LABNEH,  
HOUSE PITA

### LEBANESE GARLIC DIP GF/V 19.5

OLIVES, ALMONDS, POMEGRANATE, HOUSE PITA

### SMOKED BURRATA GF 19.5

WAGYU CECINA, ARTICHOKE PESTO,  
CANDIED PISTACHIO, AGED SHERRY GASTRIQUE,  
GRILLED CIABATTA

### QUESO Y CHARCUTERIA GF

TOMATE, HONEYCOMB, QUINCE JAM, CIABATTA

### JAMÓN IBÉRICO DE BELOTA & QUESO LEONORA 55

### JAMÓN SERRANO & QUESO CAMEROS 26

### ELEVATION MEATS WAGYU CECINA & QUESO VALDEON 25



SPRING

## 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

### GALICIAN EMPANADA

RABBIT CONFIT, MUSHROOM PÂTÉ,  
SWISS CHARD, PICKLED SPRING ONION,  
ROMESCO SAUCE

### KAUAI SHRIMP GF

GUANCIALE, WHITE BEANS, SPRING PEAS,  
ROASTED GARLIC SOUBISE,  
RHUBARB HOT SAUCE

### POACHED COD GF

OLIVES, RADISH, FAVA BEANS,  
BEET CHIPS, ASPARAGUS VICHYSOISE,  
CHAMOMILE BUTTER

15.5

17

18.5

25

22

### 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

### LOBSTER SALAD\* GF

CAVIAR, RHUBARB FATTOUSH,  
PRESERVED LEMON, SESAME, LABNEH

### BISON MEATBALLS GF

EGGPLANT FONDUE, LARDO CROSTINI,  
PIRI PIRI OIL, PEDRO XIMÉNEZ GLAZE

### EUROPEAN SEA BASS GF

'NDUJA, OLIVE OIL POTATOES, CAPERS,  
OLIVES, CRISPY LEMON, RED ONION JAM

28

21

28

### TUNISIAN COUSCOUS V

MUSHROOM KABOBS, SPICED ALMONDS,  
SPRING VEGETABLES, HERBS,  
MATBUCHA, BABA GANOUSH

SUB LAMB KABOBS + 6

### TURKISH PIZZA

PUFF PASTRY, HALLOUMI, SPINACH, RAMPS,  
PRESERVED LEMON, HERBS, SPICED HONEY

### IBÉRICO PRESA\* GF

WHITE ASPARAGUS, PIQUILLO PEPPER,  
ARTICHOKE, PICKLED SHALLOT, WATERCRESS,  
AMONTILLADO SHERRY GLAZE

### GOAT CHEESE CROQUETTAS

JAMÓN SERRANO, MARCONA ALMONDS,  
MINT, SPRUCE TIP HONEY

### CONFIT CHICKEN CROQUETTAS

JAMÓN SERRANO, LEMON, GARLIC AIOLI

19

16.5

26

16

16.5

## PAELLA



START AT THE PERIMETER  
(WHERE THE CHEWY, CARAMELIZED SOCARRAT RICE IS)

### COLIFLOR GF/V 39/64

TURMERIC CHICKEN, TETILLA CHEESE,  
CAULIFLOWER "RICE", POMEGRANATE,  
SPRING 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 42/68

**MUSHROOM\* GF/V**  
JAMÓN SERRANO, CALABRIAN CHILI,  
ASPARAGUS, SPRING PEAS, ARUGULA,  
HAZELNUT-FIG COMPOTE,  
AGED SHERRY GASTRIQUE

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.



OUR 320 SQ FT HYDROPONIC  
FARM HOUSED IN AN UPCYCLED  
SHIPPING CONTAINER THAT  
GROWS FOOD FOR ALL  
EDIBLE BEATS RESTAURANTS  
365 DAYS A YEAR.

## COCKTAILS DE GIBRALTAR

<b>FROZEN TURKISH DELIGHT</b>	16
WHISKEY, TURKISH COFFEE BITTERS, CONDENSED MILK, AVERNA, HOUSE COLD BREW, WHISKEY-CREAM FOAM	
<b>SANGRIA</b> 🍷	15/42
RED WINE, BRANDY, POMEGRANATE, CITRUS, MIXED FRUIT	
<b>L5 MARGARITA</b> 🍹	18/51
BLANCO TEQUILA, PIERRE FERRAND YUZU CURACAO, LIME, SALT FOAM	
<b>VIOLET HOUR</b> 🍷	17/42
BARREL AGED GIN, HONEY LAVENDER VERMOUTH, CITRUS, BUBBLES	
<b>PINEAPPLE CUCUMBER COLLINS</b>	15
VODKA, PINEAPPLE-CUCUMBER SEKANJABIN, LIME, SODA	
<b>MOROCCAN MINT</b>	16
MATCHA-INFUSED VODKA, CALVADOS, MOROCCAN MINT TEA SYRUP, LIME, CHAREAU SPRITZ	
<b>A TALL DRINK OF WATER</b>	16
WHITE RUM, SPICED GUAVA, COCONUT WATER, FRIED PLANTAIN, LIME, CARBONATED IN-HOUSE	
<b>3 THIEVES</b>	17
MEZCAL, GARDEN CHILI INFUSED AMARO, BANANA LIQUEUR	
<b>ZOMBIE*</b> (LIMIT 2 PER GUEST - CONTAINS NUTS)	19
THREE-RUM BLEND, FALERNUM, GRAPEFRUIT, PASSION FRUIT, LIME, CINNAMON	
<b>THE OLD TURK</b>	17
BOURBON, TURKISH COFFEE BITTERS, DEMERARA	
<b>DEVIL'S SWINE</b>	29
JAMÓN IBÉRICO FAT WASHED 291 COLORADO RYE, MEZCAL, MADEIRA, CHAMOMILE, BITTERS	

## L5 GIN & TONICS

18

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

## SPIRIT-FREE

ZERO-PROOF COCKTAILS



### FORBIDDEN FRUIT

15

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

### FAUX FASHIONED

15

THREE SPIRIT "NIGHTCAP" ZERO-PROOF, CHERRY, VANILLA, TURKISH TOBACCO BITTERS, SPICES

### FAUX NEGRONI

12

LYRE'S ZERO-PROOF SPIRIT, VERJUS BLANC, APERITIF SYRUP, ORANGE ZEST

### FAUX SANGRIA

9

CRANBERRY, POMEGRANATE, SEASONAL FRUIT

## WINE

GLASS/BOTTLE

<b>ALVARINHO</b>	16/60
FORAL DE MELGAÇO 'OLD VINES', VINHO VERDE, PORTUGAL	
<b>CHENIN BLANC</b>	17/64
LES ATHLÈTES DU VIN, LOIRE VALLEY, FRANCE	
<b>CALLET/PREMSAL/GIRÓ ROS</b>	17/64
ÀNIMA NEGRA 'QUÍBIA', MALLORCA, SPAIN	
<b>GARNACHA BLANCA</b>	16/60
BODEGAS CARE, ARAGON, SPAIN	
<b>CHARDONNAY</b>	18/72
RECANATI, GALILEE, ISRAEL	
<b>ROSÉ</b> (MONICA/CARIGNANO/CANNONAU)	15/56
PALA 'CHIARO DI STELLE', SARDINIA, ITALY	
<b>ORANGE</b> 1L (VERDEJO/SAUVIGNON BLANC)	16/76
GULP/HABLO ORANGE, LA MANCHA, SPAIN	
<b>PINOT NOIR</b>	16/60
LES ATHLÈTES DU VIN, LOIRE VALLEY, FRANCE	
<b>GRENACHE/CINSAULT/CARIGNAN</b>	17/64
DOMAINE TAILLANDIER 'VITI VINI BIBI', MINERVOIS, FRANCE	
<b>PICOTENDRO</b> (NEBBIOLO)	18/68
LA KIUVA 'ROUGE DE VALLÉE', VALLE D'AOSTA, ITALY	
<b>'SUPER TUSCAN' BLEND</b>	17/64
BARRACHI 'O'LILLO', TUSCANY, ITALY	
<b>CABERNET SAUVIGNON</b>	18/72
MOVIA, BRDA, SLOVENIA	
<b>'PET NAT' BIANCO</b>	15/54
PIOGGO DEL MORRO, TUSCANY, ITALY	
<b>CAVA</b> (MACABEO/XAREL-LO/PARALLEDA)	16/60
MAS LA MOLA 'L'ATZAR' RESERVA, PENEDÈS, SPAIN	
<b>ROSÉ CAVA</b> (PARELLADA/MACABEO)	17/64
NAVERAN ROSÉ CAVA, PENEDÈS, SPAIN	
<b>MOSCATO</b> (375 ML BOTTLE)	18
POQUITO MOSCATO, VALENCIA, SPAIN	

WHITE/ROSÉ/SKIN CONTACT

RED

SPARKLING

## BEER & CIDER

<b>UPSLOPE INDIA PALE ALE</b>	9
BOULDER, CO - 12 OZ CAN	
<b>RATIO "DARKLANDS" DARK LAGER</b>	8.5
DENVER, CO - 12 OZ CA	
<b>RATIO "CITYSCAPES" MEXICAN LAGER</b>	8.5
DENVER, CO - 12 OZ CAN	
<b>STEM CIDER ROTATING</b>	10
DENVER, CO - 12 OZ CAN	
<b>THREE KINGS</b> N/A	9.5
ROTATING - DENVER, CO - 12 OZ CAN (LESS THAN 0.5% ABV)	
<b>MASH GANG FRUITED "JOURNEY JUICE"</b> N/A	9.5
CHICAGO, IL - 12 OZ CAN (LESS THAN 0.5% ABV)	

## NON-ALCOHOLIC

<b>SARATOGA SPARKLING WATER 28 OZ</b>	7
<b>ICED TEA</b>	6
<b>MEXICAN COKE</b>	6

## DENVER EMPLOYEE BENEFITS SURCHARGE

EDIBLE BEATS IS PROUD LOCAL, INDEPENDENT, 100% EMPLOYEE-OWNED BUSINESS. AS AN ESOP, ALL GRATUITIES ARE SHARED AMONG OUR ENTIRE HOURLY TEAM (FRONT & BACK OF HOUSE).

A 6% 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.

SCAN FOR MORE DETAILS:

