

# 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 36.5  
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 20  
WAGYU CECINA, ARTICHOKE PESTO,  
CANDIED PISTACHIO, AGED SHERRY GASTRIQUE,  
GRILLED CIABATTA

**QUESO Y CHARCUTERIA** GF  
TOMATE, HONEYCOMB, QUINCE JAM, CIABATTA

**JAMÓN IBÉRICO DE BELOTA** 55  
& QUESO LEONORA

**JAMÓN SERRANO** 26  
& QUESO CAMEROS

**ELEVATION MEATS WAGYU CECINA** 25  
& QUESO VALDEON



SPRING

## TAPAS DE GIBRALTAR

GF = GLUTEN FREE BY REQUEST V = VEGAN BY REQUEST

**PATATAS BRAVAS** GF/V 16  
CHORIZO, SALSA BRAVA, GARLIC AIOLI,  
SHERRY GASTRIQUE

**HARISSA EGGPLANT FRIES** GF/V 17.5  
CRISPY GARLIC, HONEY GLAZE, DILL,  
MINT, LEMON YOGURT

**GALICIAN EMPANADA** 19  
RABBIT CONFIT, MUSHROOM PÂTÉ,  
SWISS CHARD, PICKLED SPRING ONION,  
ROMESCO SAUCE

**KAUAI SHRIMP** GF 25.5  
GUANCIALE, WHITE BEANS, SPRING PEAS,  
ROASTED GARLIC SOUBISE,  
RHUBARB HOT SAUCE

**POACHED COD** GF 22  
OLIVES, RADISH, FAVA BEANS,  
BEET CHIPS, ASPARAGUS VICHYSOISE,  
CHAMOMILE BUTTER

### 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 28  
CAVIAR, RHUBARB FATTOUSH,  
PRESERVED LEMON, SESAME, LABNEH

**BISON MEATBALLS** GF 21  
EGGPLANT FONDUE, LARDO CROSTINI,  
PIRI PIRI OIL, PEDRO XIMÉNEZ GLAZE

**EUROPEAN SEA BASS** GF 29  
'NDUJA, OLIVE OIL POTATOES, CAPERS,  
OLIVES, CRISPY LEMON, RED ONION JAM

**TUNISIAN COUSCOUS** V 19.5  
MUSHROOM KABOBS, SPICED ALMONDS,  
SPRING VEGETABLES, HERBS,  
MATBUCHA, BABA GANOUSH  
SUB LAMB KABOBS + 6

**TURKISH PIZZA** 17  
PUFF PASTRY, HALLOUMI, SPINACH, RAMPS,  
PRESERVED LEMON, HERBS, SPICED HONEY

**IBÉRICO PRESA\*** GF 26  
WHITE ASPARAGUS, PIQUILLO PEPPER,  
ARTICHOKE, PICKLED SHALLOT, WATERCRESS,  
AMONTILLADO SHERRY GLAZE

**GOAT CHEESE CROQUETTAS** 16  
JAMÓN SERRANO, MARCONA ALMONDS,  
MINT, SPRUCE TIP HONEY

**CONFIT CHICKEN CROQUETTAS** 17  
JAMÓN SERRANO, LEMON, GARLIC AIOLI

### 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.

## 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.



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

**FROSÉ** 16  
VODKA, ROSÉ, APRICOT, CHAMPAGNE ACID

(ADD 1OZ SPLASH OF SANGRIA, APEROL OR SPIRIT +5)

**SANGRIA** 🍷 15/42  
RED WINE, BRANDY, POMEGRANATE, CITRUS, MIXED FRUIT

**L5 MARGARITA** 🍹 16/48  
BLANCO TEQUILA, PIERRE FERRAND YUZU CURAÇAO, LIME, SALT FOAM

**VIOLET HOUR** 🍷 17/42  
BARREL AGED GIN, HONEY LAVENDER VERMOUTH, CITRUS, BUBBLES

**PINEAPPLE CUCUMBER COLLINS** 15  
VODKA, PINEAPPLE-CUCUMBER SEKANJABIN, LIME, SODA

**PICATINI** 16  
GIN, PAMPLEMOUSSE LIQUEUR, LEMON, HOUSE GRENADINE, ANGOSTURA BITTERS

**CALYPSO COOLER** 16  
WHITE RUM, OUZO, WILD BLUEBERRY, BASIL, LIME, SODA

**3 THIEVES** 17  
MEZCAL, GARDEN CHILI INFUSED AMARO, BANANA LIQUEUR

**ZOMBIE\*** (LIMIT 2 PER GUEST - CONTAINS NUTS) 19  
THREE-RUM BLEND, FALERNUM, GRAPEFRUIT, PASSION FRUIT, LIME, CINNAMON

**THE OLD TURK** 17  
BOURBON, TURKISH COFFEE BITTERS, DEMERARA

**DEVIL'S SWINE** 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



**SCARLET SHRUB\*** (CONTAINS NUTS) 11  
STRAWBERRY, PINK PEPPERCORN, CHAMPAGNE VINEGAR, SODA

**FAUX FASHIONED** 15  
THREE SPIRIT "NIGHTCAP" ZERO-PROOF, SPICED PILONCILLO, TURKISH TOBACCO BITTERS

**FAUX NEGRONI** 12  
LYRE'S ZERO-PROOF SPIRIT, VERJUS BLANC, APERITIF SYRUP, ORANGE ZEST

**FAUX SANGRIA** 9  
CRANBERRY, POMEGRANATE, SEASONAL FRUIT

## WINE GLASS/BOTTLE

**ALVARINHO** 16/60  
FORAL DE MELGAÇO 'OLD VINES', VINHO VERDE, PORTUGAL

**CHENIN BLANC** 17/64  
LES ATHLÈTES DU VIN, LOIRE VALLEY, FRANCE

**CALLET/PREMSAL/GIRÓ ROS** 17/64  
ÀNIMA NEGRA 'QUÍBIA', MALLORCA, SPAIN

**GARNACHA BLANCA** 16/60  
BODEGAS CARE, ARAGON, SPAIN

**CHARDONNAY** 18/72  
RECANATI, GALILEE, ISRAEL

**ROSÉ** (MONICA/CARIGNANO/CANNONAU) 15/56  
PALA 'CHIARO DI STELLE', SARDEGNA, ITALY

**ORANGE** 1L (VERDEJO/SAUVIGNON BLANC) 16/76  
GULP/HABLO ORANGE, LA MANCHA, SPAIN

**PINOT NOIR** 16/60  
LES ATHLÈTES DU VIN, LOIRE VALLEY, FRANCE

**GRENACHE/CINSAULT/CARIGNAN** 17/64  
DOMAINE TAILLANDIER 'VITI VINI BIBI', MINERVOIS, FRANCE

**PICOTENDRO** (NEBBIOLO) 18/68  
LA KIUVA 'ROUGE DE VALLÉE', VALLE D'AOSTA, ITALY

**'SUPER TUSCAN' BLEND** 17/64  
BARRACHI 'O'LILLO', TUSCANY, ITALY

**CABERNET SAUVIGNON** 18/72  
MOVIA, BRDA, SLOVENIA

**'PET NAT' BIANCO** 15/54  
PIOGGO DEL MORRO, TUSCANY, ITALY

**CAVA** (MACABEO/XAREL-LO/PARALLEDA) 16/60  
MAS LA MOLA 'L'ATZAR' RESERVA, PENEDÈS, SPAIN

**ROSÉ CAVA** (PARELLADA/MACABEO) 17/64  
NAVERAN ROSÉ CAVA, PENEDÈS, SPAIN

**MOSCATO** (375 ML BOTTLE) 18  
POQUITO MOSCATO, VALENCIA, SPAIN

WHITE/ROSÉ/SKIN CONTACT

RED

SPARKLING

## BEER & CIDER

**ODELL 'MOUNTAIN STANDARD' IPA** 9  
DENVER, CO - 12 OZ CAN

**ODELL 'PEACH STAND RAMBLER'** 9  
DENVER, CO - 12 OZ CA

**ESTRELLA LAGER** 9  
BARCELONA, SPAIN - 12 OZ BOTTLE

**STEM CIDER ROTATING** 10  
DENVER, CO - 12 OZ CAN

**THREE KINGS N/A** 9.5  
ROTATING - DENVER, CO - 12 OZ CAN (LESS THAN 0.5% ABV)

## NON-ALCOHOLIC

**SARATOGA SPARKLING WATER** 28 OZ 7

**ICED TEA** 6

**MEXICAN COKE** 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:

