

VEGAN & GLUTEN FREE BY REQUEST



STEAMED BAO

MONGOLIAN BBQ DUCK BAO (V) 7.5 / 14
Koji Pickled Cucumber & Scallion

CHAR SIU PORK BELLY BAO (V) 7.5 / 14
Apple, Shiso & Tangerine Yuzu Vinaigrette

KOREAN FRIED CHICKEN BAO (V) 7.5 / 14
Kimchee, Pickled Fresno & Korean Chili Aioli

*VEGAN BUNS SERVED WITH CRISPY TOFU

STREET BITES

WOK CHARRED EDAMAME (V) GF 10
Chili, Garlic, Sesame & Sea Salt

HOT HONEY SWEET FRIES (V) GF 9.5
Waffle Cut & Mile High Seasoning

BOMBAY "NACHOS" (V) GF 16
Taro Chips, Yogurt, Bhel Puri Mix, Beet, Tomato-Nigella & Coriander Chutney

CRISPY CHEESE CURDS GF 15
Beer Batter, Shishitos & Jalapeño Jam

MUSHROOM TEMPURA (V) GF 15
Oyster Mushroom, Furikake, Fresno Aioli & Scallion

LEMONGRASS PORK POTSTICKERS (5) 16
Honey Sambal & Chubby Dumpling Sauce

DEVILS ON HORSEBACK (5) GF 17
Smoked Bacon, Medjool Dates, Goat Cheese & Pomegranate Gastrique

CRISPY SPRING ROLLS (3) (V) 16
IMPOSSIBLE "Meat", Glass Noodles, Sambal & Garlic Vinegar Dipping Sauces

FOOD TRUCK

SCALLION PANCAKE 19
5-Spice Short Rib, Pickled Vegetables, Cucumber & Fresno Aioli

SPICY TUNA TACOS* (2) 14
Bluefin Tuna, Sriracha Mayo, Tobiko & Scallion

BIRRIA TAMALE GF 18
Short Rib, Oaxacan Cheese, Red Onion Curdito & Birria Consommé

SMASHED WAGYU SLIDERS* GF 23
Bacon-Onion Jam, American Cheese, Pickle, Special Sauce & Hot Honey Sweet Fries

KEBABS & SKEWERS

URFA CARROTS (2) (V) GF 14
Whipped Feta, Chili Oil & Pistachio

COMPRESSED WATERMELON (2) GF 15
Halloumi, Pistachio Pesto, Tomato Confit & Balsamic

KOREAN GRILLED TOFU (2) (V) GF 15
Banchan & Chogochujang

CHICKEN SATAY (2) GF 16
Cilantro, Jalapeño & Thai Peanut Sauce

LAMB KOFTA (2) GF 17
Cucumber, Pickled Red Onion, Parsley & Garlic Toun

BISON STEAK KUSHIYAKI* (2) GF 19
Black Garlic, Miso Brown Butter & Scallion

SKEWER & LETTUCE WRAPS (V) GF 28
Pickled Papaya Salad, Crispy Rice Noodles, Peanuts, Fresh Herbs & Thai Peanut Sauce

CHOICE OF: CHICKEN, LAMB, BISON*, TOFU, CARROT, WATERMELON

NIGHT BAZAAR

FARRO CAESAR (V) GF 18
BeatBox Greens, Smoked Almond, Pecorino, Spiced Croutons & Miso Caesar Dressing

ADD SKEWER \$7.5: CHICKEN, LAMB, BISON*, TOFU, CARROT, WATERMELON

PAD THAI (V) GF 19
Rice Noodles, Egg, Lime, BeatBox Sprouts, Peanuts, Scallion Pistou & Gochujang

ADD SKEWER \$7.5: CHICKEN, LAMB, BISON*, TOFU, CARROT, WATERMELON

DUCK FRIED RICE GF 23
Duck Confit, Egg, Jasmine & Wild Rice, Pickled Mushroom, Peas & Crispy Shallots

ADD SKEWER \$7.5: CHICKEN, LAMB, BISON*, TOFU, CARROT, WATERMELON

MASALA DOSA (V) GF 24
Curried Potato, Asparagus, Mushroom, Tamarind-Date & Coconut Mint Chutney

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 / DOUG VU

- 20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE
- WE ARE HAPPY TO SPLIT CHECKS UP TO 6 WAYS

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	15 / 54
REYNEKE WINES 'VINEHUGGER' (Chenin Blanc) West Cape, South Africa	15 / 56
PRESQU'ILE (Chardonnay) Santa Maria Valley, California	16 / 58
VENICA & VENICA 'JESERA' (Pinot Gris) Friuli-Venezia, Italy	75
TABLAS CREEK 'PATELIN DE TABLAS BLANC' (Grenache Blanc) Paso Robles, California	64

SPARKLING & ROSÉ

CARPENE-MALVOLTI (Prosecco) Conegliano Valdobbiadene, Italy	15 / 58
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

RATIO (MEXICAN LAGER) Cityscapes, 4.8% ABV (Denver)	9
LUCKY BUDDHA (CHINESE LAGER) Pale Lager, 4.8% ABV (China)	10
DENVER BEER CO (PILSNER) Rocky Mtn Pilsner, 4.8% ABV (Denver)	9
STEM (CIDER) Rotating Flavor, 6.7% ABV (Lafayette)	10
GREAT DIVIDE (IPA) Titan, 7.1% ABV (Denver)	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 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. ♥

Want to know more? Scan Here:



RED

HOUSE RED	14 / 48
HYLAND ESTATES 'PETIT ESTATE' (Pinot Noir) Willamette Valley, Oregon	16 / 62
BUIL & GINÉ '17-XI' (Grenache Blend) Montsant, Spain	15 / 58
POGGIO DEL MORO (Super Tuscan) Tuscany, Italy	16 / 61
COEUR WINE CO. 'UPWELL' (Cabernet Sauvignon) Lodi, California	17 / 56
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
GRUVI N/A (IPA) Juicy Dayz, 0.5% ABV (Denver)	7
SPORTEA Brazilian Mate, Siberian Ginseng & Ginger (ONE REFILL)	6
PINK LEMONELLA Lemonade, Barberry, Hibiscus & Ginger	7
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