

# Dinner

FOUNDER *justin cucci* • EXECUTIVE CHEF *hannah elkins* • GM *tiffany fain*

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SUMMER  
2026

VEGAN - V & GLUTEN FREE - GF / BY REQUEST

## Graze

**SWEET POTATO TOTS** GF 9.5  
togarashi, sherry gastrique & curry lime yogurt

**DEVILS ON HORSEBACK** GF 16.5  
bacon, smoked almonds, gournay cheese fondue,  
peppadew peppers & sherry gastrique

**DUCK & POTATO CROQUETTES** 16  
duck confit & quince mostarda

**GRIDDLED COLOMBIAN AREPAS** GF 18  
mozzarella, smoked gouda, achiote crema,  
poblano-pistachio pesto & pico de gallo

## Garden

**BEET SALAD** GF/V 18.5  
colorado goat cheese, arugula, radish,  
beet-sunflower pesto, hazelnuts & basil vin

**GRILLED ARTICHOKE & ASPARAGUS** GF 17.5  
smoked almonds, watermelon radish,  
pickled carrots, fennel, lemon chevre & hot honey

**SMOKED CARROTS** GF/V 15  
pistachios, tahini whipped tofu  
& fresno-chive chimichurri

**CRISPY OYSTER MUSHROOMS** GF/V 16  
sesame batter, miso glaze & pickled fresno ranch

**VEGGIE BURGER SLIDERS** V 23  
root down house made, jalapeño jam,  
kale-carrot slaw & pickled red onion

**COUNTRY FRIED TOFU** GF/V 28  
red beans, trumpet mushroom “andouille,”  
carrot-herb salad & turmeric carolina gold rice

## MILL

**GRILLED FOCACCIA** V 6.5  
seasonal butter

**MASA BIRRIA** 22.5  
braised lamb, queso fresco,  
shishito tomatillo salsa & consommé

**BROKEN RICE RISOTTO** GF/V 26  
carolina gold middlins, ricotta salata,  
mushrooms, pickled chard & pea shoot pesto

## sea

**CURED STEELHEAD CRUDO\*** GF 24  
olive celery tapenade, fennel pollen, orange,  
crispy capers, dill & calabrian chili herb oil

**DIVER SCALLOPS\*** 29  
grilled asparagus, fresno, charred fennel dashi,  
orange xo & thai basil oil

**ROCKFISH TOM KHA** GF 35  
bamboo rice cake, carrot, snap peas, scallion,  
radish & chili oil

## Land

**LAMB SLIDERS\*** GF 24  
bacon, aged cheddar, harissa aioli,  
kale-carrot slaw & mint garlic yogurt

**PAN ROASTED CHICKEN** GF 33  
cotija cheese, tomato & red pepper grit cake,  
poblano adobo & pepita salsa macha

**HANGER STEAK\*** GF 37  
aji amarillo, duck fat potatoes, seasonal veg,  
pickled onion relish & mole coloradito

### GOT ALLERGIES?

WE WOULD LOVE TO HELP MAKE THIS A SEAMLESS EXPERIENCE—PLEASE COMMUNICATE ALL ALLERGIES  
& DIETARY RESTRICTIONS BEFORE ORDERING. NOT ALL INGREDIENTS ARE LISTED. SO PLEASE ASK ANY QUESTIONS.  
WHILE WE CAN'T GUARANTEE A 100% ALLERGY FREE ZONE. WE WILL ALWAYS DO OUR BEST.

\*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION. OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS.

### DENVER EMPLOYEE BENEFITS SURCHARGE

Edible Beats is proud to be a local, independent, 100% Employee-Owned business. In the spirit of being an E.S.O.P., all gratuities are shared amongst the entirety of our hourly staff (Front & Back of House).

You will also notice a 6% 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.