

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

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

DUCK & POTATO CROQUETTES 16
duck confit & quince mostarda

PLANTAINS GF/V 9
queso fresco & lime

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

MOM'S GREEK POTATOES GF 11
chicken stock, feta
& aleppo-herb gremolata

Garden

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

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

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

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

LION'S MANE "STEAK" GF/V 29
mojo marinade, chili-lime plantain chips
salsa verde & cowboy caviar

sea

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

HEAD-ON PRAWNS GF 25
bacon, fava-corn succotash, BeatBox greens,
tomato confit & bay leaf vin

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

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

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

ROASTED HALF CHICKEN GF 34
chicories, roasted tomato, pickled kumquat
& sherry honey jus

HANGER STEAK* GF 39
chipotle demi glace, peach-jalapeño relish &
tobacco onions

MILL

HOUSEMADE FOCACCIA V 6.5
seasonal butter

CHEESY GRITS GF 11
peach-herb salad & brown butter pepperonata

SWEET CORN RISOTTO GF/V 16
carolina gold middlins, goat cheese, bacon lardon,
pine nuts & basil gremolata

GRIDDLED COLOMBIAN AREPA GF 16
mozzarella, smoked gouda, poblano-pistachio
pesto, tomato-piquillo crema & corn-zucchini salsa

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.