

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
SUMMER 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
STONE FRUIT, PEPITA PESTO
COCOA WALNUTS, CECINA,
BALSAMIC REDUCTION, 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



SUMMER

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,COMPRESSED TOMATO,
FENNEL, GREEN ROMESCO SAUCE

KAUAI SHRIMP GF 25.5
GUANCIALE, WHITE BEANS,
GRILLED STONE FRUIT, PERSILLADE,
GARLIC CHIPS, PEPPER COULIS

IBÉRICO KEBABS* 22
GRILLED FATTOUSH, OLIVES, CRISPY BULGAR,
BAHARAT, TAHINI CARAMEL, CUMIN YOGURT

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

SAFFRON CURED TUNA* GF 24
PADRON VINAIGRETTE, BLISTERED TOMATO,
STONE FRUIT, CRISPY CAPERS, SAFFRON AIOLI

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,
SUMMER VEGETABLES, HERBS,
MATBUCHA, BABA GANOUSH
SUB LAMB KABOBS + 6

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

SEAFOOD FIDEOS* 23
SCALLOP, GRILLED SQUID, CLAMS,
CURED EGG, ROASTED CHILIS,
TOMATO, PARSLEY, LEMON

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,
SUMMER 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
JAMON SERRANO, CALABRIAN CHILI,
GRILLED GREEN BEANS, 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 CURACAO,
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', SARDINIA, 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

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:



WHITE/ROSÉ/SKIN CONTACT

RED

SPARKLING