

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
WINTER 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
PEARS, 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**



FALL

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

SPANAKOPITA 19

FORAGED MUSHROOMS, FETA,
SPINACH, MUHAMMARA,
LEMON-OUZO GASTRIQUE

KAUAI SHRIMP GF 25

GUANCIALE, WHITE BEANS,
BRUSSELS, PERSILLADE, GARLIC CHIPS,
SQUASH SOUBISE

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

SMOKED TUNA* 24

TORTA DE ACIETE, FAVA BEANS, CITRUS,
CRISPY CAPERS, PICKLED SHALLOT,
CHILI CRÈME FRAÎCHE

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,
WINTER VEGETABLES, HERBS,
MATBUCHA, BABA GANOUSH

SUB LAMB KABOBS + 6

SAGANAKI GF 17

KASSERI CHEESE, APPLES, SMOKED ALMONDS,
SWEET PEPPERS, HERBS, EARL GREY GASTRIQUE

PORK CHEEKS* GF 19

CHORIZO, TEMPRANILLO APPLES,
ROOT VEGETABLES, MARCONA ALMONDS,
PAPRIKA BROTH, CIDER REDUCTION

GOAT CHEESE CROQUETTAS 16

JAMÓN SERRANO, MARCONA ALMONDS,
MINT, SPRUCE TIP HONEY

CONFIT CHICKEN CROQUETTAS 17

JAMÓN SERRANO, LEMON, GARLIC AIOLI

PAELLA



START AT THE PERIMETER
(WHERE THE CHEWY, CARAMELIZED SOCARRAT RICE IS)

COLIFLOR GF/V 39/64

TURMERIC CHICKEN, TETILLA CHEESE,
CAULIFLOWER "RICE", POMEGRANATE,
WINTER 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

MYCOMANN 42/68

MUSHROOM* GF/V

JAMÓN SERRANO, CALABRIAN CHILI,
CHARRED BRUSSEL, SQUASH AGRODULCE,
HAZELNUT-FIG COMPOTE

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.

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.

COCKTAILS DE GIBRALTAR

SANGRIA 15/59 (750ML)
RED WINE, BRANDY, POMEGRANATE, MIXED FRUIT

FROSÉ 16
ROSÉ WINE, APRICOT, VODKA, CHAMPAGNE ACID
(ADD 1OZ SPLASH OF SANGRIA, APEROL OR SPIRIT +5)

PINEAPPLE CUCUMBER COLLINS 15
VODKA, SEKANJABIN, LIME, SODA

MIRADOR 16/59 (750ML)
GIN, GRAPEFRUIT, HONEY, MEDITERRANEAN HERBS,
SPARKLING WINE

L5 MARGARITA 16
BLANCO TEQUILA, ORANGE, LIME, SALT FOAM

OLD TURK 17
BOURBON, TURKISH COFFEE BITTERS, DEMERARA

ATLAS 17
GIN, PASSION FRUIT, APRICOT, ORANGE BLOSSOM

3 THIEVES 18
MEZCAL, AMARO, CHILE, BANANA, CEDAR

ZOMBIE* (LIMIT 2 PER GUEST - CONTAINS NUTS) 19
THREE RUMS, FALERNUM, GRAPEFRUIT,
CINNAMON, LIME

DEVIL'S SWINE 29
IBÉRICO FAT-WASHED RYE, MADEIRA,
QUINCE, MEZCAL

L5 GIN & TONICS 18

NO BOOZE? GET IT ZERO-PROOF W/ LYRE'S

JUNIPER JONES DENVER
LEMON, ROSEMARY & MEDITERRANEAN TONIC

CONDESA CLÁSICA MEXICO CITY
LIME, MINT & MEDITERRANEAN TONIC

TARQUIN'S BLOOD ORANGE CORNWALL, UK
ORANGE, THYME & MEDITERRANEAN TONIC

ZERO-PROOF

COCKTAILS, WINE & BEER (LESS THAN 0.5% ABV)

FAUX SANGRIA 9
SEASONAL FRUIT, POMEGRANATE,
CITRUS, WARM SPICE

SCARLET SHRUB* (CONTAINS NUTS) 11
STRAWBERRY, VERJUS ROUGE,
PINK PEPPERCORN, MINT, SODA

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

SPARKLING CHARDONNAY (200ML BTL) 19
ODDBIRD, LANGUEDOC-ROUSILLON, FRANCE

GRENACHE/SYRAH/MOURVEDRE 16/60
ODDBIRD, LANGUEDOC-ROUSILLON, FRANCE

THREE KINGS N/A 9.5
SEASONAL BEER SELECTION - DENVER, CO - 12OZ CAN

WINE GLASS/BOTTLE

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

TEMPRANILLO BLANCO 15/56
VIVANCO, RIOJA, SPAIN

CHENIN BLANC 17/64
PASCAL BIOTTEAU 'ANJOU BLANC', LOIRE VALLEY, FRANCE

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

HOWDY BEER 'WESTERN PILS' 9
AMERICAN LAGER
DENVER, CO - 12 OZ CAN

ROTATING SEASONAL MKT

STEM CIDER ROTATING 10
DENVER, CO - 12 OZ CAN

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