

VEGAN & GLUTEN FREE BY REQUEST



STEAMED BAO

MONGOLIAN BBQ DUCK BAO **GF** 7.5 / 14
Koji Pickled Cucumber & Scallion

CHAR SIU PORK BELLY BAO **GF** 7.5 / 14
Apple, Shiso & Tangerine Yuzu Vinaigrette

KOREAN FRIED CHICKEN BAO **GF** 7.5 / 14
Kimchi, Pickled Fresno & Korean Chili Aioli

*VEGAN BUNS SERVED WITH CRISPY TOFU

STREET BITES

WOK CHARRED EDAMAME **GF** 10
Chili, Garlic, Sesame & Sea Salt

HOT HONEY SWEET FRIES **GF** 9.5
Waffle Cut & Mile High Seasoning

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

MUSHROOM TEMPURA **GF** 15
Oyster Mushroom, Furikake,
Scallion & Gochujang Aioli

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

CRISPY BRUSSELS **GF** 9
Pickled Mushroom, Crispy Onion, Nori,
Hot Honey & Yuzu Kosho Aioli

DEVILS ON HORSEBACK **GF** 11 / 17
Smoked Bacon, Medjool Dates, Goat Cheese
Pistachio & Pomegranate Gastrique

FOOD TRUCK

DIVER SCALLOPS* **GF** 24
Crispy Plantain, Cucumber, Pickled Fresno,
Orange & Aguachile Negro

SPICY TUNA TACOS* (2) **GF** 14
Yellowfin Tuna, Tobiko, Cucumber,
Scallion & Sriracha Mayo

BOMBAY "NACHOS" **GF** 16
Curried Lentils, Yogurt, Bhel Puri Mix, Beets,
Tomato-Nigella & Coriander Chutney

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

KEBABS & SKEWERS

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

KUNG PAO SQUASH (2) **GF** 13
Butternut Squash, Roasted Peanuts,
Creamy Scallion & Chili Glaze

SHAWARMA TOFU (2) **GF** 15
Fennel, Radicchio & Garlic Toux

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

CARNE ASADA* (2) **GF** 17
Cotija & Avocado Salsa

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

SKEWER & LETTUCE WRAPS **GF** 28
Pickled Papaya Salad, Crispy Rice Noodles,
Peanuts, Fresh Herbs & Thai Peanut Sauce
CHOICE OF ANY SKEWER ABOVE

NIGHT BAZAAR

GADO GADO CHOPPED SALAD* **GF** 18
Beatbox Greens, Tempeh, Pickled Vegetable,
Shoyu Egg & Walnut Miso Dressing
PAIR WITH (1) SKEWER ABOVE \$7

PAD THAI **GF** 19
Rice Noodles, Egg, Lime, BeatBox Sprouts,
Peanuts, Scallion Pistou & Gochujang
PAIR WITH (1) SKEWER ABOVE \$7

CRAB FRIED RICE* 25
Blue Crab, Jammy Egg, Jasmine & Wild Rice,
Sprouts, Peas & Scallion Nam Jim
PAIR WITH (1) SKEWER ABOVE \$7

MASALA DOSA **GF** 19
Curried Potato, Brussels, Apricot,
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
CASA JIPI (Sauvignon Blanc) Baja California, Mexico	16 / 60
NORTICO (Alvarinho) Moncao & Melgaco, Portugal	14 / 48
REYNEKE WINES 'VINEHUGGER' (Chenin Blanc) West Cape, South Africa	15 / 56
FALLEN GRAPE 'MOTHER' ORANGE (Macerated Blend) Central Coast, California	15 / 56
AQUILLA CELLARS 'NEGOCIO' (Chardonnay) Willamette Valley, Oregon	14 / 54
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

STEM (CIDER) Rotating Flavor, 6.7% ABV (Lafayette)	10
STATION 26 (CREAM ALE) Tangerine Cream, 5.2% ABV (Denver)	9
RATIO (MEXICAN LAGER) Cityscapes, 4.8% ABV (Denver)	9
AVERY BREWING CO (BROWN ALE) Elle's, 5.5% ABV (Boulder)	10
DENVER BEER CO (IPA) Juicy Freak, 6.5% 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
AQUILLA CELLARS 'NEGOCIO' (Pinot Noir) Willamette Valley, Oregon	14 / 54
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
DANIELE CONTERNO (Nebbiolo) Piedmont, Italy	85
KITH & KIN (Cabernet Sauvignon) Napa Valley, California	98
MATTHIEU BARRET 'PETIT OURS' (Syrah) Côtes du Rhône, France	72

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.



VITAL ROOT

EL FIVE

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