

### **FOREPLAY**

#### Green Chili Cornbread 8

Jalapeño, Goat Cheese, Green Tomato Marmalade & Whipped Honey Butter

## **V**GF Cuban Plantains 12

Sofrito Black Beans, Cotija Cheese, Pepitas, Lime Yogurt & Cilantro Pesto

### V Pretzel & Beer Cheese 9

Spicy Beer Cheese or Whole Grain Mustard

## **SMALL PLATES & NOSHES**

#### **GF** Low Country Picnic Board 17

Smoked Prosciutto, Robiola Cheese, Shishitos, Almonds, Honey Butter, Green Tomato Marmalade & House Buttermilk Biscuit

+ \$2 for Gluten Free

# **VGF** Crispy Togarashi Brussels Sprouts 11

Shishitos, Togarashi Honey, Crispy Shallot, Sesame, Nori & Yuzu Kosho Ajoli

#### GF Lemon Tahini Caesar Salad 15

Crispy Jamón, BeatBox Greens, Cornbread Crouton & Grana Padano Tuile

#### GF Jambalaya Arancini 12

'Nduja, Shrimp, Okra Chimichurri, Grana Padano & Creole Remoulade

#### **GF** Cheese Curds & Fried Pickles 15

Wisconsin Yellow Curds, Dill Pickles & Togarashi Ranch

**V**GF Seasoned French Fries 7

**Elevation Ketchup** 

# **VEGAN & GLUTEN FREE BY REQUEST**

### HOT & READY PIZZA

OUR PIZZA DOUGH IS MADE WITH A 200 YEAR OLD STARTER + \$2 FOR GLUTEN FREE | + \$2 FOR VEGAN CHEESE

# **V** GF The Margherita 16.5

Heirloom Tomato, Basil, Parmesan & Olive Oil

# **V**GF The Fun-Guy 17.5

Robiola Cheese, Koji Mushrooms, Arugula, Caramelized Onions, Charred Scallion Gremolata & Saba

### GF The Pepperoni 17.5

Ezzo Pepperoni, Basil, Fennel Pollen & Chili Honey

#### **HOMESTYLE**

## \*Chicken Biscuits & Gravy 19

Creole Fried Chicken, House Buttermilk Biscuit, Sunny Egg & Chorizo-Poblano Gravy

#### GF \*Ophelia's Steakhouse 30

Colorado Bison, Chimichurri Smashed Potatoes, Mixed Greens & Savory Compound Butter

#### **GF** \*Super Smashburger 18

Callicrate Farms Wagyu, American Cheese, Pickles, Onions, Whitney Sauce, Sesame Brioche Bun, & Seasoned Fries

#### **Brothel Chicken Sandwich** 18

Crispy Chicken Thigh, Dill Pickles, Whitney Slaw, Dukes Mayo & Seasoned French Fries

+ Choose Your Sauce: Nashville HOT or Carolina Gold BBQ

### HAPPY ENDINGS

#### Chocolate Budino Cake 12

Espresso Whip, Cacao Nib Tuile

#### Churr-Oh So Hot 9

Lime Spiced Sugar, Smoked Vanilla & Mezcal Caramel

#### **GF** Root Beer Float 9

Marshmallow Ice Cream

## **SOBER CURIOUS**

#### Lavender Haze 8

Dram NA Lavender Bitters, Butterfly Pea Flower, Soda, Ginger Beer & Lemon

#### **Devotion Potion 8**

Fresh Cucumber Juice, Mint Syrup, N/A Spicy Tincture, Lime Juice & Soda

**Gruvi NA Hazy IPA** 8

Coke, Diet Coke, Dr. Pepper, Sprite, Gingerale 4

Latte & Cappuccino 5

Coffee & Espresso 4

CHEF & FOUNDER / JUSTIN CUCCI EXECUTIVE CHEF / MATT SUMMERS

# **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 DO OUR BEST.

# SPARKLING / ROSÉ

Pierre Sparr Crémant 13 / 49

Brut Rosé | Alsace, France

Codorníu Ars Collecta 11 / 42

Sparkling Brut Cava | Catalonia, Spain

Château de L'Escarelle Rumeurs 13 / 49

Still Rosé | Provence, France

AH-SO Wines 8

Bubbles or Rosé | Navarra, Spain | 250ml Can



Les Jamelles | House White 10/38

Roussanne | Languedoc, France

Kellerei-Cantina Andrian 13 / 49

Pinot Grigio | Alto Adige, Italy

Stoller Family Estate 13 / 49

Chardonnay | Willamette Valley, Oregon

Mohua Wines 11 / 42

Sauvignon Blanc | Marlborough, New Zealand

McBride Sisters 'Black Girl Magic' 12 / 46

Riesling | Edna Valley, California

AH-SO Wines 8

White | Navarra, Spain | 250ml Can

## RFD WINE

Les lamelles | House Red 10 / 38

Malbec Languedoc, France

Angeline Vineyards 12 / 46

Pinot Noir | Sonoma, California

Klinker Brick 'Brickmason' 11 / 42

Zinfandel Blend | Lodi, California

Château La Nerthe Côtes-Du-Rhône 13 / 49

Syrah Blend | Rhône, France

Unrated Xtra 11 / 42

Cabernet Sauvignon | Cachapoal Valley, Chilé

AH-SO Wines 8

Red | Navarra, Spain | 250 ml Can

## HOUSE COCKTAILS

The Airedale (Orange Drink) 14 Bourbon, Aperol, Grapefruit Zest



French Kiss (Purple Drink) 13

Butterfly Pea Flower Infused Gin, Lavender, Lemon, Bubbles

The Ron (Red Drink) 12

Red Wine, Apple Brandy, Lemon, Orange, Pomegranate, Rooibos Tea



Rum, Cacao, Blue Curacao, Pineapple, Lime

Peep Show (Pink Drink) 13

Espadín Mezcal, Black Pepper Honey, Grapefruit, Lime, Soda

Burlesque (Green Drink) 13 Blanco Tequila, Melon, Lime, Sage



Sip Tease (Frozen Horchata) 14

Rum, Amaro Nonino, Oat Milk, Vanilla, Nutmeg, Spices

The Family Jones Earl Grey Negroni 13

The Family Jones Smoked Old Fashioned 14



### DRAFT BEER

Coors Light 5

Golden, CO

Ratio Mexican Lager 7

Denver, CO

**TRVE Siren Saison** 8

Denver, CO

Weldwerks Juicy Bits Hazy IPA 8.5

Greeley, CO

# CAN / BOTTLE BEER

Call to Arms Ballroom Beer (Lager) 6

Denver, CO | 12oz Can

Holidaily Gluten Free Blonde Ale 9

Golden, CO | 12oz Can

New Image Dyad Mango Guava Sour 9

Arvada, CO | 16oz Can

Call to Arms La Clawsuit Seltzer 7

Denver, CO | 12oz Can

Stem Off Dry Cider 8

Denver, CO | 12oz Can



#### **FAIR WAGE & BENEFITS SURCHARGE**

EDIBLE BEATS IS UNIQUE AMONGST OUR DENVER AND HOSPITALITY COMMUNITY IN BEING A 100% EMPLOYEE-OWNED COMPANY. FURTHERMORE, ALL GRATUITIES ARE SHARED AMONGST THE ENTIRETY OF BOTH THE FRONT & BACK OF HOUSE HOURLY TEAMS.

YOU WILL NOTICE A 3% FAIR WAGE & BENEFITS SURCHARGE ADDED TO YOUR CHECK, WHY? IN THE SPIRIT OF TRANSPARENCY. THIS 3% HELPS US CONTINUE TO SUPPORT AND FORTIFY MANY OF OUR EMPLOYEE BENEFITS. WE ARE ENDLESSLY THANKFUL AND GRATEFUL FOR YOUR SUPPORT OF OUR EMPLOYEE-OWNED AND INDEPENDENTLY OPERATED RESTAURANTS. ♥

WANNA KNOW MORE? SCAN HERE:











