

OPHELIA'S

ELECTRIC SOAPBOX

FOREPLAY

Green Chili Cornbread 8
Jalapeño, Goat Cheese, Green Tomato Marmalade & Whipped Honey Butter

GF Cuban Plantains 12
Sofrito Black Beans, Cotija Cheese, Pepitas, Lime Yogurt & Cilantro Pesto

Housemade Soft Pretzel 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*

GF Three Bean Burrata Salad 17
Black Eyed Peas, Gigante Beans, Asparagus, Snap Peas & Charred Scallion Vinaigrette

GF Crispy Togarashi Brussels Sprouts 11
Shishitos, Honey, Crispy Shallot, Sesame, Nori & Yuzu Kosho Aioli

GF Lemon Tahini Caesar Salad 15
Crispy Jamón, BeatBox Greens, Cornbread Crouton & Grana Padano Tuile

GF Cheese Curds & Fried Pickles 15
Wisconsin Yellow Curds, Dill Pickles & Togarashi Ranch

GF Seasoned French Fries 7

ADD ONS

Seared Chicken Breast 6

***Seared Salmon** 7

Avocado 4

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

GF The Margherita 16.5
Heirloom Tomato, Basil, Parmesan & Olive Oil

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

GF Carolina Gold Risotto 16
Marsh Hen Mills Midlins, Farro, Asparagus, Mushrooms, Grana Padano, Pea Shoots & Lemon Oil

GF *Ophelia's Steakhouse 32
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*

***Colorado Bison Strip** 8

Fried Chicken 6

Tenderbelly Bacon 4

HAPPY ENDINGS

Chocolate Budino Cake 12
Espresso Cream & Cocoa Nibs

Churr-Oh So Hot 9
Lime Spiced Sugar, Smoked Vanilla & Mezcal Caramel

GF Root Beer Float 9
Marshmallow Ice Cream
+ *Ask your server for boozy additions.*

Salted Chocolate Chip Cookies 8
Dark Chocolate, Norohy Vanilla & Sea Salt

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

WHITE WINE

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

RED WINE

Les Jamelles | 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, Chile

AH-SO Wines 8
Red | Navarra, Spain | 250 ml Can

HOUSE COCKTAILS

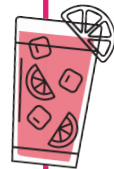


The Airedale (Orange Drink) 14
Bourbon, Aperol, Grapefruit Zest

French Kiss (Purple Drink) 13
Butterfly Pea Flower Infused Gin,
Lavender, Lemon, Bubbles



Peep Show (Pink Drink) 13
Espadín Mezcal, Black Pepper Honey,
Grapefruit, Lime, Soda



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



Lady in Red 13
Hibiscus Infused Rum, Campari, Passion Fruit Honey,
Lemon, Orange, Cinnamon



Espresso Martini 14
Vodka, Espresso Liqueur, Espresso, Cinnamon



Frozen Seasonal Daiquiri 14
Silver Rum, Lime Juice, Sugar, Seasonal Fruit



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

New Terrain Rambler Amber 8
Golden, CO

New Image Coriolis Effect Hazy IPA 8
Arvada, CO

CAN / BOTTLE BEER

Call to Arms Ballroom Beer (Lager) 6
Denver, CO | 12oz Can

Holiday Gluten Free Blonde Ale 9
Golden, CO | 12oz Can

Great Divide Strawberry Rhubarb Sour 9
Denver, CO | 12oz Can

Call to Arms La Clawsuit Seltzer 7
Denver, CO | 12oz Can

Stem Chili Gauva 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:



linger
EATUARIES

OPHELIA'S
ELECTRIC SOAPBOX

**r o o t
d o w n**

VITAL ROOT

EL FIVE

**BEAT
BOX *
FARMS**