

MEZZE

SPREADS OF THE MED GF / V 27 PEANUT & CHARRED CARROT HUMMUS, MUHAMMARA, ARTICHOKE, GIGANTE BEANS, TURKISH EGGPLANT, HOUSE PITA	
JAMÓN SERRANO & CAMEROS CHEESE GF 17 QUINCE JAM, MARCONA ALMONDS, HONEYCOMB, PAN CON TOMATE	
LEBANESE GARLIC DIP GF / V 13 OLIVES, ALMONDS, POMEGRANATE, HOUSE PITA	
SMOKED BURRATA GF 19 GUANCIALE, SPRING VEG, VINCOTTO, RHUBARB, CANNELLINI BEANS, PEA PUREE, OREGANO VIN	
MOROCCAN LAMB SAUSAGE GF 18 HUMMUS, FAVA BEANS, FETA, TOMATO, PEA TENDRILS, LEMON, MINT, HOUSE PITA	

GF = GLUTEN FREE UPON REQUEST
V = VEGAN UPON REQUEST

TAPAS DE GIBRALTAR

GOAT CHEESE CROQUETTAS 14 CRISPY JAMON, FRISÉE, MARCONAS, MASTIC CHILI HONEY	MEDITERRANEAN SEA BASS* GF 21 FREEKEH, BEETS, GRILLED RAMPS, HARISSA WALNUTS, PICKLED ZUCCHINI, GREEN CHERMOULA
PATATAS BRAVAS GF / V 11 CHORIZO, SALSA BRAVA, GARLIC AIOLI, SHERRY GASTRIQUE	MATZO BALL SOUP DUMPLINGS 13 CHICKEN SAUSAGE, MIREPOIX, BOUILLON, LEMON OLIVE OIL, DILL
KAUAI SHRIMP GF 18 CRISPY POTATO, LEEKS, PEPPERS, FENNEL SOUBISE, CHILI EMULSION	IBERICO PORK LOIN* GF 19 PINE NUTS, GRAPES, PAPRIKA POTATOES, FENNEL SALAD, PEDRO XIMENEZ, SALSA VERDE
HARISSA EGGPLANT FRIES GF / V 13 CRISPY GARLIC, HONEY GLAZE, DILL, MINT, LEMON YOGURT	CRISPY CAULIFLOWER YUFKA 13 CHICKPEAS, PINE NUTS, TAHINI, AVOCADO FATTOUSH, CUMIN ROUILLE
BUTTER POACHED LOBSTER 21 BOTTARGA, ASPARAGUS, KUMQUATS, RADISH, CHILIS, FREGOLA, GREEN SORREL PUREE	CHICKPEA PANCAKES "TACOS" (3) GF 18 YOGURT BRAISED LAMB SHANK, PICKLED ONION, PRESERVED LEMON, POMEGRANATE, GREEN ZHOUG

PAELLA

COLIFLOR PAELLA GF / V 29/48 TURMERIC CHICKEN, CAULIFLOWER "RICE", TETILLA CHEESE, SPRING VEGETABLES, POMEGRANATE, SPICED ALMONDS, ONION JAM	SEAFOOD PAELLA* GF 39/68 SHRIMP, CRAB, MUSSELS, CLAMS, ROCKFISH, BOMBA RICE, SOFRITO, AIOLI, SAFFRON
CARNE PAELLA GF 37/65 BASQUE SALUMI, LOMO, LAMB MERGUEZ, CHORIZO, BOMBA RICE, PEPPERS, AIOLI, SALSA VERDE	CARBON CULTURE MUSHROOM PAELLA* GF / V 36/62 HERBED STRACCIATELLA, POACHED EGG, SPRING VEGETABLES, AIOLI, OLOROSO GASTRIQUE

**START AT THE PERIMETER (WHERE THE
CARAMELIZED SOCARRAT RICE IS) WORK
YOUR WAY TO THE CENTER**

DESSERT TAPAS

CHOCOLATE BAKLAVA 9 ALMONDS, PISTACHIO, HONEY CARDAMOM YOGURT	
BASQUE CHEESECAKE 9 MARCONA ALMONDS, MACERATED GRAPES, CIDER REDUCTION	
DRAGEES GF / V 4 DARK CHOCOLATE, HAZELNUTS	
TURKISH TIRAMISU GF 10 CANDIED ALMONDS, COFFEE, BRANDY, CARAMINE CRÈME ANGLAISE	



IT'S POOL SEASON

IN THE SPIRIT OF CREATING A BALANCED
& UNIFIED WORKPLACE, WE IMPLEMENT A
TIP POOL FOR OUR ENTIRE SERVICE TEAM,
INCLUDING OUR BACK OF HOUSE

A 5% RESTAURANT RECOVERY CHARGE WILL
BE ADDED TO YOUR CHECK



*THESE ITEMS MAY BE SERVED RAW OR UNDER COOKED
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.

RULES OF ENGAGEMENT:

VACCINATED = NO MASK REQUIRED

NOT VACCINATED = WE ASK THAT YOU WEAR A MASK

CHEF/OWNER: JUSTIN CUCCI
CULINARY DIRECTOR: JEREMY KITTELSON
EXECUTIVE CHEF: COREY FERGUSON

EL FIVE | TAPAS DE
GIBRALTAR

EL FIVE SPECIALITIES

APRICOT FROSÉ ROSÉ, HANGAR 1 VODKA, APRICOT PUREÉ	12
PINEAPPLE MINT COLLINS VODKA, SEKANJABIN, PINEAPPLE, MINT, SODA	11
PASARELA TEQUILA, TOASTED ROSEMARY, LEMON, CINNAMON, GINGER BEER	12
ROSA JONES VODKA, APEROL, SALTED PINK GRAPEFRUIT SODA	12
OLD TURK BOURBON, HOUSE MADE TURKISH COFFEE BITTERS, SUGAR	12
EL FIVE MARTINI OLIVE OIL FAT WASHED GIN OR VODKA, MANZANILLA, HOUSE OLIVE BRINE, LEMON OIL	13
ZOMBIE THREE RUM BLEND, FALERNUM, PASSIONFRUIT, GRAPEFRUIT, LIME, CINNAMON	15

COCKTAILS DE GIBRALTAR

SANGRIA RED WINE, BRANDY, POMEGRANATE, VANILLA, ORANGE, LEMON, MIXED FRUIT	14
FEZ MEDINA RYE, CIO CIARO, APEROL, BITTERS, CEDAR SMOKE, LEMON OIL	14
FEMME FATALE GIN, MANZANILLA, LAVENDER ST. GERMAIN, GRAPEFRUIT OIL	13
L5 CARAJILLO CACAO-INFUSED LICOR 43, ESPRESSO, BLACK WALNUT BITTERS	13
SLOE DOWN SUSIE BOURBON, SLOE GIN, GENETIAN LIQUEUR, LEMON, CHERRY	13
QUEEN'S CROSSING GIN, SPANISH BLANC VERMOUTH, AMARO NONINO, BANANE DU BRESIL, LEMON OIL, OLIVE	13

GIN & TONICS (W/ PAIRED FEVER-TREE TONIC)

JUNIPER JONES LEMON & ROSEMARY	16
HENDRICKS CUCUMBER & LIME	
MONKEY 47 CRANBERRY & ORANGE	
BOODLES GRAPEFRUIT & MINT	
BARCELONA RED WINE, LEMON & GRAPES	

BEER & CIDER

4 NOSES 'BOUT DAMN TIME' IPA BROOMFIELD, CO - 12 OZ CAN	8
DRY DOCK SOUR APRICOT AURORA, CO - 12 OZ CAN	7
FINKEL AND GARF HOPPED AMBER ALE BOULDER, CO - 12 OZ CAN	7
RATIO 'CITYSCAPES' MEXICAN LAGER DENVER, CO - 12 OZ CAN	7
STEM CIDER ROTATING	8



WINE

SPARKLING/ROSÉ

ROTATING ROSÉ	14/56
AVINYO RESERVA BRUT CAVA PENEDES, SPAIN	13/50
NAVERAN ROSÉ CAVA PENEDES, SPAIN	13/50
POQUITO MOSCATO (375ML) VALENCIA, SPAIN	15
ANDRE CLOUET GRANDE RESERVE CHAMPAGNE PINOT NOIR, BOUZY, CHAMPAGNE, FRANCE	120

WHITE

EL FIVE VINO DE CASA BLANCO	10/38
VERA VINHO VERDE VINHOVERDE, PORTUGAL	10/38
HUGUES BEAULIEU 'CAVES DE POMEROL' PICPOUL DE PINET, LANGUEDOC-ROUSSILLON, FRANCE	11/42
ZARATE ALBARINO, RIAS BAIXAS, SPAIN	14/54
CHATEAU MOURGUES DU GRES 'GALETS DORES'	11/42
GRENACHE BLANC/ROUSSANNE/VERMENTINO COSTIERES DE NIMES, FRANCE	
YARDEN CHARDONNAY, GALILEE, ISRAEL	16/62

RED

EL FIVE VINO DE CASA ROJO	10/38
MACEDON PINOT NOIR, TIKVES VALLEY, MACEDONIA	13/50
LUBERRI 'ORLEGI' TEMPRANILLO, RIOJA ALAVESA, SPAIN	12/46
ALVARO PALACIOS 'CAMINOS DEL PRIORAT' GARNACHA/SYRAH/CABERNET, PRIORAT, SPAIN	16/62
BARACCHI 'O'LILLO' SUPER TUSCAN BLEND, TUSCANY, ITALY	14/56
RECANATI CABERNET, GALILEE, ISRAEL	16/64