

MEZZE

TO START

- SPREADS OF THE MED GF / V** 28
PEANUT & CHARRED CARROT HUMMUS,
MUHAMMARA, ARTICHOKE, GIGANTE BEANS,
TURKISH EGGPLANT, HOUSE PITA
- JAMÓN SERRANO & CAMEROS CHEESE GF** 18
QUINCE JAM, MARCONA ALMONDS,
HONEYCOMB, PAN CON TOMATE
- LEBANESE GARLIC DIP GF / V** 14
OLIVES, ALMONDS, POMEGRANATE,
HOUSE PITA
- SMOKED BURRATA GF** 20
KALE, GUANCIALE, WINTER SOTT'OLIO
CALABRIAN CHILI, SQUASH PURÉE, QUICOS,
VINCOTTO, OREGANO VIN
- MOROCCAN LAMB SAUSAGE GF** 19
HUMMUS, FAVA BEANS, FETA, TOMATO,
PEA TENDRILS, LEMON, MINT, HOUSE PITA

GF = GLUTEN FREE UPON REQUEST
V = VEGAN UPON REQUEST

TO HAVE

TAPAS DE GIBRALTAR

TO HOLD

- GOAT CHEESE CROQUETTAS** 14
CRISPY JAMON, GREENS, MARCONAS,
MASTIC CHILI HONEY
- PATATAS BRAVAS GF / V** 13
CHORIZO, SALSA BRAVA,
GARLIC AIOLI, SHERRY GASTRIQUE
- KAUAI SHRIMP AL AJILLO GF** 19
BLACK GARLIC, PICKLED APPLES,
CROUTONS, CHILI EMULSION,
GIGANTE BEANS, PARSLEY,
MANZANILLA SHERRY
- HARISSA EGGPLANT FRIES GF / V** 14
CRISPY GARLIC, HONEY GLAZE, DILL,
MINT, LEMON YOGURT
- BRAISED PORK CHEEKS GF** 16
CHORIZO, ROOT VEGETABLES,
TEMPRANILLO APPLES,
MARCONA ALMONDS, PAPRIKA BROTH,
CIDER REDUCTION
- MUSHROOM BOUREKAS** 14
FETA, CHILIS, HONEY LABNEH,
WINTER SQUASH, SPICED ALMONDS,
HERB OIL
- EUROPEAN SEA BASS* GF** 22
NDUJA, OLIVE OIL POTATOES, CAPERS, OLIVES,
CRISPY LEMON, RED ONION JAM,
- MATZO BALL SOUP DUMPLINGS** 14
CHICKEN SAUSAGE, MIREPOIX,
BOUILLON, LEMON OLIVE OIL, DILL
- IBERICO PORK LOIN* GF** 21
PINE NUTS, GRAPES, PAPRIKA POTATOES,
FENNEL SALAD, PEDRO XIMENEZ PORK JUS,
SALSA VERDE
- TUNISIAN COUSCOUS GF / V** 12
DRIED FRUIT, TFAYA, GRILLED CABBAGE,
SQUASH PURÉE, HERBS, SPICED ALMONDS,
HARISSA PEPPER JAM
ADD LAMB KABOB +5
- RABBIT CONFIT CRUJIENTES** 16
CRISPY BRICK DOUGH, SMOKED GOAT CHEESE,
WINTER CITRUS, GREMOLATA, FENNEL, SAUCE XATÓ
- CHICKPEA PANCAKES "TACOS" (3) GF** 19
YOGURT BRAISED LAMB SHANK, PICKLED ONION,
PRESERVED LEMON, POMEGRANATE, GREEN ZHOUG

PAELLA

- COLIFLOR PAELLA GF / V** 30/49
TURMERIC CHICKEN,
CAULIFLOWER "RICE", TETILLA CHEESE,
WINTER VEGETABLES, POMEGRANATE,
SPICED ALMONDS, ONION JAM
- CARNE PAELLA GF** 38/66
BASQUE SALUMI, LOMO, LAMB MERGUEZ,
CHORIZO, BOMBA RICE, PEPPERS, AIOLI,
SALSA VERDE
- SEAFOOD PAELLA* GF** 40/69
SHRIMP, CRAB, MUSSELS, CLAMS, ROCKFISH,
BOMBA RICE, SOFRITO, AIOLI, SAFFRON
ADD SCALLOPS +10
- CARBON CULTURE MUSHROOM PAELLA* GF / V** 37/63
HERBED STRACCIATELLA, POACHED EGG,
WINTER VEGETABLES, PAPRIKA AIOLI,
OLOROSO GASTRIQUE

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

DESSERT TAPAS

- CHOCOLATE BAKLAVA** 10
ALMONDS, PISTACHIO,
HONEY CARDAMOM YOGURT
- MALABI GF / V** 10
ORANGE BLOSSOM, SESAME TUILE,
PISTACHIO BUTTER,
APPLE COMPOTE
- BASQUE CHEESECAKE** 10
HONEYCOMB BRITTLE, MACERATED GRAPES,
CIDER REDUCTION
- SPICED DRAGEES GF / V** 5
DARK CHOCOLATE, HAZELNUTS
- CHOCOLATE TERRINE GF** 11
CARAMELIZED WHITE CHOCOLATE,
TURKISH DELIGHT, CANDIED ORANGE,
PASSIONFRUIT COULIS



100% OF TIPS POOLED



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



TO HELP ADDRESS THE MANY FINANCIAL
CHALLENGES WHICH CONTINUE TO IMPACT OUR
INDUSTRY, A 3% SURCHARGE WILL BE APPLIED
TO ALL CHECKS. THIS SURCHARGE HELPS US
MANAGE THE INCREASED COST OF GOODS,
SERVICES, SUPPLY CHAIN ISSUES, AND THE
HEALTH & SAFETY OF OUR STAFF & GUESTS.
THANK YOU FOR SUPPORTING LOCAL RESTAURANTS <3

*THESE ITEMS MAY BE SERVED RAW OR UNDER COOKED BASED ON YOUR
SPECIFICATION, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CON-
SUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

CHEF/OWNER: JUSTIN CUCCI
EXECUTIVE CHEF: COREY FERGUSON

EL FIVE

TAPAS DE
GIBRALTAR

EL FIVE SPECIALITIES

ROTATING FROSÉ	14
FAMILY JONES VODKA, ROSE, SEASONAL FRUIT, CHAMPAGNE ACID	
PINEAPPLE CUCUMBER COLLINS	12
VODKA, SEKANJABIN, PINEAPPLE, CUCUMBER, MINT, SODA	
OLD TURK	14
BOURBON, TURKISH COFFEE BITTERS, SUGAR	
EL FIVE MARTINI	14
OLIVE OIL FAT WASHED GIN OR VODKA, MANZANILLA, HOUSE OLIVE BRINE, LEMON OIL	
PASARELA	14
ROSEMARY INFUSED TEQUILA, CINNAMON, LEMON, GINGER BEER	
ZOMBIE* (LIMIT 2 PER GUEST)	16
THREE RUM BLEND, FALERNUM, PASSIONFRUIT, GRAPEFRUIT, LIME, CINNAMON	
OAXACAN OLD FASHIONED (CONTAINS 25MG CBD)	32
PATRON, EXTRA ANEJO TEQUILA, LEYENDA TOBALA MEZCAL, CO HEMP HONEY, MOLE BITTER, ORANGE	

*CONTAINS NUTS

WINE

ROTATING ROSÉ	15/56
ROTATING ORANGE	15/56
AVINYO RESERVA BRUT CAVA	14/52
PENEDES, SPAIN	
NAVERAN ROSÉ CAVA	14/52
PENEDES, SPAIN	
POQUITO MOSCATO (375ML)	16
VALENCIA, SPAIN	

COCKTAILS DE GIBRALTAR

SANGRIA	14
RED WINE, BRANDY, POMEGRANATE, ORANGE, LEMON, MIXED FRUIT	
FEZ MEDINA	14
RYE, CIO CIARO, APEROL, BITTERS, CEDAR SMOKE, LEMON OIL	
FEMME FATALE	14
GIN, MANZANILLA, LAVENDER ST. GERMAIN, GRAPEFRUIT OIL	
L5 CARAJILLO*	14
CACAO-INFUSED LICOR 43, ESPRESSO, BLACK WALNUT BITTERS	
SLOE DOWN SUSIE	14
BOURBON, SLOE GIN, GENETIAN LIQUEUR, LEMON, CHERRY	
THE ALCAZABA*	14
GIN, ORGEAT, PINEAPPLE, POMEGRANATE, PINOT NOIR SALT	

SOBER CURIOUS

"NEGRONI"	
SEEDLIP N/A SPIRIT, VERJUS BLANC, APERTIVO SYRUP, ORANGE ZEST	
"GIN" & TONIC	
SEEDLIP N/A SPIRIT, FEVER TREE TONIC, ROSEMARY, LIME	
"SANGRIA"	
CRANBERRY, POMEGRANATE, BLACKBERRY, CINNAMON, LEMON, MIXED FRUIT	

EL FIVE VINO DE CASA BLANCO	12/42
PALA 'STELLATO'	14/51
VERMENTINO, SARDINIA, ITALY	
PIONA 'BRICCO DELLE FARFALLE' GAVI	15/56
CORTESE, PIEDMONT, ITALY	
SANTIAGO RUIZ	14/54
ALBARIÑO, RIAS BAIXAS, SPAIN	
BODEGAS VALDESIL 'MONTENOVO'	13/50
GODELLO, GALICIA, SPAIN	
YARDEN	17/65
CHARDONNAY, GALILEE, ISRAEL	

GIN & TONICS (WI PAIRED FEVER-TREE TONIC)

17

JUNIPER JONES
LEMON & ROSEMARY

HENDRICKS
CUCUMBER & LIME

MONKEY 47
CRANBERRY & ORANGE

FORD'S
GRAPEFRUIT & MINT

GIN MARE
OLIVES & THYME

BEER & CIDER

4 NOSES 'BOUT DAMN TIME' IPA 8
BROOMFIELD, CO - 12 OZ CAN

FUNKWERKS BELGIAN FARMHOUSE SAISON 8
FORT COLLINS, CO - 12 OZ CAN

CALL TO ARMS OPERATION STEINGRABBER 8
DENVER, CO - 12 OZ CAN

RATIO 'CITYSCAPES' MEXICAN LAGER 8
DENVER, CO - 12 OZ CAN

HOLIDAILY BREWING BLONDE ALE GF 8
GOLDEN, CO - 12 OZ CAN

STEM CIDER ROTATING 8

EL FIVE VINO DE CASA ROJO	12/42
MACEDON	14/53
PINOT NOIR, TIKVES VALLEY, MACEDONIA	
LUBERRI 'ORLEGI'	13/48
TEMPRANILLO, RIOJA ALAVESA, SPAIN	
CELLER CAIRATS 'ORIGEN'	16/60
GARNACHA/CARIGNAN/TEMPRANILLO, MONSANT, SPAIN	
BARACCHI 'O'LILLO'	16/58
SUPER TUSCAN BLEND, TUSCANY, ITALY	
RECANATI RESERVE	17/64
CABERNET, GALILEE, ISRAEL	