



MEZZE 7

Spreads of the Med \$32.00

Pistachio hummus, paprika hummus, muhammara, artichoke, gigante beans, Turkish eggplant, house pita

Moroccan Lamb Sausage \$21.00

Hummus, fava beans, feta, tomato, pea tendrils, lemon, mint, house pita

Lebanese Garlic Dip \$16.00

Olives, almonds, pomegranate, house pita

Queso y Embutidos \$15.00

Tomaté, honeycomb, quince jam, ciabatta

Jamón Ibérico de Jabugo & Queso Leonora \$42.00

Salchichón de Ibérico & Queso KM 39 \$20.00

Jamón Serrano & Queso Cameros \$24.00

TAPAS DE GIBRALTAR 13

Patatas Bravas \$14.00

Chorizo, salsa brava, garlic aioli, sherry gastrique

Harissa Eggplant Fries \$15.00

Crispy garlic, honey glaze, dill, mint, lemon yogurt

Matzo Ball Soup Dumplings \$15.00

Chicken sausage, mirepoix, dill bouillon, lemon olive oil

Kauai Shrimp \$18.00

White beans, sweet potato, kale, squash shoots, garlic chili oil

Monkfish \$20.00

Smoked trout roe, jamon crispy root vegetables, dill parsley oil

Truffle Dolmas \$20.00

Squash agrodolce, pine nut yogurt, cured olives, herbs, late harvest vinegar

Bison Albondigas \$16.00

Cauliflower purée, sunchoke, smoking goat cheese, Pedro Ximénez jus

El Five Croquetas	\$18.00
Salt Cod: Olives, oregano, smoked trout roe aioli; Goat Cheese: Marcona almonds, mint, spruce tip honey; Confit Chicken: Lemon, jamón serrano, garlic aioli	
Tunisian Couscous	\$17.00
Mushroom kabobs, lemon, spiced almonds, winter vegetables, harissa, baba ganoush	
Short Rib Hornazo	\$19.00
Chorizo, egg, pearl onions, fried leeks, red wine reduction	
Pork Cheeks	\$18.00
Chorizo, egg, pearl onions, fried leeks, red wine reduction	
Longs Peak Lamb Shank	\$22.00
Chorizo, egg, pearl onions, fried leeks, red wine reduction	
Smoked Burrata	\$23.00
Chorizo, egg, pearl onions, fried leeks, red wine reduction	

CAVIAR SERVICE 5

Sturia Primeur 15g	\$52.00
Sturia Vintage 15g	\$58.00
Sturia Origin 15g	\$58.00
Sturia Oscietra 15g	\$64.00
Caviar Flight 45g	\$144.00

PAELLA 4

Coliflor

Turmeric chicken, tetilla cheese, cauliflower "rice", pomegranate, winter vegetables, almonds, onion jam

Carne

Basque salumi, lomo, lamb merguez, chorizo, bomba rice, peppers, aioli, salsa verde

Seafood

Shrimp, crab, mussels, clams, rockfish, bomba rice, sofrito, aioli, saffron

Carbon Culture Mushroom

Herbed stracciatella, poached egg, winter vegetables, bomba rice, paprika aioli, oloroso gastrique

SIGNATURE COCKTAILS 5

Rotating Frosé	\$15.00
Family Jones Vodka, Rosé, Champagne Acid	
L5 Margarita	\$18.00
Lalo Tequila, Pierre Ferrand Dry Curacao, Lime, Salt Foam	

Zombie	\$19.00
Three-rum blend, falernum, grapefruit, passion fruit, lime, cinnamon	
The Old Turk	\$17.00
Bourbon, Turkish coffee bitters, demerara	
Oaxacan Old Fashioned	\$35.00
Patron Extra Añejo Tequila, Leyenda Tobala Mezcal, Colorado Hemp Honey, Mole Bitters, Orange Zest	

COCKTAILS DE GIBRALTAR 5

Pineapple Cucumber Collins	\$15.00
Vodka, Sekanjabin, Pineapple, Cucumber, Mint, Soda	
Femme Fatale	\$15.00
Gin, Manzanilla Sherry, Lavender-infused St. Germain, Grapefruit Oil	
Pasarela	\$14.00
Rosemary-infused Tequila, Cinnamon, Lemon, Ginger	
Sangria	\$15.00
Red Wine, Brandy, Pomegranate, Citrus, Mixed Fruit	
Fez Medina	\$16.00
Rye, Cio Ciaro, Aperol, Bitters, Cedar Smoke, Lemon Oil	

GIN & TONIC DE BARCELONA 4

Juniper Jones	\$17.00
Gin, rosemary & Mediterranean tonic	
Hendrick's	\$17.00
Gin, lime & elderflower tonic	
Monkey 47	\$17.00
Gin, orange & Indian tonic	
Ford's Gin 'Citrus'	\$17.00
Gin, tangerine & Mediterranean tonic	

PORRONS 4

L5 Porto Tónico	\$36.00
White port, tonic, grapefruit, rhubarb	
La Nevera Tinto	\$32.00
Navarra, Spain	
Sherry Cobbler	\$39.00
Amontillado, falernum, orange	

Sangria Aranxta

\$38.00

Red wine, brandy, pomegranate, citrus, mixed fruit

WINE 16

Vermentino

Olianas, Sardinia, Italy

Tempranillo Blanco/Viura

Vivanco, Rioja, Spain

Alvarinho

Foral de Melgaço 'Old Vines', Vinho Verde, Portugal

Verdejo

Ossian 'Quintaluna', Castilla y León, Spain

Chardonnay

Yarden, Galilee, Israel

Rosé 1L (Barbera/Dolcetto)

Ercole Rosato, Piedmont, Italy

Orange 1L (Verdejo/Sauvignon Blanc)

Gulp/Hablo Orange, La Mancha, Spain

Pinot Noir

Macedon, Tikves, North Macedonia

Tempranillo

Luberrí 'Orlegi', Rioja Alavesa, Spain

Vinho Verde Tinto

Antonio Pereira 'Tinto Bom', Vinho Verde, Portugal

'Super Tuscan' Blend

Barrachi 'O' Lillo', Tuscany, Italy

Cabernet Sauvignon/Garnatxa

Parés Baltà 'Mas Petite', Penedès, Spain

'Pet Nat' Bianco

Pioggio del Morro, Tuscany, Italy

Cava (Parellada/Macabeo/Xarel-lo)

Alinyó Cava Reserve Brut, Penedès, Spain

Rosé Cava (Parellada)

Naverran Rosé Cava, Penedès, Spain

Moscato (375 mL bottle)

Poquito Moscato, Valencia, Spain

BEER / CIDER 6

Elevation 'Cosmic Gazer' Hazy IPA **\$8.00**

Poncha Springs, CO - 12 oz can

Ratio Carrot Elderflower Saison **\$8.00**

Denver, CO - 12 oz can

Ratio 'Cityscapes' Mexican Lager **\$8.00**

Denver, CO - 12 oz can

Holidaily Brewing Blonde Ale **\$8.00**

Golden, CO - 12 oz can

Stem Cider Rotating **\$9.00**

Denver, CO - 12 oz can

Three Kings Non-Alcoholic **\$8.00**

Rotating - Denver, CO - 12 oz can

NON ALCOHOLIC 7

"Negroni" **\$12.00**

Seedlip zero-proof spirit, verjus blanc, aperitif syrup, orange zest

"Sangria" **\$9.00**

Cranberry, pomegranate, seasonal fruit

Iced Tea **\$5.00**

Mexican Coke **\$5.00**

Coda French Press

Regular or Decaf

Cappuccino / Latte

Teatulia Hot Tea

DESSERT 5

Moroccan Date Cake **\$14.00**

Banana caramel, dark chocolate cremeux, candied walnuts, PX sherry El Maestro Sierra '12 Year Amontillado' Sherry

Crema Catalana **\$14.00**

Stone fruit, vanilla bean custard, honeycomb Cesar Florido 'Moscatel Dorado' Sherry

Basque Cheesecake **\$12.00**

Honey brittle, macerated grapes, cider reduction Niepoort Late Bottle Vintage Port

Baklava **\$18.00**

Sumac yogurt, spiced nuts, candied orange, honey rose syrup Cardenal Mendoza 'Solera Gran Reserva' Brandy de Jerez

Spiced Dragees

\$6.00

Dark chocolate, hazelnuts Donnafugata 'Ben Ryé' Passito di Pantelleria

DRINKABLE DESSERTS 5

Ophelia's Espresso Martini

\$15.00

Family Jones Vodka, Coda Coffee Espresso, Moonlight Espresso Liqueur, Cinnamon

L5 Carajillo

\$15.00

Cacao infused licor 43, espresso, black walnut bitters

Coda French Press

AVAILABLE OPTIONS

(Regular or Decaf)

\$7.00

\$12.00

Cappuccino / Latte

(Regular or Decaf)

Teatulia Hot Tea

Peppermint, chamomile, green, and black

LIQUID LOVE 10

Amaro Nonino

\$17.00

Caramel, vanilla, allspice

Fernet Branca

\$12.00

Bitter chocolate, rhubarb, black licorice

Amaro Montenegro

\$12.00

Eucalyptus, orange pith, rose petals

Ilegal Reposado Mezcal

\$15.00

Roasted pepper, oak, smoke

Leyenda Tobala Mezcal

\$22.00

Earth, honey, stewed berries

Remy Martin VSOP

\$15.00

Dried apricot, vanilla, licorice

Marolo Grappa Camomilla

\$16.00

Chamomile, fermented honey, bitter herbs

Yeni Raki

\$13.00

Star anise, bitter lime, Mediterranean herbs

Barsol Pisco

\$12.00

Fermented grape, black pepper, burnt sugar

Metaxa Ouzo

\$11.00

Anise, wintergreen, sage

Hondarrabi Beltza	\$70.00
Doniene Gorrondona 'Beltza' Basque Country, Spain	
Nerello Mascalese	\$92.00
Passopisciaro 'Passorosso' Sicily, Italy	
Prieto Picudo	\$54.00
Bodegas Margon 'Primeur' Leon, Spain	
N Gamay	\$105.00
Yann Bertrand 'Cuvée du Chaos' Beaujolais, France	
Xinomavro	\$60.00
Alpha Estate 'Hedgehog Vyd' Amyndeon, Greece	
Areni	\$74.00
Yacoubian-Hobbs Vayots Dzor, Armenia	
N Frappato / Nero d'Avola	\$80.00
Occhipinti 'SP68 Rosso' Sicily, Italy	
Syrah	\$72.00
Ouled Thaleb 'Syrocco' Zenata, Morocco	
Garnatxa/Carinñena	\$82.00
Terroir al Limit 'Historic Negre' Priorat, Spain	
Touriga Franca / Tinta Amarela	\$64.00
Luis Saebra 'Xisto Ilimitado' Douro, Portugal	
Nebbiolo	\$130.00
Cantina Sociale di Gattinara Piedmont, Italy	
Tempranillo	\$110.00
Remelluri Reserva 2015 Rioja, Spain	
Tempranillo	\$80.00
Dominio de Pingus 'PSI' Ribera del Duero, Spain	
Tempranillo	\$126.00
R. Lopez de Heredia 'Tondonia' 2011 Rioja, Spain	
Tempranillo	\$266.00
Vega Sicilia 'Alion' 2019 Ribera del Duero, Spain	
Cabernet Sauvignon/Cinsault/Carignan	\$300.00
Chateau Musar Red 1998 Bekaa Valley, Lebanon	
Syrah / Merlot / Cabernet Franc	\$80.00
Tulip Winery Galilee, Israel	

N Nero d'Avola	\$108.00
Occhipinti 'Siccagno' Sicily, Italy	
Cabernet Sauvignon/Syrah	\$94.00
Baracchi 'Ardito' Tuscany Italy	
Koinariko	\$120.00
Domaine Nerantzi 'Koniarios' Serres, Northern Greece	

SPARKLING, SKIN CONTACT, WHITE WINE 22

Sparkling Rosé (Xinomavro)	\$54.00
Kir-Yianni 'Akakies' Amyndeon, Greece	
Sparkling Txakoli (Hondarribi Zuri)	\$85.00
Izar-Leku Basque Country, Spain	
Orange (Pinot Gris)	\$70.00
Jean-Pierre Rietsch 'Quand le Chat n'est pas là' Alsace, France	
Rosé (Hondarribi Zuri/Beltza)	\$60.00
Ameztoi 'Rubentis' Basque Country, Spain	
Rosé (Pinot Noir)	\$80.00
Domaine Bailly-Reverdy Sancerre, France	
Rosé (Tibouren)	\$120.00
Clos Cibonne 'Cuvée Tradition' Cotes de Provence, France	
Champagne (Pinot Noir)	\$140.00
Andre Clouet Grande Reserve Champagne, France	
Champagne (Pinot Noir)	\$580.00
Guillaume Selosse 'Largillier' Champagne, France	
Champagne (Chardonnay/Pinot Noir)	\$650.00
Dom Perignon 2013 Champagne, France	
Hondarribi Zuri	\$54.00
Bodega Aizpurua Txakoli Basque Country, Spain	
Chenin Blanc/Sauvignon Blanc	\$70.00
Agnes et Rene Mosse 'Magic of Juju' Loire, France	
N Sauvignon Blanc	\$52.00
Alpha Estate Amyndeon, Greece	
Assyrtiko	\$66.00
Santo Winery Santorini, Greece	
Albariño	\$60.00
Attis 'Lias Finas' Rias Baixas, Spain	

Portuguese Field Blend	\$64.00
Maçanita Branco Douro, Portugal	
Viura Blend	\$74.00
CVNE 'Monopole Clásico' Rioja Alta, Spain	
Malvasia	\$44.00
Cantina di Venosa 'Verbo' Basilicata, Italy	
Asprouda Serron	\$80.00
Domaine Nerantzi Serres, Northern Greece	
Garnacha Blanca/Picapoll/Pedro Ximenez	\$78.00
Cims de Porrera 'Vi de Vila' Priorat, Spain	
Zibibbo/Albanello	\$74.00
N Occhipinti 'SP68 Bianco' Sicily, Italy	
Chardonnay	\$88.00
Passopisciaro 'Passobianco' Sicily, Italy	
Chardonnay	\$126.00
Domaine du Castel 'Blanc du Castel' Judean Hills, Israel	

EL FIVE MARTINIS ⁵

The Classic	\$10.00
Gin or vodka, dry vermouth, orange bitters, lemon twist	
The L5 Dirty	\$10.00
Olive oil infused gin or vodka, manzanilla sherry, Castelvetro olives	
The Viper	\$10.00
Tequila, pechuga mezcal, blanc quinquina, amontillado sherry	
The Spanish	\$10.00
Rye, solera reserva brandy, Pedro Ximénez	
Ophelia's Espresso Martini	\$10.00
Vodka, moonlight espresso liqueur, cinnamon	

WINES BY THE GLASS ⁵

'Pet Nat' Bianco	AVAILABLE OPTIONS
Pioggio del Morro, Tuscany, Italy	\$11.00
	\$42.00
Barbera/Dolcetto	AVAILABLE OPTIONS
Ercole Rosato, Piedmont, Italy	\$10.00
	\$38.00

Verdejo/Sauvignon Blanc

Gulp/Hablo Orange, La Mancha, Spain

AVAILABLE OPTIONS

\$12.00

\$46.00

Sauvignon Blanc

Les Jamelles, Pays d'Oc, France

\$35.00

Malbec

Les Jamelles, Pays d'Oc, France

\$45.00

TAPAS 10

Elevation Lomo

\$7.00

Jamón Ibérico

\$25.00

Jamón Serrano

\$9.00

Ibérico Salchichon

\$7.00

Ibérico Chorizo

\$6.00

Smokin' Goat Cheese

\$4.00

Queso Leonora

\$5.00

Cameros Cheese

\$4.00

KM-39 Cheese

\$5.00

Burrata

\$8.00

SOMETHING SWEET 5

Layered Chocolate Torte

\$14.00

Tahini caramel, hazelnut dukkah, pomegranate coulis

Crema Catalana

\$14.00

Kumquat, vanilla bean custard, honeycomb

Basque Cheesecake

\$12.00

Honey brittle, macerated grapes, cider reduction

Spanish Olive Oil Cake

\$14.00

Chamomile anglaise, rhubarb, natillas, lemon

Spiced Dragees

\$6.00

Dark chocolate, hazelnuts