



WAKE UP

fallen pancake soufflé
whipped pork + maple butter,
apples, muesli 12

***fresh corn polenta^{GF}**
squash confit, toasted chèvre,
poached egg 13

***arctic char eggs benedict^{GF}**
gravlax, béarnaise, capers 16

***square meal^{GF}**
eggs, bacon, toast + jam 12

***chicken-pepper sausage^{GF}**
roasted anaheim hollandaise,
eggs, crostini 14

***french omelette^{GF}**
autumn vegetables,
gruyere, toast 13

***pork shoulder tostada^{GF}**
charred tomatillos, queso panela,
sunny eggs 14

***lamb pastrami hash^{GF}**
mustard crème fraiche,
turnips, sauerkraut, sunny egg 15

***black pepper-bourbon sausage**
brown butter apples, johnny cakes,
sunny egg 14

AFTERNOON DELIGHT

***fried green tomato sandwich**
winter squash relish, summer herb aioli,
brioche bun 15

***the fig + pig flatbread**
guanciale, gorgonzola, arugula 15

***b + b meat board^{GF}**
terrines and cured meats,
table cheese, pickles 21

***fried chicken sandwich**
apple slaw, charred lemon aioli 17

ON THE SIDE

house made pastry basket 9

100% wisconsin maple syrup^{GF} 1

toast + apple butter 4

french fries + chinese mustard^{GF} 4

chicharrones + poblano cream cheese 4

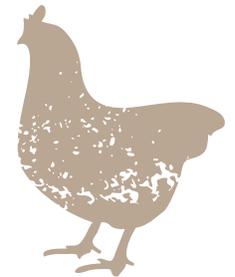
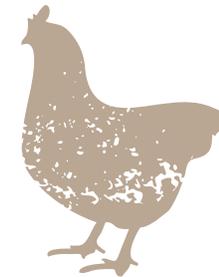
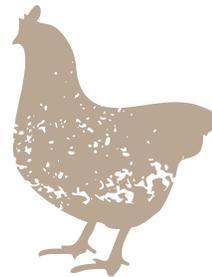
jesse's bacon^{GF} 5

*b+ b poutine + sunny egg 9

HAVE YOU MET THE B+B LADIES?

beast + bottle has its own flock of Rhode Island Red hens laying local, organic eggs just for us. These girls are living the “life of Reilly” at Cottonwood Creek Farms in Merino, in northeast Colorado.

Check them out at beastandbottle.com.



^{GF} These menu items can be made gluten-free.

* These items are served raw or undercooked. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

executive chef: Paul C Reilly | Not all menu items are listed. Please inform your server of any food allergies or sensitivities. | Gratuity of 18% may be added to parties of six or larger.