SNACKS
COPERTA OLIVES 6 · TUNA CONSERVA TOAST 9 · FISH CROQUETTES* 7 · BLACK COD COLLARS* 10

APPETIZERS
PIG EARS + POPCORN 9
SUNCHOKES AU POIVRE chanterelles, brandy, green peppercorn 14
BELGIAN ENDIVE SALAD duck confit, hazelnuts, pomegranate seeds 16
BABY SPINACH SALAD* farm egg, spiced pecans, basil, bleu d’auvergne 14
PICI goat’s milk butter, aged goat cheese, black pepper 15
RAVIOLI lingonberry-braised venison, celery root, walnuts 18
COLORADO CHARCUTERIE BOARD* 25
B+B house terrine, Elevation coppa, River Bear beef summer sausage, B+B chicken liver mousse, B+B beef heart pastrami

PIZZAS
House-milled whole grain crust
THE FIG + PIG* fig jam, guanciale, gorgonzola 17
HUNGRY HEART beef heart pastrami, taleggio, pickled mustard seed 16
THE BEET-ZA roasted beets, garlic confit, chèvre, lemon zest 16

LAMB
We only use Colorado-raised lamb. Every bit.
LAMB MEATBALLS* polenta, harissa beets + carrots 25
OAXACAN-STYLE LAMB SAUSAGES* sweet potato, sesame, peanut, roasted apple 26
PAPPARDELLE* lamb shoulder ragu, ricotta 15/28
LAMB STEAK + BRAISED SHANK* pumpkin, gnocchi, pear, Italian black truffle 39
THE LAMB QUARTER POUNDER + FRIES* 16

NOT LAMB
BUOY-CAUGHT SWORDFISH* spaghetti squash, sicilian tomato, pine nut, potato aioli 31
MUSHROOM FARROTO celery root, cider-braised collards, plum mostarda 25
DUCK BREAST* cauliflower, lentils, duck bacon, cherry reduction 33

PLATS DU JOUR

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<tr>
<th>TUESDAY</th>
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<th>FRIDAY</th>
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<tr>
<td>PORK CHOP</td>
<td>STEAK Frites*</td>
<td>PAUL’S FRIED CHICKEN</td>
<td>PASTA-BILITIES</td>
<td>SMART CATCH SATURDAY</td>
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PROPRIETORS AILEEN REILLY · JP TAYLOR JR.
PROPRIETOR & EXECUTIVE CHEF PAUL C. REILLY

Gluten-free menu available. These items (*) are served raw or undercooked. The consumption of undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food-borne illness.
BEAST + BOTTLE is seasonally focused and relentlessly local. We are committed to our strong relationships with Colorado’s best farmers and ranchers. Menu items are created based on what they grow and raise for us, then rotated based on their versatility and availability.

--- OUR FEATURED FARMER ---

Oxford Gardens
BOULDER, COLORADO

Peter Volz and Oxford Gardens are one of our longest-standing farmer relationships. Since 2007, Oxford Gardens has built a solid reputation as a reliable source of high-quality Colorado vegetables. We receive deliveries from them 50 weeks a year and currently source arugula, mizuna, mint, basil, lettuces and winter squashes from Peter and his team.

Please visit our sister restaurants.

COPERTA

PIZZERIA COPERTA