STARTERS

FRIED GREEN TOMATOES* roasted tomato yogurt 8
SALT COD CROQUETTES saffron-marie rose sauce 7
HEIRLOOM TOMATO SALADGFO summer vegetables, crouton, miso-tahini vinaigrette 15
PALISADE PEACH SALADGFO chèvre, salted almonds, turmeric honey 15
DUCK LIVER MOUSSE, SUMMER SAUSAGE, DUCK HAMGFO* house pickles 14

PIZZAS

THE FIG + PIG* prosciutto, gorgonzola, arugula 17
THE BABA-BOOYEY eggplant spread, tomato, zucchini, labneh 16
EL PASO braised pork, corn, anaheim chili, cotija 16.5

PASTAS

PAPPARDELLE lamb shoulder ragu, lemon ricotta 15 / 28
FAZZOLETTI pomodoro, dill, burrata, summer squash 19
GNOCCHI tasso ham, okra, corn pudding 21
PACCHERI heirloom tomato braised chicken, sweet peppers, olives, cracklins 19

SANDWICHES

EGGPLANT ‘ BACON’ BLTGFO smoked corn crema 14
BLACKENED LEOPARD SHARKGFO* lime slaw, giardinera remoulade 17
LAMB BURGERGFO* gruyere, lemon onions, cucumber, yogurt 16
+sandwiches served w/ bbq potato chips+

PLATES

BEEF STRIPLOINGFO* adirondack potato, corn relish, roasted poblano harissa 36
PAN ROASTED LAMBGFO* sausage-pine nut stuffed squash blossom, zucchini, pickled eggplant 34
STUFFED SUNBURST SQUASHGFO ute polenta, green bean succotash, basil 22
WILD COHO SALMON* japanese eggplant, sweet soy, cucumber, horseradish vinaigrette 33

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GFO. These menu items can be adjusted to 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. Not all menu items are listed. Please inform your server of any food allergies or sensitivities.

5% Wages + Benefits charge applied to each check

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.

~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.

W+B CHARGE

We have added a 5% ‘wages & benefits’ charge to each check. A portion of this charge is given directly to the talented kitchen team that prepared your meal. The remainder of the charge augments benefits for the entire staff, including vacation pay and health & wellness benefits.

please visit our sister restaurant

~COPERTA~