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BAPTISTE & BOTTLE

BOURBON + PROVISIONS

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*“Too much of anything is bad,
but too much good whiskey is barely enough.”*

MARK TWAIN

SUPPER



APPETIZERS

CRUDO 15

asian pear / kombu / puffed rice

LITTLE GEM SALAD 12

bacon jam / six minute egg / plum

ROASTED BROCCOLI 12

black garlic / cashew / kimchi

ASPARAGUS SALAD 14

rhubarb / buckwheat / green goddess

BEETS + BURRATA 14

peach / quinoa / macadamia

CRISPY SPAETZLE 16

squash / "Hen of the Woods" / poblano

CAULIFLOWER SOUP 12

pumpernickel / smoked sherry / espelette

BONE MARROW + OXTAIL MARMALADE 17

stone fruit / shallot / grilled bread

VEGETABLES & SIDES

CHIVE + LEMON BISCUIT 9

EGGPLANT + HARISSA + HAZELNUT + FETA 9

WHIPPED + ROASTED POTATOES 9

MAC + CHEESE + JALAPEÑO 13

BRUSSELS SPROUTS + PISTACHIO 9

HEIRLOOM CARROTS + MACADAMIA + CILANTRO 9



MAIN COURSE

COLORADO LAMB LOIN 35

olive / piquillo pepper / mustard jus

ROASTED PEKIN DUCK BREAST 31

corn / basil / grape

PAN SEARED HALIBUT 33

rock shrimp / peas / shellfish emulsion

DAY BOAT SCALLOPS 33

sunchoke / pear / pine nut

AMISH CHICKEN 27

knob onions / chantrels / fava beans

FREE RANGE BISON 36

parsnip / blood orange / swiss chard

HOUSEMADE RICOTTA CAVATELLI 22

'nduja / parmesan / pesto

B&B BURGER 19

bread and butter pickle / american cheese / remoulade

TRIPLE SEARED PRIME NEW YORK STRIP 46

heirloom carrot / wild mushroom

Executive Chef / Chef de' Cuisine James Lintelmann

Executive Sous Chef Emilio Gonzalez

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness*