



**BAPTISTE**  
**&**  
**BOTTLE**  
**BOURBON + PROVISIONS**



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

MARK TWAIN

SUPPER



# APPETIZERS

Crudo 15  
seasonal preparation

Little Gem Salad 12  
bacon jam / six minute egg / plum

Leaning Shed Tomato Salad 14  
cucumbers / olives / haloumi

Beets + Burrata 14  
peach / quinoa / macadamia

Pappardelle 16  
squash / "Hen of the Woods" / poblano

Chilled Sweet Corn Soup 12  
corn fritter / husk oil / cilantro

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

Free Range Bison 36  
roasted broccoli / black garlic / kimchi

Colorado Lamb Loin 35  
olive / piquillo pepper / mustard jus

Berkshire Pork Chop 31  
escarole / peach / charred onion

Seared Ora King Salmon 33  
clams / fennel / sheepsnose pepper

Day Boat Scallops 33  
sunchoke / pear / pine nut

Amish Chicken 27  
summer beans / cashews / chili

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 James Lintelmann  
Executive Sous Chef Emilio Gonzalez

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