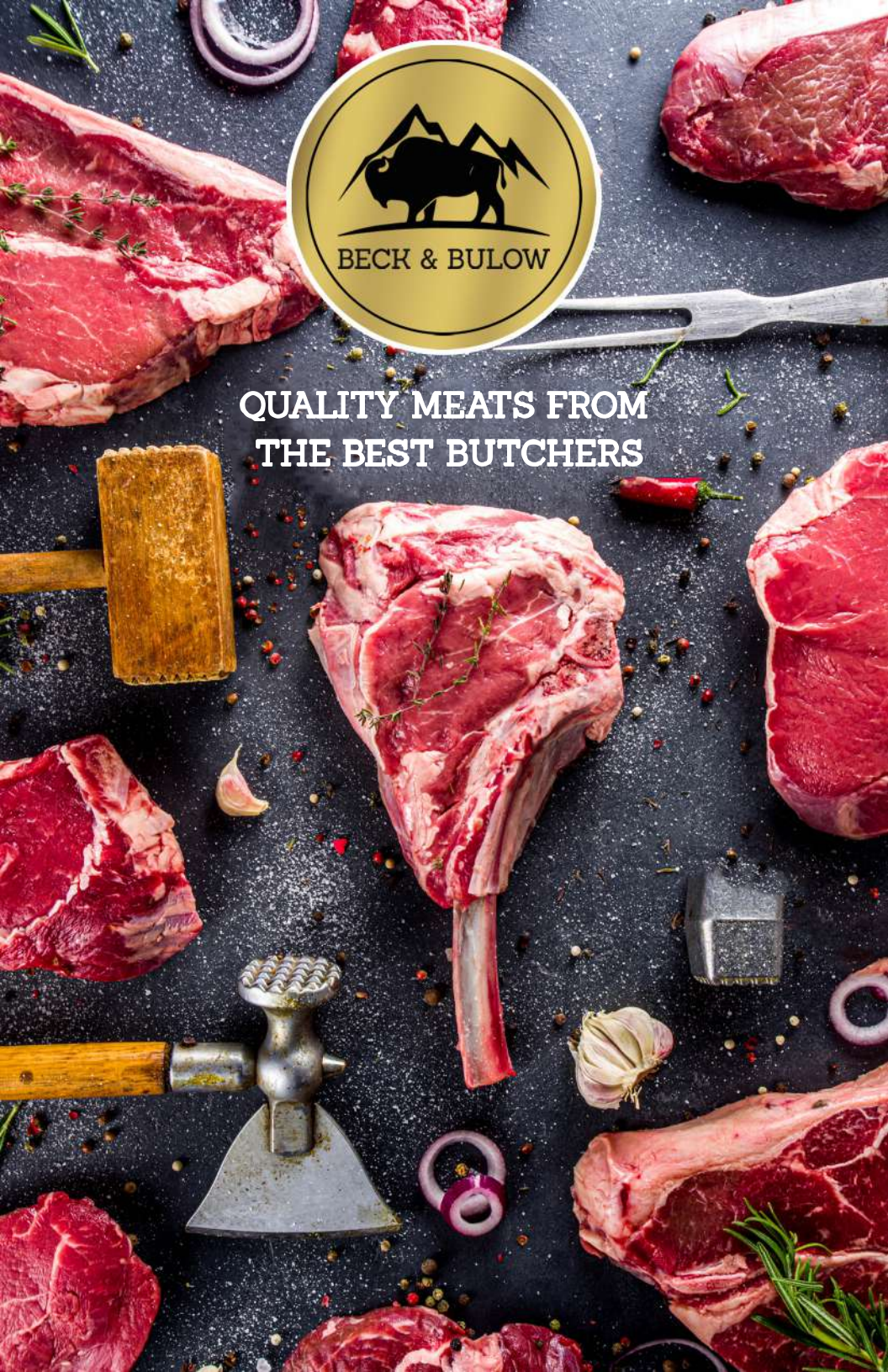






**QUALITY MEATS FROM
THE BEST BUTCHERS**





Once You Go Bison, You'll Never Go Back

Since the humble beginnings of Beck & Bulow, we've experienced a lot of growth. Today we offer the best selections of quality meat and wild-caught seafood. We got our start with the bison. We raise bison on our ranch here in northern New Mexico, and it's the heart of what we do. There are many reasons to be passionate about raising bison, and we love to tell people about it. Many of our customers had never tried bison before they started buying our meat. For many people, once they realize how delicious bison meat tastes, they don't want to eat anything else. As we like to say, "Once you go bison, you'll never go back."



The bison population was somewhere between 30 and 60 million just two or three hundred years ago. The herds were so abundant, the plains would shake like an earthquake during stampedes. The buffalo population was decimated to the brink of extinction during the late 1880's. The American bison is a keystone species, fulfilling an irreplaceable role in the ecosystem. Raising bison and increasing the demand for bison meat is one of the most effective ways to increase the population.



Bison on our ranch in northern New Mexico



Wild bison roam and migrate over vast stretches of land. Their hooves are shaped in such a way that they aerate the soil as they travel together in large herds. Vital nutrients are provided to the earth by their manure. In their once vast numbers, the organic matter created by their droppings trapped carbon below the surface of the soil, preventing it from reaching the atmosphere. When we eat free range bison meat, we help to encourage the recovery of soil health.

Bison Tenderloin (Filet Mignon)

Exquisitely tender and flavorful. An all-time bestseller known as the "Queen of Steaks". Naturally more tender than beef, these bison filets melt in your mouth. We recommend cooking to rare or medium rare for the best experience. Excellent for tartare or carpaccio.



Bison Boneless Ribeye

The ribeye is prized for its marbling, rich flavor and tender texture. Known as the "King of Steaks". Although leaner than beef, bison doesn't require the same marbling to taste incredible. The flavor is just like beef but slightly sweeter, cleaner and richer.

Bison New York Strip

The bison New York strip has meaty flavor and texture while still remaining more tender than a beef strip steak. The fat-cap on one side is characteristic of this steak. Known as a top choice for true carnivores and meat lovers, the New York strip just needs a quick, hot sear on each side for a steak that is seriously satisfying.



Bison Short Ribs

One of our all-time favorites. When slow-cooked to perfection, these fall off the bone and are full of mouthwatering flavor. Enjoy them Flintstones style with the bone still attached, or shred the meat and use for tacos, sandwiches, on top of mac and cheese... they're great with pretty much anything.

Bison Tenderloin Primal

A whole bison tenderloin is a true showstopper. These weigh approximately 4-5 lbs, and can be prepared in a variety of ways. Roast the same way you would a beef tenderloin, or slice into steaks and make tartare or carpaccio from the ends. A great way for filet lovers to stock their freezers.



Bison Boneless Ribeye Primal

These whole ribeye primals are the ultimate for the holidays and large family get-togethers. Roast this epicly tender and flavorful ribeye primal whole, or slice into individual steaks.



Bison Brisket

Brisket is the #1 cut of meat purchased with the intent of being smoked. You can also braise this brisket in the oven (or slow cooker) to tender perfection. The meat is incredibly flavorful and versatile.



Bison Ground

Ground bison is wonderfully flavorful and tender. It can be used just like beef in any recipe. Bison cooks faster than beef, due to its natural leanness. Use for burgers, tacos, meatloaf, casseroles and more.



Bison Tomahawk Ribeye Steak

The bison tomahawk has a stunning appearance - a true showstopper. This is a steak you will not forget. The ultimate steak for a true grill-master. Prized for its marbling, tender meat and large size.



Bison Burger Patties

Simply thaw out the pre-separated patties. Delicious and juicy when seared on the grill or cooked on the stovetop. Medium rare is recommended for optimal flavor and tenderness.

Bison Liver Dog Treats

Super Food Treats for Dogs! Bison organ treats made from grass-fed animals. Pet lovers rejoice! You have just found the perfect gift for your trusted companion.



Lamb Frenched Rib Rack

Our Awhi lamb is grass-fed, raised free-range by the Maori tribe in New Zealand. Many customers tell us that they didn't even realize they liked lamb until they tried Awhi. It's mild in flavor and incredibly tender. These lamb racks are perfect for cooking whole or slicing into chops.

Wagyu Beef Boneless New York Strip

*Inquire for availability

A super marbled New York Strip steak that's so tender, it'll practically melt in your mouth. All we recommend is lightly oiling, seasoning with salt and pepper and then quickly searing each side over medium-high heat. Allow to rest for 3-5 minutes and enjoy! Inquire for availability on Wagyu beef.



Wagyu Beef Ribeye

*Inquire for availability

Wagyu beef ribeyes are richly marbled with incredible flavor and tenderness. As with all of our Wagyu beef steaks, a simple cooking method is what we suggest. Season with salt and pepper and give the steak a nice, hot sear on each side for 1-3 minutes. We have limited quantities of Wagyu beef, please inquire for current availability.



Wagyu Beef Tenderloin (Filet Mignon)

*Inquire for availability

A luxuriously tender filet that will be sure to satisfy. We recommend a simple preparation with salt and pepper, a small amount of oil and a quick, hot sear over medium-high heat. Please inquire for availability of Wagyu beef.





Pasture Raised Ground Beef

Our pasture raised Angus ground beef is delicious and versatile. Use it to make burgers, meatballs, pasta sauce, chili... there are so many options. Pasture raised beef is an excellent source of protein and essential nutrients such as B-vitamins, zinc and iron that support an active and healthy lifestyle.

Pasture Raised Beef Boneless Ribeye

For this premium steak, all we recommend is lightly oiling, adding a pinch of salt and pepper all over and quickly searing each side over high heat. 1-3 minutes per side will cook the center to 125-145 degrees Fahrenheit for a rare to medium steak. Allow to rest for 3-5 minutes and then dig in!



Pasture Raised Beef Tenderloin (Filet Mignon)

For this premium steak, all we recommend is lightly oiling, adding a pinch of salt and pepper all over and quickly searing each side over high heat. 1-3 minutes per side will cook the center to 125-145 degrees Fahrenheit for a rare to medium steak. Allow to rest for 3-5 minutes and then dig in!



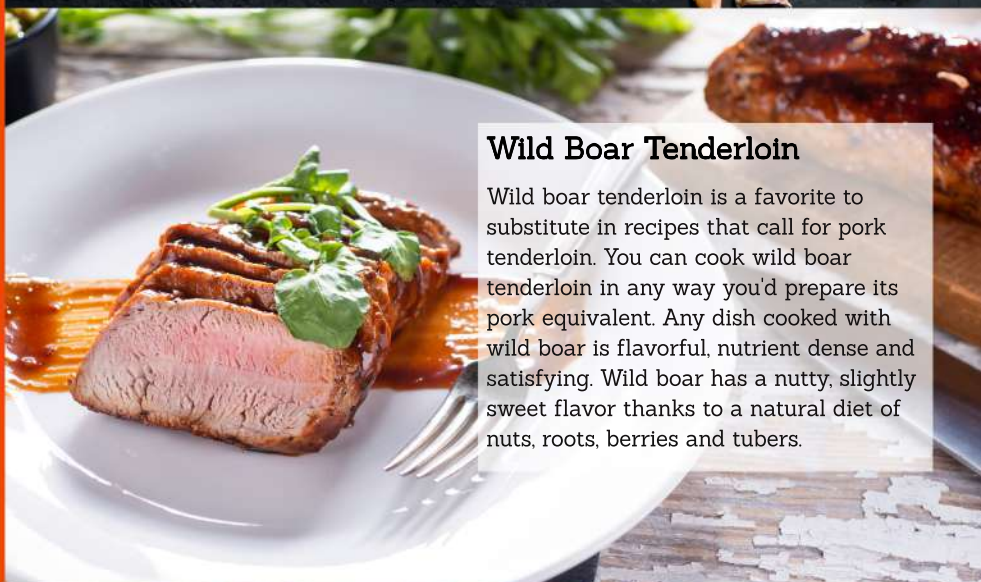
Wild Boar Bacon

Wild boar bacon is deliciously nutty and flavorful. Once people try it, they don't want to go without it. This wild boar is fully wild and one of the most sustainable meats you can eat. It's leaner than pork with a high protein content and ample amounts of monounsaturated fats and zinc.



Wild Boar Tenderloin

Wild boar tenderloin is a favorite to substitute in recipes that call for pork tenderloin. You can cook wild boar tenderloin in any way you'd prepare its pork equivalent. Any dish cooked with wild boar is flavorful, nutrient dense and satisfying. Wild boar has a nutty, slightly sweet flavor thanks to a natural diet of nuts, roots, berries and tubers.



Elk Medallions

In each package of elk medallions, you get four super tender steaks that are about a quarter pound each. These are cut from the teres major - basically, the next most tender steak after the tenderloin. One of our all-time most popular items. Elk is incredibly lean, tender, and flavorful. It's much less gamey in flavor than venison. Cook to medium rare for best taste and texture.





Ground Elk

There are many delicious ways to prepare elk. It's extremely tender and flavorful. Like bison, it should always be cooked less rather than more. Ground meat can be used for burgers, meatballs, spaghetti, tacos and more. Elk meat contains around half the calories compared with beef, and way less fat. Because elk are nearly always raised in a way very close to being wild, it's a far more sustainable choice than conventionally raised beef.

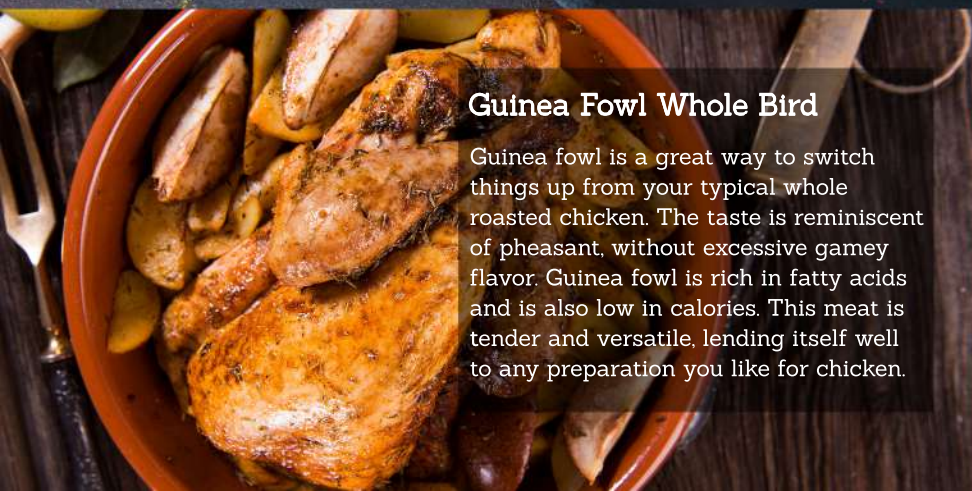
Quail Whole Bird

The taste of quail is often described as a cross between duck and chicken. Quail is more tender and flavorful than chicken and is best cooked hot and fast. The meat is extremely nutrient rich, with four times more vitamin C than chicken and over three times more iron - this meat even has more iron than beef!



Guinea Fowl Whole Bird

Guinea fowl is a great way to switch things up from your typical whole roasted chicken. The taste is reminiscent of pheasant, without excessive gamey flavor. Guinea fowl is rich in fatty acids and is also low in calories. This meat is tender and versatile, lending itself well to any preparation you like for chicken.





Beck & Bulow has expanded into Alaska!

Flash frozen for freshness right on the docks.

Sustainably wild-caught, naturally abundant.

We are so excited to be able to source our own seafood from facilities on Kodiak Island, Alaska. This fish is the best in quality, taste and sustainable fishing practices. We are also sourcing from the Copper River, which produces world-renowned wild-caught salmon each year.

The mainstream seafood industry can be misleading when it comes to quality and ethical standards. We are grateful to be able to provide small-batch seafood from sourcing we trust.

In 2021, Beck & Bulow began sourcing directly from facilities on Kodiak Island, Alaska. These processing facilities are right on the dock, sitting directly on one of the busiest - if not the busiest - fishing ports in the Americas. The fish are sustainably ocean caught, filleted, and flash frozen on the docks at -40 degrees Fahrenheit to perfectly preserve them at the peak of freshness.



CEO Tony Beck & co-founder JP Bulow processing some yelloweye rockfish

The expansion involves a 7500 square foot production facility including cold storage and full processing capabilities. The size of the new facilities enables Beck & Bulow to provide sustainable seafood at a much larger scale than ever before. All of the seafood is naturally abundant and sustainably fished, a truly renewable resource. Kodiak has long been known for its incredible diversity of Alaskan fish, located in the first island of the Aleutian chain of islands.



Beck & Bulow has expanded into Alaska!

Farmed fish isn't something we're interested in participating in, or eating. Wild-caught Alaskan seafood is a naturally abundant resource and with sustainable fishing practices, there is no concern over supplies running out or becoming overfished. This allows us to provide a reliable supply of seafood that will always be available and naturally plentiful.

Fine Caviar & Smoked Trout Roe

Treat yourself to our world class caviar selection including golden or classic osetra from Bulgaria and smoked trout roe from Bordeaux, France. It's the perfect touch of luxury and celebration that takes any occasion to the next level. Each small bite of caviar has up to fifteen flavor experiences - no one container is ever the same.



Wild-Caught Alaskan Halibut

Halibut is one of the most requested items at Beck & Bulow, and for good reason. This tender, delicately flavored fish is delicious and healthy. Halibut lends itself well to many preparations and is also a great choice for the health conscious consumer. It's low in calories, fat and sodium and is an excellent source of protein and selenium.



Wild-Caught Alaskan Salmon

It really doesn't get any better than wild-caught Alaskan salmon. We offer several varieties depending on season and availability. Some options include King, Sockeye, Coho and Keta, often caught from the world-renowned Copper River. Wild-caught Alaskan salmon is superior in every way to farmed salmon, from sustainability to taste to nutrition.





Copper River Cold Smoked Lox

Wild Alaskan salmon caught from the Copper River are world-renowned for their incredible taste and texture. Cold-smoked salmon, also known as lox, has a fresh flavor and soft texture. Lox is smoked at lower temperatures for longer periods of time. This preserves the fish in a state that is more like uncooked (it's perfectly fine to eat directly out of the package and doesn't require any additional cooking). It's delicious on top of bagels, as an appetizer, in quiches, and more.

Wild-Caught Alaskan Rockfish

Rockfish is an incredibly versatile fish for cooking. This flaky white fish has a subtly sweet flavor. It's the perfect choice for fish tacos, ceviche, and many other preparations. Pan sear in butter with a simple seasoning of sea salt, freshly ground black pepper and herbs for a delicious and easy meal. It's delicious when breaded and pan fried, too. For ceviche, simply chop the fish and generously squeeze lime juice over top. Let sit for 20 minutes, then toss with pico de gallo and chopped avocado.



Wild-Caught Ahi Tuna

Wild-caught ahi tuna is our first offering from warm, tropical ocean waters. Lightly sear these delicious tuna steaks, make into poke, or enjoy raw as sashimi. They make a mouthwatering main course all on their own, or enjoy on top of a fresh salad or rice bowl.



Beck & Bulow

1934 Cerrillos Rd, Santa Fe,
NM, 87505

505-428-6827

www.beckandbulow.com



@beckandbulow