



SIGNATURE COCKTAILS

Paws Up Margarita

Ginger-infused Don Julio Blanco - Lime - Huckleberry - Sage-Agave Syrup

Montana Fashioned

Huckleberry-infused Mama Tried Bourbon - Angostura Bitters - Huckleberry Syrup

Espresso Martini

Tito's Vodka - Spotted Bear Coffee Liqueur - Lime

Coyote Kick

Jalapeño-infuse Don Julio Blanco - Agave - Chili Liqueur - Lime

Fergus County Sazerac

Rittenhouse Rye Whiskey - Peychaud's Bitters - Absinthe

Lavender Lush

Tanqueray 10 - Lavender Syrup - Lemon - Lavender Bitters

Bitterroot

Ketel One Vodka - Blood Orange - Montenegro - Sparkling Wine

MOCKTAILS

Ghia Spritz

Ghia N/A Aperitif - Good Twin N/A Sparkling Wine - Soda

The Warhead

Hemp-infused Seedlip - Lime - Honey

St. Agrestis Phony Negroni

Assorted Flavors

DESSERT COCKTAILS

Honey Badger

Whyte Ladie Gin - Apple - Honey - Lemon

S'mores Old Fashioned

Mama Tried Bourbon - Maple - Marshmallow

The Lady

Tea-infused Ketel One Vodka - Grand Marnier - Disaronno



DRAUGHT BEER

Kettlehouse Smoke Scotch Ale | MT

6.5% ABV - Medium Bodied Dark Beer
Smoke - Coffee - Malt

Kettlehouse Fish On | MT

4.8% ABV - Juicy Montana Pale
Zesty - Sweet Maltiness - Crisp Finish

Bayern Pilsener | MT

5.4% ABV - Golden Hued German Style
Pilsner Crisp - Medium Bodied

Bayern Lager | MT

5.4% ABV - Marzan Style Beer
Rich Malt Flavor - Smoother Balance

Conflux Blonde Ale | MT

5.4% ABV - Straw Colored American Blonde Ale
Light Body - Crisp Finish

Coors Light Lager | CO

4.2% ABV - Cold Filtered American Lager
Light Body - Crisp Finish

BOTTLES AND CANS

Philipsburg Brewery

Montana 1 IPA
Otter Water Session Pale Ale
Haybag Hefeweizen
Razzu! Raspberry Wheat

Draught Works Brewery

Pineapple Express Tropical IPA
That's What She Said Cream Ale

Kettlehouse Brewing Co.

Hellgate Honey Hefeweizen Ale
Shady New England Style IPA

Big Sky Brewing

Moose Drool Brown Ale



STARTERS

*Classic Caesar | *nf*

Romaine Hearts - Sourdough Croutons - Parmesan - Caesar Dressing

Brussels Sprouts Salad | *gf df nf vgn*

Pink Lady Apples - Organic Arugula - Pickled Red Onions - Aged Balsamic

Petite Kale | *gf df nf vgn*

Grilled Broccolini - Asparagus - Watermelon Radish - Honey Vinaigrette - Dill

Buttercrunch Hearts | *gf df vgn*

Shaved Fennel - Preserved Lemon Emulsion - Toasted Hazelnuts

*Bison Tartare | *gf df nf*

Easter Egg Radish - Dijonnaise - Cilantro - Homemade Potato Chips

Cauliflower Soup | *gf df vgn*

Roasted Florets - Marcona Almonds - Smoked Chili Oil

Paws Up Chili | *gf df*

Paws Up Beef and Bison - Giardiniera

MAIN COURSES

*Jasmine Rice Bowl | *gf df nf v*

Cucumber - Cabbage - Shiitake - Pickled Onion - Kewpie Mayo - Tamari - Sesame - Basil

*Wild Caught Fish Sandwich | *nf*

Cold Smoke Beer Batter - Grilled Lemon Tartar Sauce - Farm Greens - Heirloom Tomato - Potato Bun

Montana Cuban | *nf*

Farm to Market Pork - Swiss Cheese - House Pickles - Mustard Aioli - Ciabatta Hoagie

*Double Smash Burger | *nf*

Paws Up Beef - Cheddar - 1,000 Island Dressing - Boursin - Lettuce - Tomato - Onion - Potato Bun

Whole Grain Risotto | *v*

Local Grains - Green Asparagus - Parmesan - Spanish Peanuts

Smoked Chicken Cassoulet | *gf nf*

Hutterite Chicken - White Beans - Swiss Chard - Confit Mirepoix - Savory Granola

*Wagyu Denver Steak | *gf nf*

Roasted Fingerling Potatoes - Garlic Vinaigrette - Parmesan - Horseradish Jus

SNACKS AND SIDES

Vegetable Crudit  | *gf df nf vgn*

Red Pepper Hummus

*Dungeness Crab Dip | *df nf*

Everything Bagel Toast

Montana Nachos | *gf nf*

Brisket - Jalape o - Lime Crema

Classic French Fries | *gf df nf vgn*

Heinz Ketchup

Harissa Sweet Potato Fries | *gf df nf v*

Harissa Aioli

Black Truffle French Fries | *gf df nf v*

Garlic Aioli