

BUCK'S BODACIOUS BURGERS

Soft Kaiser roll, lettuce, tomato, onion, pickle, hand cut Montana fries

Order with reckless abandon. Extra toppings are on us...

Choose from cheddar, American, Swiss, pepper jack, provolone, mozzarella or blue cheese; bacon, sautéed mushrooms, fried onions

The Classic

One third-pound patty of fresh Certified Angus Beef. 9.50

Double Double

Twice the beef, twice the love. Two one-third pound patties of fresh Certified Angus Beef. 12.50

Grilled Chicken Breast

7 ounces, lemon aioli. 10.50

**Substitute an Udi™ gluten-free bagel for Kaiser roll, \$1*

LEGENDARY SANDWICHES

Green Eggs and Ham

A knife and fork sandwich. Grilled thick sliced sourdough, house smoked Cajun tasso ham, melted Swiss cheese, wild baby arugula, sliced tomato, pesto fried egg, hand cut Montana fries. You would eat them on a train, you would eat them in the rain... 11.50

Southwestern Chicken Sandwich

Fiery crusted chicken breast, pepper jack cheese, bacon, smoked corn relish, guacamole, hand cut Montana fries. 12.50

Shrimp and Lettuce Wraps

Red leaf lettuce wraps, poached shrimp, Greek yogurt mint dressing, cucumber, kalamata olive, julienne carrot, green onion, feta, pita chips, smoked paprika, homemade roasted red bell pepper hummus. 14.50

Bison Meatloaf Grilled Cheese

Smoked cheddar and Swiss cheese, slabs of hearty meatloaf, homemade smoked tomato catsup, onion straws, thick sliced sourdough, hand cut Montana fries. 13.50

Soft Drinks

Old Faithful Root Beer, 3.50

Cock 'N Bull Ginger Beer, 4.50

Sparkling Water

Perrier, 11 oz. bottle. 4.25

San Pellegrino, 17 oz. bottle. 5

WINES BY THE GLASS

	Glass	Bottle
Sauvignon Blanc, Shooting Star, Lake County, CA	7	28
Pinot Gris, A to Z, Oregon	8	32
Chardonnay, Charles Smith "Eve", Columbia Vly, WA	7	28
Chardonnay, Morgan, Santa Barbara, CA	10	40
Brut Cava Sparkling Wine, Cristallino, Spain (187 ml)	8	

Pinot Noir, Sean Minor "4 Bears", Carneros, CA	10	40
Merlot, Steele, Lake County, CA.....	9	36
Syrah/Grenache, Chateau Delas, Cotes du Rhone	8	32
Malbec, Don Miguel Gascon, Mendoza, Argentina	8	32
Zinfandel, Klinker Brick, Napa, CA.....	9	36
Cabernet, Line 39, Lake County, CA.....	7	28
Cabernet, Rock Horse Ranch, Columbia Valley, WA	12	48

MONTANA DRAFT BEER

Nordic Blonde - Lone Peak Brewing, Big Sky, MT

Clean and crisp with modest bitterness and aroma. Golden in color and balanced with a bit of sweetness from imported English malts.

Irresistible Amber- Madison River Brewery, Belgrade, MT

This amber is created with the use of choice hops and a unique blend of specialty malts. Its original flavor is influenced by biscuit and earthy characteristics

Organic Pale Ale - Blackfoot River Brewing Company, Helena, MT

A classic British-style pale ale brewed from certified organic 2-row malt and certified organic hops. Golden in color, medium-bodied, and crisp in flavor.

Cold Smoke Scotch Ale - Kettle House Brewing, Missoula, MT

Formulated with Montana grown 2-row barley, northwest Goldings hops, this hearty ale drinks very smooth.

Bent Nail I.P.A - Red Lodge Brewing Co., Red Lodge, MT

A tribute to the hard-working contractors who make their living in Montana. Copious amounts of American cascade hops give the IPA intense grapefruit and citrus aroma and flavor.

4.75 pint

HAND-CRAFTED BOTTLES

Hefeweizen, Red Lodge Brewing Co., Red Lodge, MT

Beltain White - Harvest Moon Brewing Company, Belt, MT

Pale Ale, Sierra Nevada, Chico, CA

Scape Goat Pale Ale, Big Sky Brewing, Missoula, MT

Moose Drool Brown Ale, Big Sky Brewing, Missoula, MT

Pig's Ass Porter, Harvest Moon Brewing, Belt, MT

Seasonal Specialty Beer, Deschutes Brewery, Bend OR

4.50

POUNDERS & BOMBERS

Last Cast, Black I.P.A. Bitterroot Brewing, Hamilton MT 22 oz. bottle, 8

Nut Brown Ale, Bitterroot Brewing, Hamilton, MT 22 oz. bottle, 8

Double Haul IPA, Kettle House Brewing, Missoula, MT 16 oz. can, 5

Guinness Stout, Guinness Brewing, Dublin, Ireland 16 oz. can, 6

Hellroaring ESB, Lone Peak Brewing, Big Sky, MT 22 oz. bottle, 8

Hippy Highway Oatmeal Stout, Lone Peak Brwg, Big Sky, MT 22 oz. bottle, 8



MARTINIS

Wild Huckleberry

Koenig huckleberry vodka, huckleberries and a candied orange. 10

Perfect Pear

House infused pear and vanilla bean vodka, ginger simple syrup, sour. Shaken and served straight up. 9

Pancho Villa

Milagro silver tequila, Pama pomegranate liqueur, Cointreau, fresh lime juice, served straight up with a sugared rim. 9

Cinnamon Apple

House Infused cinnamon apple vodka and apple cider. Shaken and served straight up. 9

Cherry Pop

Beefeater Gin, Luxardo maraschino liqueur, muddled Port soaked Flathead cherries, fresh lemon juice, sugar. 10

SPECIALTY COCKTAILS

Willamette Cooler

A to Z Pinot Gris, apricot brandy, Cointreau, honey simple syrup, bitters. 9

Bacon Bourbon Old Fashioned

Apple wood smoked bacon-infused Maker's Mark bourbon, muddled fruit, pure maple syrup, bitters, soda. 9

Montana Collins

Roughstock Montana Whiskey, apple schnapps, fresh lemon juice, bitters, Sprite. 9

Moscow Mule

The drink that turned America on to vodka back in the 1940's. Smirnoff vodka, Cock 'N Bull ginger beer, fresh lime juice, served in chilled Buck's pint mug. 8

Keep the mug. 15

SHARED APPETIZERS

Calamari

Crispy fried, tossed in sweet chili sauce, lemon aioli. 14

Pheasant Quesadilla

Griddled gordita tortillas, ancho chile braised pheasant, pepper jack cheese, fresh tomato salsa, smoked corn relish, cilantro-lime cream, guacamole. 16

Buck's Sampler

House cured duck bacon, cherry chutney, locally raised house smoked rainbow trout, chive caper cream cheese, house made wild game pistachio pate, huckleberry grain mustard, crisp baguette. 18

T-4 Taster

House-made Boursin cheese in filo cup, warm Sicilian olives, roasted garlic, char-grilled artichoke, roasted sweet bell pepper, olive oil cured button mushroom, eggplant caponata, crisp baguette. 18

Thunder Thighs

3/4 lb of boneless fried chicken thigh strips tossed with your choice of a spicy sweet and smoky sauce or plum sauce, with blue cheese dipping sauce, celery sticks. 12

Chef's Selection of Cheeses

3 hand-picked artisanal cheeses. Accompanied by house made lavosh cracker bread and condiments. 16

SALADS

Winter Salad

Roasted yellow beets, Timeless Seeds organic Montana grown petite crimson lentil timbale, vanilla bean vinaigrette, parsnip chips. 8

The Montana Wedge

Crisp iceberg, apple wood smoked bacon, grape tomato, red onion, blue cheese chive dressing. 8

Wild Rice and Smoked Turkey Waldorf

Classic Waldorf dressing, house smoked turkey, wild rice, currants, red grape, spiced pecans, Granny Smith apple fan. 8

House Salad

Mixed seasonal greens, cinnamon roasted pumpkin seeds, dried cranberries, carrot curls, cucumber, Montana Flathead Valley cherry vinaigrette. 8

TOP YOUR SALAD

Warm panko-crusted goat cheese with lavender and fennel pollen. 4

WILD GAME

Bison Tenderloin

Ranch raised char-grilled 8 oz tenderloin, onion straws, roasted garlic mashed potatoes, fresh vegetable. 39

Red Deer with Truffle Risotto

Pan seared red deer loin, port wine butter sauce, creamy white truffle risotto, fresh asparagus. 35

Pheasant Breast with Wild Rice Sausage

Wild rice sausage and pancetta stuffed MacFarlane Farms pheasant, roasted corn cake, pan jus. 35

Duck Two Ways

Crisp roast half duck, house cured duck bacon, marble mix potato hash, wilted arugula, plum syrup. 35

Bison Meatloaf

Homemade country style meatloaf, rich and hearty Bordelaise sauce, roasted garlic mashed potatoes, fresh vegetable. 24

HAND CUT STEAKS

Fresh vegetables, roasted garlic mashed potatoes

8 oz. Tenderloin 29

14 oz. Ribeye 34

12 oz. New York Strip 32

TOP YOUR STEAK...

Onion straws, 2

Béarnaise sauce, 3

Port Wine butter sauce, 4

Sautéed button mushrooms, 4

Warm panko-crusted goat cheese with lavender and fennel pollen, 4

Oscar Style: crabmeat, fresh asparagus, béarnaise sauce. 7

Au Poivre: Pepper crusted, pan seared, brandy, bordelaise. 5

EXTRAS

Loaded Baker: Manhattan (Montana) russet potato, butter, sour cream, bacon, cheddar, green onion. 6

Cedar Planked Vegetables: Seasonal fresh vegetables, small batch olive oil, golden balsamic roasted on a cedar plank. 6

Mac and Cheese: cavatappi pasta, gruyere, white truffle, tarragon. 6

Roasted garlic mashed potatoes. 4

Fresh asparagus. 4

VINTAGE BUCK'S

Helen's Chicken, A Salute to Buck's Matriarch

Four pieces, fresh hand breaded, crispy fried chicken, roasted garlic mashed potatoes, country gravy, fresh vegetable. 19

House Smoked Ribs

½ rack St. Louis style pork back ribs, honey brined, slow smoked (that's what makes the game room smell so good), house made Jim Beam barbeque sauce, hand cut Montana fries, fresh vegetable. 27

Grilled Vegetable Torta

Eggplant, zucchini, spinach, roasted sweet bell peppers layered with basil pesto, polenta, mozzarella, ricotta finished with rustic tomato sauce. 22

Chicken with Montana Grains

Seared chicken breast, Montana grown purple barley and kamut, risotto style, fresh roma tomato, caper, garlic demi glace, grilled oyster mushroom. 24

Pork Chops with Fiery Crust

Two 6-ounce spice rubbed, grilled boneless hand cut pork chops, creamy Cajun barbeque sauce, roasted garlic mashed potatoes, fresh vegetable. 24. Single Chop 19

Steak and Blue Salad

Grilled beef tenderloin, Romaine, Dijon sweet garlic vinaigrette, red onion, sweet bell pepper, carrot curls, tomato, green olives, Point Reyes blue cheese, grilled gluten free flatbread. 24

Walleye Baked in Parchment

Canadian Walleye fillet, warm bulgur tabouli, grilled zucchini, sweet Vermouth and fresh lemon wrapped in parchment. 30

Pan Fried Local Trout

Southwest Montana raised rainbow trout fillet, lemon caper vin blanc, fresh asparagus, toasted almond quinoa pilaf. 30