

BUCK'S T4

STARTS

Philly cheese steak

SLIDERS

cheesy sauce. 16

Crispy fried

CALAMARI

sweet chili sauce, lemon aioli.* 15

Seared

SCALLOPS

Sriracha potato puree, caramelized mango, bacon. 18

Truffle and garlic

TATER TOTS

Pecorino Romano, baconnaise. 12

Spicy Boneless Chicken

THUNDER THIGHS

blue cheese dipping sauce. 15

Beef Tallow

ONION RINGS

Fry sauce. 15

Wild game

MEATLOAF GRILLED CHEESE

smoked cheddar, Swiss, homemade smoked tomato catsup, onion straws, sourdough, fries. 15

Buttermilk

FRIED CHICKEN SANDWICH

tomato honey jam, Boursin, fries. 13

TURKEY/BACON GRILLED CHEESE

Brie, pesto, avocado, arugula, pretzel roll, fries. 14

CHEESE AND CHARCUTERIE

a nightly sampling of Buck's house made charcuterie, artisan cheeses, accompaniments. 24

Locally grown

YOUNG GREENS

toasted almonds, apples, radishes, aged Balsamic vinaigrette. 9

ROMAINE

Roasted spiced cauliflower, popped wild rice, hop vinaigrette. 13

BABY KALE

Toasted pumpkin seeds, lime Caesar dressing, herbed bread crumbs. * 11

ARUGULA

Purple barley, dried cranberries, crumbled blue cheese, candied pecans, lemon ginger vinaigrette. 13

Streamline Farms

BUTTER CRUNCH LETTUCE

grape tomato, red onion, blue cheese dressing, candied bacon, blue cheese crumble. 12

Top your salad or steak with warm Amaltheia Dairy panko-crusted goat cheese with fennel pollen, 5

STACKS

WAGYU BRISKET

slow smoked in house, queso, fresh jalapenos, French roll, slaw, fries. 17

Ancho chili

PHEASANT QUESADILLA

griddled tortilla, pepper jack, tomato salsa, smoked corn relish, cilantro-lime cream. 18

6-oz Montana Ranch

BURGER, 13 // DOUBLE DOUBLE, 17

toasted On The Rise roll, fries.

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

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

STANDBYS

Pork Belly

RAMEN

Chashu pork, bamboo shoots, green onions, shiitake mushrooms, egg, rich pork bone broth. 24

18-hour

BEEF SHORT RIB

Maple bacon demi, horseradish whipped potatoes, grilled baby carrots, house made apple sauce. 28

Half Rack

SMOKED PORK RIBS

Montana pork, slow smoked, house made bourbon BBQ sauce, skillet cornbread, charred jalapeños. 30

Vegetarian

PORTOBELLO "POT ROAST"

roasted vegetables, herbs, vegetable broth, grill bread, raisin tapenade. 24

Cast Iron Seared

RED DEER

duck bacon risotto, Brussels sprouts, Montana wild berry reduction. 40

PHEASANT BREAST

chimichurri, prosciutto and creamy feta polenta, shiitake mushrooms, crispy shallots. 35

Seared

DUCK BREAST

confit corn & squash bread pudding, seared foie gras, poached duck egg, mushroom truffle broth.* 40

Mixed game

SHEPHERD'S PIE

Bison, elk, beef, caramelized onions, robust herbs, carrots, garlic whipped potatoes. 24

**Eating raw or undercooked meats, poultry, seafood, shellfish or eggs can be delicious!*

But the State of Montana wants us to let you know that it may increase your risk of food borne illness.

STEAKS

roasted garlic mashed potatoes, broccolini

TENDERLOIN (8 oz), 35

RIB EYE (14 oz), 39

NEW YORK (12 oz), 37

BISON TENDERLOIN (8 oz), 42

crispy onion straws.

MONTANA LAMB T-BONES (12 oz), 37

ELK RACK (10 oz), 42

MONTANA ROTATOR

A chef selected cut from one of our Montana's heritage ranches. Market Price.

GROUND BISON SIRLOIN

duck bacon, hash browns, wilted spinach, Swiss, fried egg, horseradish black pepper aioli.* 24

Durham Ranch

HANGER STEAK & TOTS

truffle garlic tots, Pecorino Romano, baconnaise. 24

Wild Game

MEATLOAF

garlic mashed potatoes, broccolini, demi-glace. 27

FLATIRON STEAK SALAD

locally-grown greens, crumbled bleu cheese, grilled vegetables, roasted cipollinis, sweet onion dressing, onion straws. 24

North Woods

WALLEYE

Quinoa fried rice, sticky Asian glaze, winter herbed salad, tangy soy dressing. 32

Southwest Montana

RAINBOW TROUT

Citrus stuffed, wild rice corn cakes, maple roasted root vegetables, pumpkin seed pesto. 35

SIDES

Onion straws, 2 // Sautéed button mushrooms, 4

Green peppercorn sauce, 4 // Béarnaise, * 3

Seared foie gras, 15 // Roasted bone marrow, 8

Brussels sprouts with duck bacon and parmesan, 14
Manhattan (Montana) loaded baker, 8

Bacon jalapeño mac and cheese, 8

Roasted garlic mashed potatoes, 4

SNORTS

ALPENGLOW NEGRONI

Pickering's Scottish Gin, Campari, MT. Hooch Booch, Hibiscus Mandarin Kombucha, orange peel, served on the rocks. 10

THAI MULE

Wildrye basil infused Dark Rum, ginger beer, coconut cream, fresh lime juice. 10

HUCKLEBERRY LEMON DROP

Deep Eddy Lemon vodka, Cointreau and huckleberries. Shaken and served up with a sugar rim. 12

PERFECT PALOMA

Milagro Silver tequila, Deep Eddy Lemon vodka, San Pellegrino Grapefruit soda and grapefruit juice served on the rocks. 10

GINGER RITA

Milagro Silver tequila, Cointreau, house made ginger sour. Served on the rocks with a salted rim. 10

GIN AND JUICE

Wildrye Old Tom Gin, grapefruit Juice, honey, orange bitters, lavender bitters, served on the rocks. 12

MULES

Classic // Montana // Huckleberry

Served in a Buck's T-4 Copper Mug, 10. Keep the mug, 35.

MANHATTAN

Wildrye Five Drops Bourbon, Carpano Antica Vermouth, Campari, Luxardo cherry, chilled and served over a cube of ice. 12

OLD FASHIONED

Whistling Andy Harvest Select Whiskey, muddled orange and a Luxardo cherry, bitters, and a splash of soda. Served on the rocks. 10

HUCKLEBERRY WHITE RUSSIAN

Cold Spring Huckleberry Vodka, Willie's Huckleberry Cream, Kahlua and cream. Served on the rocks with huckleberries. 10

MONTANA WHISKEY FLIGHT

4 1-oz Montana Whiskeys. 16

SPIRITS

VODKA

Wildrye (Bozeman, MT)
Cold Spring Huckleberry (Bozeman, MT)
Absolut (Sweden)
Grey Goose (France)
Ketel One (Netherlands)
Deep Eddy Grapefrt (Dripping Spgs, TX)
Deep Eddy Lemon (Dripping Spgs, TX)
Tito's (Austin, TX)

GIN

Whyte Laydie (Missoula, MT)
Wildrye Old Tom (Bozeman, MT)
Spotted Bear (Whitefish, MT)
Pickering's (Scotland)
Hendrick's (Scotland)
Tanqueray (England)
Bombay Sapphire (England)

TEQUILA

Cazadores (Jalisco)
Milagro Silver (Mexico City)
Patron Silver (Jalisco)
Sauza Hornitos Reposado (Jalisco)
Herradura Anejo (Jalisco)
Dulce Vida (Austin, TX)

RUM

Bacardi Silver (Puerto Rico)
Wildrye Dark (Bozeman, MT)
Captain Morgan's (Norwalk, CT)
Myers Dark (Jamaica)
Malibu (Barbados)
Gosling's (Bermuda)
Barbancourt 15 YR (Haiti)

JAPAN

Nikka Taketsuru Pure Malt 17yr
Hibiki "Japanese Harmony"

BOURBON

Headframe "Neversweat" (Butte, MT)
Wildrye 5 Drops (Bozeman, MT)
Willie's "Bighorn" (Ennis, MT)
Crooked Fox (Carrollton TX)
Maker's Mark (Loretto, KY)
Blanton's (Frankfort, KY)
Knob Creek (Clermont, KY)
Basil Hayden's (Nelson, KY)
Eagle Rare (Frankfort, KY)
Headframe Bourbon Cream (Butte, MT)

WHISKEY/RYE

Montana 1889 (Bozeman, MT)
Willie's Honey (Ennis, MT)
Pendleton's (Canada)
Crown Royal (Canada)
Jack Daniels (Lynchburg TN)

Jameson's (Ireland)

Red Breast 12 YR (Ireland)
Montgomery Rye (Missoula, MT)
Bulleit Rye (Louisville, KY)

SCOTCH

Johnnie Walker Black (Kilmarnock)
Dewar's (Aberfeldy)
Oban 18 yr (Oban)
Glenmorangie 12 yr (Highland)
Laphroig 10 yr (Islay)
Lagavulin 16 yr (Islay)
Balvenie 12 yr (Speyside)
Balvenie 17yr (Speyside)
The MacAllan 12 yr (Speyside)
The Glenlivet 12 yr (Speyside)

SIPS

Sauvignon Blanc, Rodney Strong, Sonoma.....	8	32
Pinot Gris, Adelsheim, Oregon	9	36
Rose, Fontaine Gris de Gris	8	32
Chardonnay, Goodfellow, Willamette Valley	12	48
Riesling, Dr. Loosen, Mosel.....	8	32
Sparkling Wine, Roederer, Anderson Valley	10	40

Pinot Noir, Roco "Gravel Road", Willamette Valley	10	40
Merlot, Steele, Lake County.....	9	36
Syrah, Ch. Ste Cosme, Cotes-du-Rhone	9	36
Malbec, Château La Grave, Cahors.....	10	40
Zinfandel, Klinker Brick, Napa	9	36
Cabernet, Eos Estate, California.....	8	32
Cabernet, Saviah "The Jack", Columbia Valley.....	12	48

SUDS

LOCALS ON TAP

Hibiscus Mandarin Kombucha - MT Hooch Booch, Three Forks, MT

Czech Mate Pilsner - Red Lodge Ales, Red Lodge, MT

Connption Wit - Julius Lehrkind Brewing, Bozeman, MT

Katabatic IPA - Katabatic Brewing Co, Livingston, MT

"SStrange" Cattle IPA - Map Brewing, Bozeman, MT

Boxelder Red Ale - Mountains Walking Brewery, Bozeman, MT

Cold Smoke Scotch Ale - Kettlehouse Brewing Co, Missoula, MT

Seasonal Montana Rotator

4.75

BOTTLES & CANS

Retro Red Ale – Big Sky, MT
Class V Amber – Big Sky, MT
Bozone Amber - Bozeman, MT
Tumbleweed IPA - Helena MT
Salmon Fly Honey Rye - Belgrade, MT
Deschutes Black Butte Porter – Bend, OR
Anthem Cider – Salem, OR
Reverend Nat's Sour Cherry - Portland, OR
Stella Artois Lager - Leuven, Belgium
Guinness Extra Stout - Dublin, Ireland
Corona - Torreon, Mexico
Clausthaler NA – Frankfurt, Germany
4.50

Budweiser - St. Louis, MO
Bud Light - St. Louis, MO
Coors Original - Golden, CO
Coors Light - Golden, CO
Miller Lite - Milwaukee, WI
Pabst Blue Ribbon - Milwaukee, WI
Busch Light - St. Louis, MO
Busch NA – St. Louis, MO
3.50

As part of our sustainable practices, we serve in aluminum cans wherever possible.

Winter 2018-2019

Scott Mechura, Executive Chef