

# BUCK'S T4

## STARTS

Curry Fried

### CAULIFLOWER

cauliflower, roasted peanuts, curry salt, sweet & sour gastrique. 9

GF battered North Woods

### WALLEYE FISH N CHIPS

malt vinegar reduction, House-made ranch dressing, fries 16

Warm

### SPINACH & LEEK DIP

Italian cheeses, sautéed leeks, spinach, sourdough crostini. 12

Chicken

### ON FIRE

bonless chicken thighs, Gochujang sauce, pickled onions, sesame seeds. 15

## CHEESE AND CHARCUTERIE

nightly sampling of Buck's house cured meats, artisan cheeses, accompaniments. 24

## YOUNG GREENS

mixed greens, radishes, beets, carrots, and fennel, roasted sweet onion white balsamic vinaigrette. 9

## CEASAR

traditional Caesar, roasted garlic dressing, house croutons, parmesan crisps. \* 10

## WEDGE SALAD

iceberg wedge, spice-rubbed & apple smoked bacon, grape tomatoes, pickled red onions, blue cheese dressing 11

Housemade

## SOUP OF THE DAY

cup 6/ bowl 8

## STACKS

Fried Chicken

### KOREAN BAHN MI

Gochujang buttermilk chicken, cilantro cabbage slaw, pickled vegetables. 16

### NOT SO CUBAN, CUBAN

carnitas, local creamy cheese, roasted ham, sour orange aioli, pickle, fries. 18

### BURGER, 14

### DOUBLE DOUBLE, 18

toasted broiche roll, fries.

cheddar, American, Swiss, pepper jack or blue cheese; bacon, sautéed mushrooms, fried onions, onion straws.

## STANDBYS

Vegan

### RATATOUILLE HAYSTACK

eggplant, zucchini, yellow squash, roasted red pepper, onions, root vegetables, vegan polenta, pomodoro sauce. 25

Cast Iron Seared

### FIELD & STREAM

Red deer, MT berry beurre rouge, trout amandine, wild boar belly risotto, fresh vegetable. 40

Prosciutto Wrapped

### PHEASANT BREAST

polenta, wild mushroom demi, fresh vegetable. 34

Pine Nut Crusted

### WALLEYE

brown butter, heirloom local kamut, seasonal ratatouille. 30

## STEAKS

roasted garlic mashed potatoes, fresh vegetable

### TENDERLOIN

5 oz Petit , 24

10 oz Big Sky , 36

RIB EYE (16 oz), 48

NEW YORK (14 oz), 40

BISON TENDERLOIN (8 oz), 42

crispy onion straws.

RED DEER (8 oz), 36

or Buck's way... risotto, MT berry demi, 40

### SAKURA PORK SHANK

braised shank, smoked tomato risotto, brussels sprouts, almonds, crispy shallots, pork demi. 31

## SIDES

roasted garlic mashed potatoes 7

wild boar belly risotto, 7

Crispy Onion Straws, 2

Sautéed button mushrooms, 4

local Manhattan, loaded baked potato, 9

fried brussels sprouts, Egyptian & red wine gastrique, 10

## FINISH YOUR STEAK

**SAUCE:** Bearnaise, Bordelaise, Truffle demi, MT berry demi, 3

**BUTTER:** Truffle, Gorgonzola, Beurre

Rouge, 2

**OSCAR STYLE:**

crab, asparagus, bearnaise sauce, 8

*\*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.*

WINTER 20-21

THIERRY MATAMOROS, EXECUTIVE CHEF

# SNORTS

## NEGRONI

MT Whyte Lady Gin, bitters, Carpano Antica aromatized vermouth, orange twist, served in a rocks glass on a cube. 12

## HUCKLEBERRY LEMON DROP MARTINI

Deep Eddy Lemon Vodka, Cold Spring huckleberry vodka, huckleberries. Shaken, sugared rim. 12

## STILLMAN HEATER

House made butter rum batter, rum, hot water, cinnamon stick. 13

## MONTANA WHISKEY SOUR

MT Fireweed whiskey, lemon, simple syrup, egg white, lemon twist, rocks glass. 13

## MULES

Classic // Huckleberry

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

## MANHATTAN

Bulleit bourbon, Carpano Antica vermouth, Campari, Luxardo cherry, stirred and strained over a cube of ice. 13

## OLD FASHIONED

Whistling Andy Harvest Select Whiskey, muddled orange, Luxardo cherry, bitters, and a splash of soda, on the rocks. 12

## HUCKLEBERRY WHITE RUSSIAN

Cold Spring Huckleberry Vodka, Willie's MT huckleberry cream, Kahlua and cream, on the rocks with huckleberries. 11

## TASTING FLIGHT

4 1-oz Montana Whiskeys. 20

# SIPS

Sauvignon Blanc, Jolivet "Attitude", Loire Valley.....	11	44
Pinot Gris, Soléna, Willamette Valley .....	10	42
Chardonnay, Goodfellow, Willamette Valley .....	12	48

Pinot Noir, Roco "Gravel Road", Willamette Valley ....	13	50
Syrah, Château Ste Cosme, Côtes-du-Rhône .....	9	36
Malbec, Château La Grave, Cahors .....	10	40
Zinfandel, Badgerhound, California.....	10	40
Cabernet, Wines of Substance, Columbia Valley .....	12	48

# SUDS

## LOCALS ON TAP

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

Passive Agressive Pale Ale – Outlaw Brewing, Bozeman, MT

Tippy Truck Honey Ale - Katabatic Brewing, Livingston, MT

Ross Creek Red - Cabinet Mountain Brewing, Libby, MT

Cold Smoke Scotch Ale- Kettlehouse Brewing, Missoula, MT

STrange Cattle - Map Brewing Co, Bozeman, MT

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## BOTTLES & CANS

Bozone Amber - Bozeman, MT	Budweiser - St. Louis, MO
Tumbleweed IPA - Helena MT	Bud Light - St. Louis, MO
Salmon Fly Honey Rye - Belgrade, MT	Coors Light - Golden, CO
Stella Artois Lager - Leuven, Belgium	Miller Lite - Milwaukee, WI
Beck's NA- Germany	Pabst Blue Ribbon - Milwaukee, WI
4.75	Busch Light - St. Louis, MO
	White Claw Mango Hard Seltzer – Chicago, IL
	3.75

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