



**Pad Thai Brussels Sprouts \$15**

Crispy brussels sprouts, pad Thai curry sauce, crushed peanuts, bacon, cilantro, lime

**Warm Bavarian Pretzel Rolls \$13**

Warm toasted pretzel rolls with "Cold Smoke" beer cheese & pickles

**Crispy Calamari \$15**

Flash fried and served with roasted garlic marinara, grilled lemon, garlic herb aioli, and banana peppers

**Bar 72 Homemade Fried Cheese Sticks \$14**

House smoked mozzarella and Tillamook sharp cheddar, panko-breaded and fried. Served with slow simmered marinara sauce.

**Poutine \$15**

House-made smoked brisket gravy, melted cheddar and gouda, crispy fries

**Soup of the Week**

Ask your server for details

## SALADS

**Caesar Salad \$13**

Romaine lettuce, creamy Caesar dressing, garlic crouton, shaved parmesan

**Roasted Beet Salad \$15**

Arugula, roasted golden & red beets, sunflower seeds, house-made pistachio butter, & balsamic glaze

**Simple Salad \$10**

Mixed baby greens, carrots, radish, tomatoes, pickled onions, & choice of dressing

**ADD: CHICKEN BREAST \$6, SALMON \* \$11**

## BUTCHER SHOP

**Bar 72 Burger \* \$18**

Montana Wagyu patty, smoked gouda cheese, candied bacon, charred scallion aioli, butter lettuce, pickled onions, on a gourmet split top burger bun

**Philly Steak Melt \$17**

Seared steak, melted American cheese, peppers & onions on crispy Texas toast

**Honey Stung Fried Chicken \$26**

Red Bird chicken thighs fried in chef spices & Montana Honey drizzle, served over sweet potato mash with brown butter, and grilled asparagus

**Slow-Roasted Ribs \$27**

Slow-roasted ribs glazed in BBQ sauce, cheddar twice baked potato, root vegetable hash (GF)

**Ribeye \* \$48**

12 oz Hand cut Ribeye, roasted red potatoes tossed in Bravas Sauce, topped with bone marrow butter, and served with grilled asparagus (GF)

*Add Alaskan Jumbo Crab Legs \$25*



V = Vegan | GF = Gluten Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



## SEAFOOD, PASTA & MORE

### Seared Atlantic Salmon \* \$36

Saffron rice pilaf, seared broccolini, coconut curry sauce, sweet soy reduction

### BLACK BULL-OGNESE \$23

Pappardelle, braised beef, fine herbs, & aged parmesan

### Burrata Ravioli \$21

Burrata ravioli, roasted heirloom tomatoes, grilled asparagus, & white wine sauce

### Lobster Mac \$40

Caramelized onions, roasted red peppers, lobster, tossed in a southwestern cheddar sauce, and baked crispy

### Root Vegetable Hash \$18

Roasted sunchokes, parsnips, carrots, turnips, served over saffron rice, and house made coconut curry, garnished with pine nuts (V)

## SWEET STUFF

### Wilcoxson's Ice Cream

vanilla | chocolate | huckleberry 7

### Carrot Cake

shredded carrots | spiced cake | sweet cream cheese frosting 9

### Banana-Macadamia Cream Pie

fresh banana custard | toasted macadamias | whipped cream 9

### Huckleberry-Lemon Tart

house made tart shell | fresh lemon curd | Montana huckleberries 12

### Chocolate Carioca

vahlrona chocolate mousse layer cake 12

## BAR 72 SPECIALTY COCKTAILS

### BAR 72 MARGARITA

Jose Cuervo | fresh lime | cointreau | agave syrup 12

### WHISKEY SOUR

Yellowstone bourbon | fresh lemon | house simple syrup | egg white 14

### CUCUMBER MINT DREAM

Ketel One vodka | cucumber | mint | fresh lime | house simple syrup | soda 13

### GIN FIZZ

Bombay gin | fresh lemon | soda | egg white 12

### HUCKLEBERRY MULE

Cold Spring Huckleberry vodka | ginger beer | fresh lime 13

## DRAFT BEER

Coors Light \$6   Mountains Walking Rotating \$8   Map Midas Crush IPA \$8   Katabatic Scotch Ale \$8

## WINE BY THE GLASS

### INTERESTING WHITES

Alois Lageder Pinot Grigio \$11

Scharffenberger Sparkling Brut \$13

Honig Sauvignon Blanc \$13

Raeburn Chardonnay \$14

BY OTT Rose \$16

### INTERESTING REDS

Clos La Chance Meritage \$14

Lincourt Pinot Noir \$15

Raeburn Pinot Noir \$16

Radio Coteau Red Zinfandel \$18

Austin Hope Cabernet Sauvignon \$22

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**"THERE COMES A TIME IN THE DAY WHEN NO MATTER WHAT THE QUESTION IS,  
THE ANSWER IS ALWAYS WINE"**