



Artisan Cheese & Charcuterie Board \$28

Artisan meats & cheese served with pickled vegetables, condiments, & grilled bread

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

Bar72 Smoked Sautéed Mushrooms \$17

Cold smoked wild mushroom mix sautéed with garlic and lemon, served with toast points

Smoked Trout Dip \$18

Smoked Rocky Mountain rainbow trout, shaved parmesan, fresh cut vegetables & toast points

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

Classic French Onion Soup \$13

Classic French onion soup topped with sliced swiss cheese and freshly grated mozzarella cheese

Simple Salad \$10

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

ADD: CHICKEN BREAST \$6, SALMON * \$11, PETITE FILET MIGNON \$14

SEAFOOD

Bar 72 Lobster \$69

12 oz Lobster tail, sweet potato au gratin, brussel sprouts, and a roasted tomato mint puree

Pan Seared Rocky Mountain Trout * \$34

Seared Rainbow trout, roasted potato, grilled asparagus, and a calabrian chili cream sauce

Seared Atlantic Salmon * \$36

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

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

Filet Mignon * \$46

8 oz Filet mignon served over sweet potato mash with brown butter and grill asparagus, topped with bone marrow butter

Steak Frites * \$48

12 oz Hand cut Montana ribeye steak served with truffle oil fries & topped with bone marrow butter

Bison Osso Bucco * \$38

Braised Bison Osso Bucco, stewed potatoes, carrots, & onions, served with with a red wine Bison jus



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



PASTA & MORE

- BLACK BULL-OGNESE \$23**
Pappardelle, braised beef, fine herbs, & aged parmesan
- Roasted Butternut Squash Risotto \$19**
Butternut squash risotto with smoked gourmet mushroom, & aged parmesan
- Burrata Ravioli \$21**
Burrata ravioli, roasted heirloom tomatoes, grilled asparagus, & white wine sauce

SWEET STUFF

- Dark Chocolate Torte \$9**
Rich chocolate torte with berry coulis, whipped cream, and fresh berries
- Bar 72 Signature Ice Cream Sandwiches \$7**
Your Choice: Salted Caramel, Chocolate Pretzel Chunk, or Cinnamon Oatmeal Raisin
- Gelato by the Scoop \$4**
Vanilla Bean, Dark Chocolate, Pistachio, Coffee Chocolate Chip

BAR 72 SPECIALTY COCKTAILS

- Elle’s Autumn Mule \$11**
Stoli Ohranj, Fireball, Ginger Beer, Cranberry, Orange

French 75 \$12
Empress 1908 Gin, Lemon, Simple Syrup, House Brut, Lemon

Maple Old Fashioned \$12
Bulliet Bourbon, Maple Syrup, Bitters, Orange, Cherry
- Buckeye Bulldog \$11**
Screwball Whiskey, Kahlua, Cream, Coke

Caramel Apple Spritz \$12
House Brut, Caramel Vodka, Soda, Cider, Lemon, Cinnamon

Cinnamon Sour \$12
Tequila, Lemon, Lime, Simple Syrup, Cinnamon
- Montana Martini \$12**
Your choice of Tito’s Vodka, Bulleit Bourbon or Screwball Peanut Butter Whiskey, Orphan Girl Bourbon Liqueur, Espresso, Simple Syrup

DRAFT BEER

Mountains Walking Rotating \$8 Map Midas Crush IPA \$8 Katabatic Scotch Ale \$8 Polar Brewing Rotating \$8

WINE BY THE GLASS

- INTERESTING WHITES
- Alois Lageder Pinot Grigio \$11
 - Scharffenberger Sparkling Brut \$13
 - Les Boursicottes Sancerre \$15
 - House White Burgundy \$17

- INTERESTING REDS
- E.Guigal Rhone Rouge \$13
 - P.W.C. "The Prisoner" Red Bland \$21
 - Chappallet Mountain Cuvee Bourdeaux \$18
 - Failla Pinot Noir \$18
 - Austin Hope Cabernet Sauvignon \$19

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