

STARTERS

CALAMARI (GF/DF) | 16
nora chili marinara + saffron aioli

MUSHROOM TOAST | 15
mixed local mushrooms + house crème fraîche +
ciabatta + herbs

BONE MARROW (DF) | 23
beef tallow + lion's mane mushroom + pickled
fresno + charred shallot + black sesame sourdough

DUNGENESS CRAB CAKE | 31
Sun Hands Farms mushrooms + dill remoulade +
fresno butter

HAMACHI & FOIE*(DF) | 19
yellowtail + huckleberry + foie gras + compressed
citrus + black sesame sourdough + dill



GREENS + SOUPS

TRADITIONAL CAESAR | 13
romaine lettuce + parmigiano reggiano +
breadcrumbs + chives
add marinated anchovies \$4

BEET (GF) | 15
steakhouse candied walnuts +
charred shallot + poached beets + arugula +
baby kale + citrus + goat cheese

THE WEDGE | 14
iceberg wedge + *Point Reyes* blue cheese
crumbles + lardon + tomato + red onion + bleu
cheese dressing + herbs

HOUSE SALAD | 8/12
mixed greens + tomato + cucumber + carrot +
red onion + lemon vinaigrette

HEARTY RIB ROAST STEW (GF/DF) | 13
smoked ribeye + scotch ale + root vegetables

STEAK & CHOPS

8OZ COULOTTE* | 29
Certified Angus Beef

17OZ BONE-IN BISON RIBEYE* | 68
dry-aged 14 days

SMOKED PRIME RIB* | MP
Certified Angus Beef standing rib roast +
horseradish crème fraîche + aus jus
*limited supply, please inquire with your
server

SAUCES

brandy peppercorn

chimichurri

béarnaise

steak sauce

8OZ FILET MIGNON* | 56
Certified Angus Beef

14OZ CENTER CUT NY STRIP* | 49
top choice grade angus

**14OZ BONE IN KURABOTA PORK
CHOP** | 39
fennel dry brine + smoked apricot-whiskey
butter

Oscar Style
15

Caramelized Onions
9

Sautéed Mushrooms
9

2oz Seared Foie Gras
20

ENTREES

KM WAGYU BURGER | 16
Western Montana Farms Wagyu + garlic aioli + mixed greens +
tomato + red onion + aged white cheddar + ciabatta + house
fries
add confit bacon +4

ELK MEATBALL BOLOGNESE | 29
san marzano bolognese + parmigiano reggiano + crispy
garlic + house-made pasta

10OZ REDBIRD AIRLINE CHICKEN BREAST (GF) | 37
mashed potatoes + heirloom carrots + roasted brassicas +
chicken jus

CONFIT LAMB SHANK (GF) | 48
Anson Mills cheesy white corn grits + braised kale + sweet
peppers + lamb demi

SUN HANDS FARMS MUSHROOMS (GF) | 35
Sun Hands Farms, Kalispell - lion's mane + king trumpet +
roasted seasonal vegetables + honey carrots + mushroom
demi

FISH SPECIAL MP
inquire with your server abouts today's fresh offering!

SHAREABLE SIDES

MERCANTILE MAC 'N CHEESE | 14
cheddar + american + parmesan + panko + chives
add lobster +15
add smoked prime rib bites +8

YUKON GOLD MASHED POTATOES (GF) | 8
brown butter + sage

TWICE-BAKED POTATO (GF) | 11
maître d'butter + house crème fraîche + cheddar + chives +
whiskey-maple bacon

GRILLED ASPARAGUS (GF) | 12
+ side of béarnaise

CREAMED KALE (GF) | 11
kale + citrus + almonds + cream

SHERRY-GLAZED GREEN BEANS (GF/DF) | 10
sherry gastrique + black pepper candied pepitas

ROOT VEGETABLE GRATIN (GF) | 10
yukon golds + beet + parsnip + carrot + tarragon mustard
cream

HAND CUT FRIES (GF) | 11
parmesan + garlic + truffle

gf indicates gluten-free | please inquire with your server for gluten free modifications

18% gratuity may be applied to parties of six or more, as well as on unsigned credit card receipts

We impose a 2.4% fee on all credit card transactions to cover our cost of processing, this fee is on credit cards only.
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

*indicates items that may be served raw or undercooked or contain raw or undercooked ingredients

COCKTAILS

THE GOOD STUFF | 15

rye whiskey + demerara + peychaud's + cardamom bitters + absinthe + lemon

NEGRONI BIANCO | 16

Islay gin + bitter bianco + cocchi americano + solerno + orange bitters + lemon

HAVANA BANANA | 14

havana club rum + banane du brésil + velvet falernum + cardamom bitters + smoked salt

CATALINA WINE MIXER | 14

grapefruit & rose vodka + grapefruit shrub + pamplemousse + aperol + lime

PAPER PLANE | 15

Kentucky bourbon + amaro nonino + aperol + lemon

SIREN SONG | 15

blended rum + maraschino liquor + orange + lemon + velvet falernum + angostura bitters + egg white

GIN FLOWER | 14

Islay gin + chamomile + lime

PRETTY IN PEACH | 15

peach vodka + contratto bianco + limoncello + prosecco

WHITES

BIANCA VIGNA, PROSECCO | 10

VALDOBBIADENE, ITALY

BARONE FINI, PINOT GRIGIO | 12

VALDADIGE, ITALY

MATANZAS CREEK, SAUVIGNON BLANC | 13

SONOMA, CALIFORNIA

HENRI PERRUSSET, CHARDONNAY | 15

MÂCON-VILLAGES, BURGUNDY, FRANCE

HARTFORD COURT, CHARDONNAY | 15

RUSSIAN RIVER VALLEY, CALIFORNIA

ALKOOMI, ROSÉ | 12

FRANKLAND RIVER, AUSTRALIA

REDS

GROCHAU, COMMUTER'S CUVÉE PINOT NOIR | 13

WILLAMETTE VALLEY, OREGON

OBSIDIAN, POSEIDON PINOT NOIR | 16

NAPA, CALIFORNIA

GROSGRAIN, 'PETIT GROSGRAIN', RED BLEND | 16

WALLA WALLA, WASHINGTON

J.L. CHAVES, 'MON COEUR', CÔTES DU RHÔNE | 15

RHÔNE, FRANCE

ALBERTI 154, MALBEC RESERVA | 13

MENDOZA, ARGENTINA

SIGNORELLO, "EDGE" CABERNET SAUVIGNON | 15

ALEXANDER VALLEY, CALIFORNIA

DRAFT+BOTTLES+CANS

DRAFT - SEASONAL FAVORITES | MP

PBR | 4

RAINIER | 4

BUD LIGHT | 4

COORS LIGHT | 4

COORS BANQUET | 4

MODELO ESPECIAL | 5

BAVIC SUPER PILS | 6

OKOCIM LAGER | 7

GUINNESS | 6

LAUGHING DOG HUCK CREAM | 5

FOUNDERS ALL DAY IPA | 4

BREAKSIDE WHAT ROUGH BEAST HAZY IPA | 10

BOTTLES+CANS (MORE)

GHOSTFISH GRAPEFRUIT IPA (GF) | 7

GHOSTFISH WATCHSTANDER STOUT (GF) | 12

IRONHORSE "IRISH DEATH" DARK ALE | 7

DUVEL BELGIAN STRONG BLONDE ALE | 10

ORVAL TRAPPIST ALE | 15

ST BERNARDUS ABT 12 | 16

ATHLETIC LITE, N/A | 6

ATHLETIC HAZY IPA, N/A | 6

SELTZER+CIDER+SOUR

BOULEVARD BERRY NOIR SOUR | 6

FARMSTEAD CIDER - SEASONAL ROTATOR | MP