

FARM PARTY MENU

À LA CARTE

Served With White Bread, Pickles & Onions.

MEATS / MAINS

1/2 Pound Brisket : \$14
1/2 Pound Pulled Pork : \$11
2 Bison Ribs : \$16
1 Elk Sausage : \$9
1/2 Chicken : \$13
Veggies : \$8

SIDES

Cole Slaw \$5
Bourbon Bacon Beans \$5
Potato Salad \$5
Cornbread \$5

PLATES

BARBECUE PLATE \$28

Pick Any Two Meats (1/4 pound serving per meat).
Served With Cole Slaw, Bourbon Bacon Beans, Potato Salad

CLAUDIA'S LENTIL SALAD (V, GF) \$20

Beluga Lentils Tossed With Arugula, Cucumbers, Tomatoes, Olives,
Feta With A Cider Dijon Vinaigrette.

ARGENTINIAN CHORIPAN \$14 (veg) / \$17 (elk)

Your Choice Of Grilled Veggies or Elk Sausage Smothered In Onions & Peppers,
Provoleta & Bodhi Farms Chimichurri. Served With Chips.

BARBECUE SANDWICH \$14 (veg) / \$17 (pork) / \$19 (brisket)

Your Choice Of Grilled Veggies, Pulled Pork, Or Brisket Along With Slaw &
Bodhi Farms Barbecue Sauce. Served With Onions, Pickles & Chips.

GIGI'S CHORIPAN \$12

Melted Provoleta Cheese With Bodhi Farms Chimichurri Sauce. Served With Chips.

DESSERT

BODHI S'MORES \$4/S'more

Marshmallows, Graham Crackers (GF Optional), Hershey's Chocolate.
We Provide The Sticks & You Roast Them Over Our Campfire.

FARM PARTY DRINKS

- - - WHITE WINE - - -

Broadside Chardonnay \$9 / \$34
Central Coast, CA

Rotating House White (Tap) \$10

Silverado Sauv Blanc \$15 / \$60
Napa, CA

Duckhorn Chardonnay - / \$75
Napa, CA

- - - ROSÉ WINE - - -

Jenny & Francois From The Tank (Tap) \$10
Bezouce, France

- - - RED WINE - - -

Pavette Pinot Noir \$10 / \$38
Central Coast, CA

Lapis Luna Red Blend \$11 / \$42
Lodi, CA

Ancient Peaks Cabernet \$14 / \$54
Paso Robles, CA

Saviah Cabernet - / \$65
Walla Walla, WA

Robert Sinskey Pinot Noir - / \$80
Napa Valley, CA

- - - BUBBLES - - -

TiAmo Organic Prosecco \$11 / \$42
Italy

Almacita Sparkling Rose \$11 / \$42
Mendoza, Argentina

J Lassalle Champagne - / \$90
Champagne, France

- - COCKTAILS - - -

Pack Your Mule \$12 (Huckleberry \$14)
Moscow what? Sorry, not served in a copper mug.
Choice of Vodka, Bourbon or Agave with Ginger Beer,
Lime Bitters.

Margarita Classico \$13 (Huckleberry Margarita \$15)
This Mexican classic is pure & simple. Add Jalapeño Bitters
for a kick. Salt?
Spotted Bear Agave Spirits, Simple, Juiced Lime.

Thirsty Farmer \$13
Huckleberry Lemonade for grownups.
Wildrye Vodka, Juiced Lemon, Huckleberry Simple.

Ol' Faithful \$13
Rayner's favorite. Montana style.
Ghostwood Bourbon, Simple, Flathead Cherry, Angostura
Bitters.

Wild Mint Mojito \$14
Refreshing with our wild mint grown on the farm!
Wildrye White Rum, Juiced Lime, Mint Simple, Soda.

- - - BEER - - -

Rotating Local Draft Beers \$7

Rotating Local Can Beers \$6

- - - HARD CIDER - - -

Local Hard Cider \$7 (canned)
Rotating selection of locally sourced hard cider.

- - - NON-ALCOHOLIC - - -

Athletic Rotating Selection (N/A Beer) \$6
Huckleberry Lemonade \$7
Homemade Huckleberry Soda \$5
Homemade Honey Soda \$4
Wild Mint Mocktail \$4
Iced Tea \$3