

BEER + WINE + N/A

- - - WHITE WINE - - -

Stephen Vincent Chardonnay \$9/\$36
North Coast, CA

House White (Tap) \$10
Please ask what our current offering is!

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
Mendocino, CA

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

Valrav Old Vine Zinfandel \$14 / \$54
Sonoma County, CA

Saviah Cabernet - / \$65
Walla Walla, WA

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

- - - BUBBLES - - -

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

TiAmo Prosecco \$11 / \$42
Columbia Valley, WA

J Lassalle Champagne - / \$90
Champagne, France

- - - DRAFT BEER - - -

Rotating Local Beers \$7
Ask what is on tap!

- - - HARD CIDER - - -

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

- - - NON-ALCOHOLIC - - -

Athletic Rotating Selection (N/A Beer) \$6

Homemade Apple Honey Soda \$5

Homemade Huckleberry Soda \$6

Cider Mule \$9

Ginger Beer \$7

Homemade Hot Cocoa \$6

Local Roasted Coffee \$4

Hot Cider \$5

Steep Mountain Hot Tea \$6

- Paradise Mint Green (caffeinated)
- Stormcastle Chai (non-caffeinated)
- Alpenglow (non-caffeinated, lemon, chamomile)

FARM COCKTAILS

- - - WHISKEY - BOURBON - RYE - - -

Campfire \$16

Warm up that belly when it's cold outside. Served neat.

Spotted Bear Cinnamon Whiskey, apple honey simple, juiced lemon, jalapeño bitters.

Ol' Faithful \$18

Rayner's favorite. Montana style.

MT 4 Grain Bourbon, simple, Flathead cherry, Angostura bitters, water.

Autumn Nights \$18

Running Iron Straight Whiskey, Sweet Vermouth, fermented apple honey, bitters.

Montana Manhattan \$19

It's actually just up the road from here. Served up. Montgomery Sudden Wisdom Rye, Sweet Vermouth, Angostura bitters, Flathead cherry.

- - - AGAVE SPIRITS - - -

Margarita Classico \$13 (Huckleberry Margarita \$15)

This Mexican classic is pure and simple. Add jalapeño bitters for a kick. Salt?

Spotted Bear Agave Spirits, simple, juiced lime.

Cafe Vaquero \$16

Espresso infused agave, vanilla, Willies Coffee Liquor. Served up

- - - GIN - - -

Honey Gimlet \$13

It's what bees would drink on vacation. Served up.

Dry Hills Abbey Gin, Juiced Lime, Honey Simple.

Huckleberry 75 \$13

A little bit French, a little bit Montana.

Dry Hills Abbey Gin, juiced lemon, huckleberry simple, bubbles.

- - - VODKA - - -

Pack Your Mule \$13 (Huckleberry \$15)

Moscow what? Sorry, not served in a copper mug. Ginger Beer, Lime Bitters.

Choice of Wild Rye Vodka, Bourbon, Agave, or Housemade Apple Cinnamon infused vodka

Montini \$15

How dirty do you like it? Please be specific.

Wildrye Vodka, Dry Vermouth, olive juice.

- - - SOME LIKE IT HOT - - -

Spiked Apple Cider \$15

A local favorite! Hot toddy!

Spotted Bear Cinnamon Whiskey, homemade cider.

Spice up any cocktail with our housemade jalapeño bitters! \$1

Add a shot of Willies Coffee Liquor to your hot chocolate or coffee! \$8

Add a shot of Spotted Bear Mint Schnapps in your hot chocolate! \$7

- - - SPIRITS - - -

sorry, no shots around here

Vodka : Wildrye Vodka / Wildrye Distillery / Bozeman, MT \$7

Whiskey : Running Iron Straight Whiskey / Dry Hills Distillery / Bozeman, MT \$7

Bourbon : MT 4 Grain Bourbon / Dry Hills Distillery Co. / Bozeman, MT \$8

Rye : Sudden Wisdom Rye / Montgomery Distillery / Missoula, MT \$9

Agave : Spotted Bear Agave / Spotted Bear Spirits / Whitefish, MT \$8

Gin : Montana Abbey Gin / Dry Hills Distillery / Bozeman, MT \$8

Cream Liquor : Willies Coffee Cream Liquor / Willies Distillery / Ennis, MT \$8

Cinnamon Whiskey : Spotted Bear / Spotted Bear Spirits / Whitefish, MT \$9

Mint Schnapps : Spotted Bear / Spotted Bear Spirits / Whitefish, MT \$7