

FALL WINE BY THE GLASS & BEER

Happy Hour (Thu-Mon) 4-5 pm \$4 draft beers and \$6 House Red, White, and Rose

RED

Meinklang Red Blend - \$12
Bergundland, Austria

Maysara 3 Pinot Noir - \$15
Willamette Valley, Oregon

Famille Perrin Côtes Du Rhône - \$11
Southern Rhône, France

Martis Cabernet Sauvignon - \$20
Sonoma County, California

ROSE AND BUBBLES

House Rose - Jenny and Francois - \$10
France

St. Cyrques Still Rose - \$13
Rhône Valley, France

Françoise Brut Rose - \$14
Limoux, Languedoc-Roussillon, France

Ti Amo Prosecco - \$13
Veneto, Italy

WHITE

House White - Jenny and Francois - \$10
France

Brooks Pinot Blanc - \$16
Willamette Valley, Oregon

Jacob Martin Chardonnay - \$18
Willamette Valley, Oregon

Field Recordings Skins Orange - \$15
Paso Robles, California

Domaine Roc de l'Abbaye Sauvignon Blanc - \$15
Loire Valley, France

BEER AND CIDER

Rotating Draft Beer - \$8
Montana

Rotating Canned Beer - \$8
Montana

Rotating Cider - \$7
Montana

These wines were hand-selected by our team and local distributors. We focused on finding smaller vineyards with organic practices. Ask your server for a recommendation! Cheers from our team to your table!

Parties of 6 or more will incur a 20% gratuity.

FALL FARM COCKTAILS

Happy Hour Daily 4-5pm \$3 off all cocktails!

--- WHISKEY - BOURBON - RYE ---

Greenhouse Sour \$18

Whistling Andy Straight Whiskey, Homemade Vanilla Thyme Simple, Lime Juice, Lime Bitters, & Fee Foam.

Montana Manhattan \$21

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

Ol' Faithful \$20

Rayner's favorite. Montana style. Dry Hills Bourbon, Simple, Flathead Cherry, Angostura Bitters.

--- AGAVE SPIRITS ---

Margarita Classico \$15 (Huckleberry Margarita \$17)

This Mexican classic is pure and simple. Add Jalapeño Bitters for a kick. Salt? Spotted Bear Agave Spirits, Homemade Citrus Liqueur, Simple, Juiced Lime.

Farm Water \$14

When it's that hot & you're that thirsty. Spotted Bear Agave Spirits, Soda, Juiced Lime.

Café Vaquero \$17

Spotted Bear Agave, Spotted Bear Coffee Liqueur, Maple Syrup, & Coffee

--- Spritz ---

Bodhi Spritz \$17

A little Italy in Montana. Aperol, Prosecco, and Soda

--- SPIRITS ---

sorry, no shots around here

Whiskey: Whistling Andy Straight Whiskey / Whistling Andy Distillery / Bozeman, MT \$11

Bourbon: Dry Hills Bourbon / Dry Hills Distillery / Bozeman, MT \$10

Rye: Sudden Wisdom Rye / Montgomery Distillery / Missoula, MT \$11

Agave: Spotted Bear Agave / Spotted Bear Spirits / Whitefish, MT \$10

Gin: Montana Abbey Gin / Dry Hills Distillery / Bozeman, MT \$10

Vodka: Wildrye Vodka / Wildrye Distillery / Bozeman, MT \$9

Rum: Wildrye Rum / Wildrye Distillery / Bozeman, MT \$10

Cream Liqueur: Orphan Girl Bourbon Cream Liqueur / Headframe Spirits/ Butte, MT \$10

Spotted Bear Limoncello: Spotted Bear Spirits / Whitefish, MT \$10

--- GIN ---

Huckleberry 75 \$15

A little bit French, a little bit Montana. Dry Hills Abbey Gin, Juiced Lemon, Huckleberry Simple, Bubbles.

Honey Gimlet \$15

It's what bees would drink on vacation. Served up. Dry Hills Abbey Gin, Juiced Lime, Honey Simple.

Wild Rosemary Negroni \$18

Montana Abbey Gin, Campari, Sweet Vermouth, Garden Rosemary, topped with a splash of Prosecco

--- VODKA ---

Pack Your Mule \$14 (Huckleberry \$16)

Moscow what? Sorry, not served in a copper mug. Choice of Vodka, Bourbon, or Agave with ginger beer and lime bitters.

Montini \$17

How Dirty Do You Like It? Please Be Specific. Wild Rye Vodka, Dry Vermouth, Olive Juice.

Beet & Bloom Cosmo \$18

A slightly floral and garden-forward easy sipper. Dry Hills Vodka, Homemade Citrus Liqueur, Lime, and Garden Beet Juice

--- Rum ---

River Pirate \$16

Local Rum and Homemade Cola

--- MAKE IT SPICY ---

Spice up any cocktail for \$2 extra with our housemade Jalapeño Bitters!

--- Non Alcoholic ---

Honey Soda \$6

Homemade Cola \$8

Athletic N/A Beer \$6

Huckleberry Soda \$7

Huckleberry Lemonade \$8

Coffee \$5

Hot Tea - ask your server for options \$5