



## SIGNATURE COCKTAILS

### LARSON MARTINI

Choice Of Plymouth Gin Or 360° Vodka,  
Dry Vermouth, Blue Cheese Stuffed Olive,  
Side Of Olive Juice ~14

### FRENCH MARTINI

Titos Vodka, Chambord Raspberry Liqueur,  
Pineapple Juice, Luxardo Cherry ~10

### BUFFALO BLOCK MANHATTAN

Old Foresters Bourbon, Grand Marnier, Orange  
Bitters, Carpano Antica, Luxardo Cherry ~14

### HERDBULL OLD FASHIONED

Benchmark Bourbon, Maple Syrup,  
Angostura Bitters, Orange Peel ~9

### AMARETTO SOUR

Lazzaroni, Lemon Juice, Luxardo Cherry ~9

### SUNSET MIMOSA

Grand Marnier, Sugar Cube, Angostura Bitters,  
Sparkling Wine ~14

### SAZERAC

Rittenhouse Rye, Pernod Absinthe,  
Housemade Demerara Syrup, Peychaud's Bitters,  
Angostura Rum, Lemon Peel ~12

### BETWEEN THE SHEETS

Don Q Rum, Hennessy Brandy, Cointreau,  
Lemon Juice ~11

### GIN'N'JUICE

Boodles Gin, St. Germain, Grapefruit Juice,  
Orange Juice, Rosemary Sprig ~9

### LAST WORD

Beefeater Gin, Green Chartreuse,  
Luxardo Cherry, Lime Juice ~12

### NEW YORK SOUR

Old Overholt Rye, Lemon Juice,  
Housemade Simple Syrup, Malbec Float ~10

### BB COSMO

Citron, Triple Sec, Lime Juice, Cranberry Juice ~10

## SIGNATURE MOCKTAILS

### GINGER FIZZ

Blood Orange Juice, Ginger Beer,  
Sparkling Soda Water, Lime ~6

### MANGO MADNESS

Lime Juice, Mango Purée, Agave, Tajin Rim,  
Sparkling Soda Water, Lime ~6

### BASIL JUICE

Muddled Lemon Juice, Basil Leaves, Cucumber,  
Ginger Beer, Sparkling Soda Water ~6

## WINES BY THE GLASS

### CORAVIN POUR

Cabernet Sauvignon, Stag's Leap, Napa, CA..... 22 • 87  
Nebbiolo, Gaja Sito Moresco, Langhe, IT..... 30 • 90  
Cabernet Sauvignon, Nickle & Nickle, Branding Iron, CA ..... 60 • 168

### SPARKLING

Brut Rosé, JCB N° 69, Burgundy, FR ..... 15 • 45  
Brut Prosecco, Mionetto, Veneto, IT (187.5ml) ..... • 12  
Brut, Argyle, Dundee, OR..... 15 • 45  
Brut Rosé, Billecart-Salmon, Champagne, FR (375ml)..... • 75

### WHITE

Pinot Grigio, Ruffino Il Ducale, Tuscany, IT ..... 11 • 33  
Sauvignon Blanc, Orin Swift, Locations, NZ..... 14 • 42  
Sauvignon Blanc, Rombauer, Napa, CA ..... 12 • 36  
Sancerre, Château de Maimbray, Loire, FR..... 16 • 48  
Chenin Blanc, Storm Point, Swartland, SA..... 10 • 30  
Riesling, Loosen Brothers, "Dr. L", Mosel, DE..... 9 • 27  
Chardonnay, Louis Latour, "La Grande Roche", FR..... 16 • 49  
Chardonnay, Mer Soleil, Walla Walla, WA ..... 13 • 40

### RED

Gamay, Château De Poncié, Fleurie, Beaujolais, FR ..... 13 • 38  
Pinot Noir, Founders Reserve, Willamette Valley, OR..... 16 • 48  
Old Vine Zinfandel, Turley, Napa, CA..... 16 • 48  
Malbec, Luna de Finca, Mendoza, AR..... 11 • 33  
Malbec, Maroon, Napa, CA..... 19 • 57  
Merlot, Markham, Napa, CA ..... 15 • 47  
Shiraz, Penfolds Max's, South AU ..... 13 • 39  
Rioja, Muga Reserva, Haro, SP ..... 18 • 54  
Cabernet Franc, Les Pensées de Pallus, Chinon, FR..... 13 • 39  
Meritage, L'Ecole No. 41, Frenchtown, Columbia Valley, WA..... 13 • 39  
Bordeaux, Légende, Domaines Baron de Rothschild, FR..... 11 • 33  
Cabernet Sauvignon, Earthquake, Lodi, CA ..... 15 • 45  
Cabernet Sauvignon, Justin, Paso Robles, CA..... 18 • 54

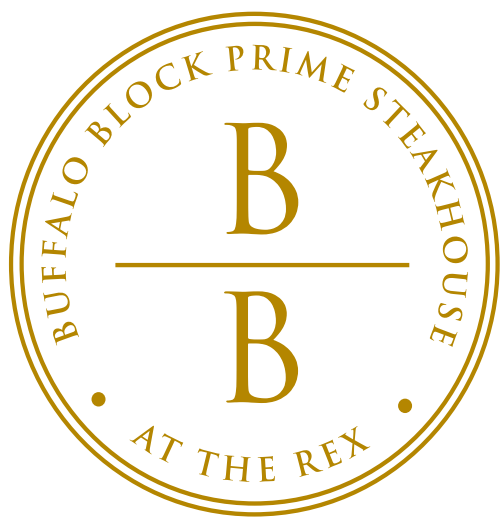
## CRAFT & BOTTLED BEER

### ON TAP

Pilsner, Czechmate, Red Lodge Ales Brewing ..... • 5  
Lager, Huckleberry, Great Northern Brewing ..... • 6  
Lager, Bud Light ..... • 4  
Red Ale, Street Fight, Angry Hanks ..... • 5  
Scotch Ale, Coldsmoke, Kettle House ..... • 6  
Belgian Blonde, Good Times, Thirsty Street ..... • 6  
Strong Blonde, Delirium Tremens, Delirium..... •12  
Hefeweizen, White Noise, Überbrew ..... • 6  
IPA, 60 Minute, Dogfish Head Craft Brewery..... • 6  
IPA, Katabatic, Katabatic Brewing ..... • 7  
Honey Rye, Salmon Fly, Madisoan River Brewing..... • 6  
Milk Stout, Nitro, Left Hand Brewing ..... •

### BOTTLED/CANNED

Cider, Flathead Cherry, Red Lodge Ales Brewing ..... • 5  
Pilsner, Colorado Kölsch, Steamworks Brewing ..... • 5  
Stella Artois ..... • 5  
Lager, Bud Light ..... • 4  
Lager, Budweiser ..... • 4  
Lager, Coors Light ..... • 4  
Lager, Coors..... • 4  
Lager, Michelob Ultra ..... • 4  
Lager, Miller Lite..... • 4  
Indian Pale Ale, Jai Alai, Cigar City Brewing ..... • 6  
Pub Ale, Boddingtons ..... • 6  
Amber Ale, Bozone, Bozeman Brewing..... • 5  
Shiner Bock..... • 5  
Pacífico ..... • 5  
Blue Moon ..... • 5  
Oude Geuze Boon, Boon Brewery ..... • 12  
Pilsner, Bitburger, N/A ..... • 6



## LUNCH SERVICE

Monday Through Friday 11am To 4pm

GENERAL MANAGER Mitch Fox

EXECUTIVE CHEF Austin Stewart

## APPETIZERS

### Housemade Potato Chips

buffalo block seasoning ~5

### Smoked Wings

house-smoked, fried crispy, house-pickled vegetables, served in stout glazed or buffalo ~12

### Calamari

buttermilk brined, rex seasoning, fried crispy, finished in garlic herbed butter ~17

## SOUPS & SALADS

### Lobster Bisque

maine lobster, housemade creamy lobster and tomato broth, cup ~9, bowl ~13

### French Onion Au Gratin

mozzarella and jarlsberg, parmesan crouton, cup ~6, bowl ~9

### Soup Du Jour

ask your server about today's preparation and price, cup or bowl ~market price

### Chopped Caesar\*

chopped romaine, garlic croutons, shaved parmesan, housemade caesar dressing ~8

### Rex House Salad

chopped romaine, shaved kale, avocado, dried dates, roasted beets, garlic croutons, lightly fried goat cheese, toasted hazelnuts, champagne vinaigrette half ~6, full ~11

## SANDWICHES

### Rex Burger\*

rex burger blend, smoked cheddar, house-spiced bacon, crispy onion straws, bordelaise, house fries, slaw, beef or buffalo ~15, ~18

### Buffalo Fried Chicken Sandwich

crispy fried chicken breast, buffalo hot sauce, blue cheese crumbles, pickle chips, house fries, slaw ~14

### Veggie Burger

beyond burger patty, arugula, avocado, roasted red peppers, house fries, slaw ~15

### Prime Rib Sandwich\*

horseradish cream, jarlsberg swiss, crispy onion straws, arugula, house fries, slaw ~18

### Cuban Bánh Mì

shaved smoked pork, pickled radicchio and apples, havarti cheese, spiced sweet onion and bacon jam, house fries ~15

### Lobster Roll

butter poached lobster, sweet brioche bun, housemade salt & vinegar chips ~22

## MAINS

### Lobster Mac And Cheese

maine lobster, cavatappi noodles, house-smoked cheese blend, parmesan truffle fries ~22

### Pan Seared Salmon\*

citrus beurre blanc, green bean almondine ~21

### Chef's Lunch Chop

single bone-in, french cut, grilled, garlic mashed potatoes ~20

## SIDES

House Fries ~ 8

Lobster Mac And Cheese ~18

Roasted Garlic Mashed Potatoes ~ 9

Roasted Mushroom Medley ~ 12

Brussels Sprouts ~ 10

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

~ 18% Gratuity Will Be Added To All Tables Of 6 Or More ~