



SIGNATURE COCKTAILS

LARSON MARTINI

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

NICKI'S FRENCH MARTINI

New Amsterdam Vodka, Chambord Raspberry
Liqueur, Pineapple Juice, Luxardo Cherry ~10

BUFFALO BLOCK MANHATTAN

Four Roses Bourbon, Grand Marnier, Orange Bit-
ters, Carpano Antica, Luxardo Cherry ~14

HERDBULL OLD FASHIONED

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

BOTTLE AGED AVIATION

Aviation Gin, Crème De Violette, Maraschino
Liquor, Lemon Juice, Lemon Swath ~12

PENICILLIN

Famous Grouse, Housemade Honey Ginger Simple,
Lemon Juice, Laphroaig Scotch, Lemon Swath ~14

LEMON MERINGUE

360 Vanilla Vodka, Pineapple Juice, Lemon Juice,
Housemade Simple, Lemon Wedge ~10

JALISCO WINTER

House Tequila, Pomegranate Juice, Apple Cider,
Sparkling Soda Water ~12

DIRTY CHAITINI

Vanilla Vodka, Godiva White Chocolate, Espresso,
Vanilla Chai Simple, Cinnamon ~14

BB ROTATOR - Monthly Specialty Cocktail ~12

SIGNATURE MOCKTAILS

SUMMER SUNRISE

Orange Juice, Pineapple Juice, Grenadine, Ginger
Beer, Orange ~6

MANGO MADNESS

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

PRICKLY PEAR VIRGIN MARGARITA

Lemon Juice, Lime Juice, Agave, Prickly Pear
Purée, Sparkling Soda Water, Lime ~6

WINES BY THE GLASS

SPARKLING

Brut Rosé, JCB N° 69, Burgundy, FR	15 • 45
Brut Prosecco, Mionetto, Veneto, IT (187.5ml)	• 12
Brut, Private Cuvée, Veneto, IT	12 •
Brut, Piper Heidsieck, Monopole, Champagne, FR.....	22 • 66
Brut Rosé, Billecart-Salmon, Champagne, FR (375ml).....	• 75

WHITE

Pinot Grigio, Ruffino Il Ducale, Tuscany, IT	11 • 33
Grillo, Poggio Anima "Uriel", Sicily, IT	12 •
Sauvignon Blanc, Orin Swift, Locations, NZ.....	14 • 42
Sauvignon Blanc, Pascal, Jolivet, "Attitude", Loire, FR.....	14 • 42
Rosé, Angeline, CA	12 •
Pinot Blanc, Villa Wolf, Rhine River Vally, DE.....	11 • 33
White Blend, Sokol Blosser, Dundee Hills, OR.....	17 • 51
Riesling, Loosen Brothers, "Dr. L", Mosel, DE	9 • 27
Chardonnay, Louis Latour, Montagny, FR.....	16 • 49
Chardonnay, Mer Soleil, Santa Lucia Highlands, CA	13 • 40

CORAVIN POUR

Cabernet Sauvignon, Heitz Cellar "Trailside Select", Napa, CA.....	60 • 168
Cabernet Sauvignon, Caymus, Napa, CA 19	35 • 133
Meritage, Taken, Napa, CA	23 • 69

RED

Pinot Noir, Goodfellow Family Cellars, Willamette Valley, OR	16 • 48
Malbec, Luna de Finca, Mendoza, AR	11 • 33
Red Blend, Palazzo della Torre, Allegrini, Veneto, IT	14 • 42
Petit Verdot/Petite Sirah, DAOU Vineyards "Bodyguard", CA	20 • 60
Cabernet Franc, Les Pensées de Pallus, Chinon, FR.....	13 • 39
Cabernet Sauvignon, Martin Ray, Napa, CA	15 • 45
Cabernet Sauvignon, Justin, Paso Robles, CA.....	18 • 54
Merlot, Légende, St-Emilion, Bordeaux, FR.....	12 • 36
Tempranillo, Conde de Reserva, "Bodegas Valdemar", Rioja, SP.....	15 • 45
Zinfandel, Eberle, Paso Robles, CA	17 • 51

CRAFT & BOTTLED BEER

ON TAP

Fruit & Field, Mango Cart, Golden Road Brewing.....	• 7
Lager, Bud Light	• 4
Red Ale, Street Fight, Angry Hanks	• 5
Belgian Blonde, Good Times, Thirsty Street	• 6
Vanilla Porter, Jeremiah Johnson Brewing Co.	• 7
IPA, 41 Peaks, B.A.M. Brewing.....	• 8
IPA, Dirt Church Hazy, Bitter Root Brewing	• 7
Honey Rye, Salmon Fly, Madison River Brewing.....	• 6

BOTTLED/CANNED

White Claw, Mango or Black Cherry	• 5
Press, Blackberry Hibiscus.....	• 5
Cider, Organic Apple Cider, Samuel Smith's.....	• 8
Cider, Viva La Pineapple, Rev Nat's.....	• 6
Sour Ale, Rosetta, Ommegang Brewery.....	• 7
Sour Ale with Gin Botanicals, Sprig & Spritz, Bozeman Brewing	• 16
Pilsner, Colorado Kölsch, Steamworks Brewing.....	• 5
Pilsner, Czechmate, Red Lodge Ales 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
Pacifico.....	• 5
Saison, Hennepin, Ommegang Brewery	• 7

NON-ALCOHOLIC

Pilsner, Old Milwaukee, N/A.....	• 5
CBD Infused Sparkling, Present, Lemon Lime or Blood Orange.....	• 9

APPETIZERS

Calamari

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

Wood-Grilled Brie

wood-grilled petite french brie wheel, garlic and olive oil marinated summer tomatoes, balsamic glaze, housemade bread ~18

Charcuterie Board

humboldt fog goat cheese, burratina cheese, carr valley blue cheese, classic prosciutto, finocchiona salami, housemade bresaola beef, iberico chorizo, housepickled vegetables, marinated olives, marcona almonds, seasonal marmalade. ~24

STARTERS

Lobster Bisque

maine lobster, housemade creamy lobster and tomato broth, cup ~12, bowl ~16

French Onion Au Gratin

mozzarella and jarlsberg, housemade parmesan crouton, cup ~8, bowl ~11

Chopped Caesar*

chopped romaine, garlic croutons, shaved parmesan, housemade caesar dressing ~14

Rex House Salad

chopped romaine, shaved kale, avocado, dried dates, roasted beets, lightly fried goat cheese, toasted hazelnuts, champagne vinaigrette, half ~10, full ~17

Buffalo Block Wedge

wedge of iceberg, cherry tomatoes, red onion, housespiced bacon, blue cheese crumbles, housemade blue cheese dressing ~15

SURF

Pan Seared Salmon*

roasted brussels sprouts, apples, baby kale, candied nuts, horseradish crème ~29

Rex Diver Scallop Salad

chopped romaine, shaved kale, avocado, dried dates, roasted beets, garlic croutons, lightly fried goat cheese, toasted hazelnuts, champagne vinaigrette, 3 diver scallops ~21

Lobster Roll

butter poached lobster, sweet brioche bun, housemade salt & vinegar chips ~25

Lobster Mac & Cheese

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

TURF

Rex Bacon Burger*

rex burger blend, white cheddar cheese, caramelized onions, arugula, dijonnaise, truffle fries ~20

Buffalo Block Brick Burger*

8 ounce rex burger blend, genoa salami, pepperoni, mozzarella cheese, grilled sweet vidalia onions, tomato, shredded romaine, mayo and herb vinaigrette, demi baguette 1 brick ~15, 2 bricks ~21 add fried egg ~3

Prime Rib Sandwich*

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

Truffalo Chicken Sandwich

southern style fried chicken breast, house infused truffle hot sauce, lettuce, tomato, red onion, housemade truffle aioli, house fries, slaw ~16

Veggie Burger

beyond burger patty, arugula, avocado, roasted red peppers, house fries, slaw ~19

Buffalo Block Steak Wedge

center cut 4oz filet, wedge of iceberg, cherry tomatoes, red onion, housespiced bacon, blue cheese crumbles, blue cheese dressing, balsamic reduction ~22

Chef's Lunch Chop

single bone-in, french cut, potato & bacon crusted, grilled, apple bourbon glaze, garlic mashed potatoes ~20



SIDES

House Fries ~6
Lobster Mac & Cheese ~21
Roasted Garlic Mashed Potatoes ~9
Roasted Mushroom Medley ~12
Chef's Vegetable ~10
Broccolini ~12

ADD-ONS

12oz Lobster Tail ~MP
1/2lb Black Tiger Shrimp ~19
1 Merus Leg Alaskan King Crab ~MP
Petite Lobster Thermidor ~35
3 Butter Seared Scallops ~24

LUNCH SERVICE

Friday & Saturday 11am To 4pm

GENERAL MANAGER Mitch Fox
EXECUTIVE CHEF James Bramlett

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 ~