



LARSON MARTINI

Choice Of Tanqueray 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 Bitters, Carpano Antica, Luxardo Cherry ~14

HERDBULL OLD FASHIONED

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

SIGNATURE COCKTAILS

HERDBULL OLD FASHIONED

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

LAST WORD

Beefeater Gin, Green Chartreuse, Luxardo Maraschino, Lime Juice, Luxardo Cherry ~14

GIN-GER BASILTINI

Blue Coat Gin, St Germain, Basil Ginger Simple, Lime Juice, Candied Ginger ~12

LEMON MERINGUE

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

OLD CUBAN

Bacardi 8 Year Rum, Bitters, Champagne, Lime Juice, Housemade Mint Simple, Lime Swath ~12

AMARETTO SOUR

Lazzaroni, Lemon Juice, Luxardo Cherry ~10

SERRANO PINEAPPLE MARGARITA

House Infused Tequila, Triple Sec, Lime Juice, Housemade Agave Simple, Lime Wedge ~12

BOURBON APRICOT SOUR

Buffalo Trace Bourbon, Apricot Liqueur, Lemon Juice, Housemade Honey Ginger Simple, Egg White ~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, Zardetto, Private Cuvée, Veneto, IT 12 •
- Brut, Heidsieck & Co., Monopole, Champagne, FR 22 • 66
- Brut Rosé, Billecart-Salmon, Champagne, FR (375ml)..... • 75

WHITE

- Pinot Gris, O.P.P., Maison Noir Wines, OR 11 •
- 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 35 • 162
- Meritage, Taken, Napa, CA 23 • 69
- Nebbiolo, Gaja, Sito Moresco, Langhe, IT 40 • 131

RED

- Pinot Noir, Louis Latour, Bourgogne, FR 16 • 48
- Malbec, Aruma, Caro, Mendoza, AR 10 • 30
- Red Blend, Brancaia, Tre, Toscana, IT..... 14 • 42
- Petit Verdot/Petite Sirah, DAOU Vineyards "Bodyguard", CA 20 • 60
- Cabernet Franc, Les Pensées de Pallus, Chinon, FR..... 17 • 51
- Cabernet Sauvignon, Martin Ray, Napa, CA 15 • 45
- Cabernet Sauvignon, Details, Sonoma, CA..... 18 • 54
- Bordeaux, Légende, DBR, Bordeaux, FR..... 12 • 36
- Tempranillo, Conde de Reserva, "Bodegas Valdemar", Rioja, SP..... 15 • 45

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 •

NON-ALCOHOLIC

- Rotating NA Beer, Can or Bottle • 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 ~13, bowl ~17

French Onion Au Gratin

mozzarella and jarlsberg, housemade parmesan crouton, cup ~9, bowl ~13

Chopped Caesar*

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

Rex House Salad

artisan lettuce blend, avocado crème, 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

Truffle Fries ~12

Lobster Mac & Cheese ~21

Roasted Garlic Mashed Potatoes ~9

Lyonnaise Fingerling Potatoes ~10

Roasted Mushroom Medley ~12

Chef's Vegetable ~10

Asparagus ~12

ADD-ONS

12oz Lobster Tail ~MP

1/2lb Black Tiger Shrimp ~19

1 Merus Leg Alaskan King Crab ~MP

3 Butter Poached Snow Crab Claws ~23

Petite Lobster Thermidor ~35

3 Butter Seared Scallops ~24

LUNCH SERVICE

Friday & Saturday 11am To 4pm

GENERAL MANAGER Mitch Fox

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 ~