



### SIGNATURE COCKTAILS

#### 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

#### LAST WORD

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

#### GIN-GER BASILTINI

Aviation 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

#### AMARETTO SOUR

Lazzaroni, Lemon Juice, Luxardo Cherry ~10

#### OLD CUBAN

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

#### 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

#### MONTANA 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
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 "Martha's Vineyard", Napa, CA.....	88 •
Cabernet Sauvignon, Caymus, Napa, CA .....	35 •
Meritage, Taken, Napa, CA .....	23 •

#### RED

Pinot Noir, Louis Latour, Bourgogne, FR .....	16 • 48
Malbec, Aruma, Caro, Mendoza, AR .....	10 • 30
Barbera, Terra D'Oro, Piedmont, IT.....	14 • 45
Petit Verdot/Petite Sirah, DAOU Vineyards "Bodyguard", CA .....	20 • 60
Cabernet Franc, Les Pensées de Pallus, Chinon, FR.....	17 • 51
Cabernet Sauvignon, Bound & Determined, Napa, CA .....	20 • 60
Cabernet Sauvignon, Oberon, Napa, 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

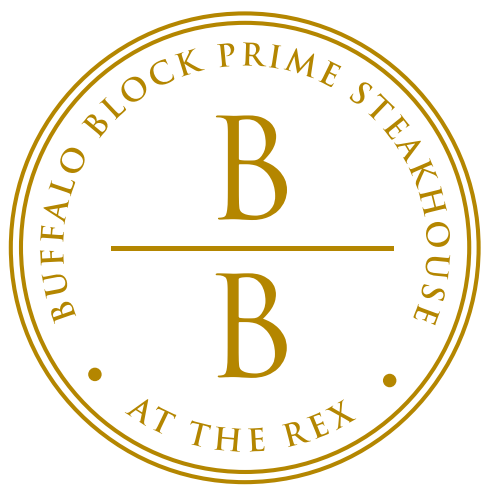
Lager, Bud Light .....	• 4
Rice Lager, Yamabiko, Mountains Walking Brewery .....	• 6
Red Ale, Street Fight, Angry Hanks .....	• 5
Belgian Blonde, Good Times, Thirsty Street .....	• 6
Shandy, Montandy, Red Lodge Ales .....	• 6
IPA, 41 Peaks, B.A.M. Brewing.....	• 8
IPA, Dirt Church Hazy, Bitter Root Brewing .....	• 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, 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/Farmhouse Ale (Barrel Aged - 500 ML), B.A.M Brewing.....	• 20

#### 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, marinara ~17

### Blackberry Grilled Brie

sourdough rosemary lemon cracker, marcona almond, orange oil, blackberry molasses preserves ~19

### Charcuterie Board

humboldt fog goat cheese, burrata cheese, danish blue cheese, serrano ham, calabrese salami, gabagool, iberico chorizo, housepickled vegetables, marinated olives, marcona almonds, seasonal marmalade ~28

## STARTERS

### Lobster Bisque

maine lobster, housemade creamy lobster and tomato broth, cup ~17, bowl ~21

### French Onion Au Gratin

mozzarella and swiss, housemade parmesan crouton, cup ~10, bowl ~14

### 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 ~12, full ~19

### Buffalo Block Wedge

wedge of iceberg, cherry tomatoes, red onion, housemade bacon, blue cheese crumbles, housemade blue cheese dressing ~16

## SURF

### Flat-Grilled Salmon\*

black lentils, cranberry compote, chive oil, red cabbage microgreens, butternut squash purée, grilled pork belly, lemon beurre blanc ~33

### Rex Diver Scallop Salad

artisan lettuce blend, avocado crème, avocado, dried dates, roasted beets, garlic croutons, lightly fried goat cheese, toasted hazelnuts, champagne vinaigrette, 3 diver scallops ~28

### Lobster Roll

butter poached lobster, sweet brioche bun, housemade salt & vinegar chips ~28

### Lobster Mac & Cheese

maine lobster, cavatappi noodles, house-smoked cheese blend, parmesan truffle fries ~24

## TURF

### Rex Bacon Burger\*

montana wagyu and angus burger blend, housemade bacon, smoked white cheddar crispy fried onion, tomato, butter lettuce, whole grain honey dijon, truffle aioli, pickle spear, truffle fries, creamy slaw ~20

### Buffalo Block Brick Burger\*

8 ounce rex burger blend, calabrese salami, pepperoni, mozzarella cheese, sliced red onion, tomato, shredded romaine, mayo and champagne vinaigrette, demi baguette, parmesan truffle fries ~ 1 brick ~15, 2 bricks ~21 add fried egg ~3

### Prime Rib Sandwich\*

horseradish cream, swiss cheese, crispy onion straws, spring mix, parmesan truffle fries, slaw ~19

### Truffalo Chicken Sandwich

southern style fried chicken breast, house infused truffle hot sauce, lettuce, tomato, red onion, housemade truffle aioli, parmesan truffle 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, housemade bacon, blue cheese crumbles, blue cheese dressing ~27

## SIDES

Truffle Fries ~12

Lobster Mac & Cheese ~23

Roasted Garlic Mashed Potatoes ~9

Lyonnaise Fingerling Potatoes ~12

Roasted Mushroom Medley ~12

Chef's Vegetable ~12

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 ~29

### LUNCH SERVICE

Friday & Saturday 11am To 4pm

GENERAL MANAGER Mitch Fox

EXECUTIVE CHEF Jason Corbridge

\*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 ~