



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 ~10

AMERICANO SPRITZ

Aperol, Carpano Antica, Fresh Orange Juice Topped With Prosecco, Dehydrated Orange ~14

SUNFLOWER

Fords Gin, St Germain, Cointreau, Lemon Juice With Absinthe Rinse, Lemon Swath ~14

LEMON MERINGUE

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

AMARETTO SOUR

Lazzaroni, Lemon Juice, Luxardo Cherry ~10

MODERN MEDICINE

Rittenhouse Rye, Aperol, Fresh Lemon Juice, Demerara, Angostura Bitters, Lemon ~12

SERRANO PINEAPPLE MARGARITA

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

CLOVER CLUB

Fords Gin, Chambord, Fresh Lemon Juice, Housemade Simple, Egg White ~14

BB ROTATOR - Monthly Specialty Cocktail ~12

SIGNATURE MOCKTAILS

BLUEBERRY STORM

Blueberry Simple, Fresh Lime Juice, Ginger Beer ~6

MANGO MADNESS

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

TROPICAL PRESS

Pineapple Juice, Lemon Juice, 7up, Soda, Hibiscus Grenadine ~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	13 • 39
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, Diaton, Sanata Barbara, CA.....	15 • 45

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

CRAFT & BOTTLED BEER

ON TAP

Seltzer, Lychee Kozo, New Hokkaido Brewing Co	• 6
Lager, Bud Light	• 4
Vienna Lager, Exklusiv, B.A.M. Brewing.....	• 8
Rice Lager, Yamabiko, Mountains Walking Brewery	• 6
Red Ale, Street Fight, Angry Hanks	• 5
Blonde Ale, Jeremiah Johnson Brewing Co.	• 6
Peach Wheat, The Fuzz, Canyon Creek Brewery	• 6
IPA, 41 Peaks, B.A.M. Brewing.....	• 8
Hazy IPA, Hobo Monkey, Meadowlark Brewing	• 6
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
Fruited Sour Ale, Sippin Pretty, Odell Brewery	• 7
Pilsner, Czechmate, Red Lodge Ales Brewing	• 5
Super Wit, Bavik, Belgium	• 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
Vienna Lager, Exklusiv, B.A.M. Brewing.....	• 8
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 ~38

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*

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 50/50 Burger*

filet and bacon house burger blend, smoked white cheddar, red onion, tomato, butter lettuce, pickle, 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

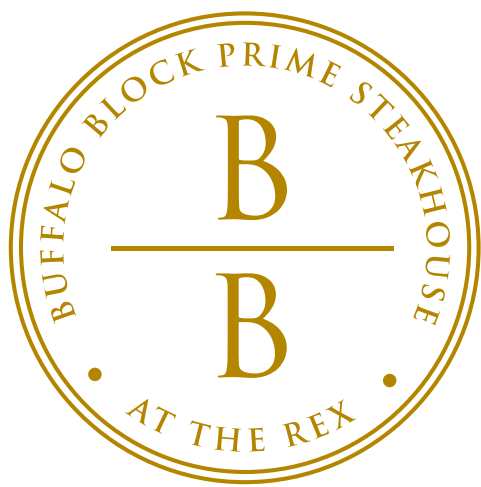
southern style fried chicken breast, house infused truffle hot sauce, lettuce, tomato, red onion, housemade truffle aioli, parmesan truffle fries, slaw ~16

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 ~21

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 Oscar Dorantes

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 ~