



SIGNATURE COCKTAILS

<p>LARSON MARTINI Choice Of Tanqueray Gin Or Tito's Vodka, Dry Vermouth, Blue Cheese Stuffed Olive, Side Of Olive Juice -14</p> <p>NICKI'S FRENCH MARTINI 360 Vodka, Chambord Raspberry Liqueur, Pineapple Juice, Luxardo Cherry -10</p> <p>BUFFALO BLOCK MANHATTAN Four Roses Bourbon, Grand Marnier, Orange Bitters, Carpano Antica, Luxardo Cherry -14</p> <p>HERDBULL OLD FASHIONED Benchmark Bourbon, Maple Syrup, Angostura Bitters, Orange Swath -10</p>	<p>PENICILLIN Famous Grouse, Lemon Juice, Honey Ginger Simple, Laphroaig, Lemon Swath -14</p> <p>PAPER PLANE Buffalo Trace, Amaro Nonino, Aperol, Lemon Juice, Lemon Swath -12</p> <p>SUNFLOWER Fords Gin, St Germain, Cointreau, Lemon Juice, Lemon Swath -14</p> <p>HANDSOME TOM'S LEMON MERINGUE 360 VanillaVodka, Pineapple Juice, Lemon Juice, Housemade Simple, Lemon Wedge -10</p> <p>LAVENDER GINFIZZ Empress Gin, St. Germain, Lavender Syrup, Lavender Bitters, Lemon Juice, Egg White, Dried Lavender -16</p>	<p>TOASTED ALMOND Lazzaroni Amaretto, Kuhlua, Half & Half, Fresh Ground Nutmeg -12</p> <p>MODERN MEDICINE Benchmark Bourbon, Aperol, Fresh Lemon Juice, Demerara, Angostura Bitters, Lemon Swath -12</p> <p>SERRANO PINEAPPLE MARGARITA House Infused Tequila, Triple Sec, Lime Juice, Housemade Agave Simple, Lime Wedge -12</p> <p>ÚLTIMA PALABRA Pedra Azul Reposado, Montelobos Mezcal, Luxardo Maraschino, Green Chartreuse, Pineapple Juice, Lime Juice -15</p> <p>AMARETTO SOUR Lazzaroni, Lemon Juice, Luxardo Cherry -10</p>
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BB ROTATOR - Monthly Specialty Cocktail

SIGNATURE MOCKTAILS

<p>BLUEBERRY STORM Blueberry Simple, Fresh Lime Juice, Ginger Beer -6</p>	<p>MONTANA SUNRISE Orange Juice, Pineapple Juice, Ginger Beer, Grenadine Float -6</p>	<p>TROPICAL PRESS Pineapple Juice, Lemon Juice, 7up, Soda, Hibiscus Grenadine -6</p>
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WINES BY THE GLASS

SPARKLING

Brut Rosé, JCB N° 69, Burgundy, FR	15 • 45
Brut Prosecco, Mionetto, Veneto, IT (187.5ml)	• 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, Txomin, SP	13 • 39
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, 9 Hats, Columbia Valley, WA	12 • 36

CORAVIN POUR

Cabernet Sauvignon, Caymus, Napa, CA	35 • 0
Meritage, Stag's Leap Investors, Napa, CA	23 • 0

RED

Pinot Noir, Hilliard Bruce Vineyard, DiPalermo, CA	18 • 54
Malbec, Aruma, Caro, Mendoza, AR	10 • 30
Barbera, Terra D'Oro, Amador County, CA	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

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
Vanilla Porter, Jeremiah Johnson Brewing Co.....	• 6
Blonde Ale, One Night Stand, 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
Bock, Carter's 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
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
Modelo	• 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 (Natural, Lemon Lime or Blood Orange)	• 9
Boylan's Sodas (Cola, Root Beer, Cream, Black Cherry, Orange, & Ginger Ale).....	• 4



DINNER SERVICE

Monday Through Saturday 4pm To Close

EXECUTIVE CHEF Jason Corbridge
SOUS CHEF Stacie Zeiler

APPETIZERS

SHRIMP COCKTAIL

Poached, Homemade Cocktail Sauce, Lemon Sachet
 1/2 Pound -18, 1 Pound -31

FARMHOUSE BOLOGNESE TRIO

Housemade Sausage And Tomato Sauce, Fried Pasta Chips,
 Housemade Ricotta, Basil Oil -18

BUFFALO TENDERLOIN CARPACCIO*

Thinly Sliced Buffalo Tenderloin, Dressed Arugula,
 White Truffle Aioli, Diced Red Onion, Crispy Caper
 Flowers, Maldon Salt, Bacon Paprika Crostini -21

CALAMARI

Buttermilk Wash, Rex Dredge, Marinara,
 Grilled Lemon -19

ESCARGOT

Housemade Garlic-Herb Butter, Parmesan,
 Parmesan Crostini -14

OYSTERS ON THE HALF SHELL*

Half-Dozen, Housemade Cocktail Sauce, Red Wine Vinegar
 & Shallot Mignonette, Prepared Horseradish -Market Price

OYSTERS ROCKEFELLER

Spinach & Cream Cheese, Bacon Lardons,
 Home Made Breadcrumbs, 6 Oysters -26

ORANGE BRAISED DUCK LEG

Brined, Deep-Fried Duck Leg,
 Cherry Gastrique Glazed, Burnt Orange Confit,
 Pickled Mustard & Coriander Seed -21

GRILLED BRIE & BALSAMIC-TOMATO

Oak-Grilled French Brie Topped With A Balsamic-
 Roasted Tomato Relish, Roasted Garlic Maple Jam,
 And Greens With Extra Virgin Olive Oil,
 Herb Tallow Crostini -19

HEARTH-ROASTED MUSSELS

White Wine, Lemon, Butter, Garlic, Shallots, Green
 Onions, Grilled Sourdough -18

TO SHARE

WILD GAME SAMPLER*

Grilled Bison Bone Marrow, Rattlesnake &
 Rabbit Sausage, Marinated Quail, Petite
 Elk Filet, Venison Sausage, Served With A
 Huckleberry Coulis And Grilled House
 Bread -57

CHARCUTERIE BOARD

Chef's Selection Of Meats & Cheeses,
 Housemade Pickles, Castelvetrano Olives,
 Marcona Almonds, Seasonal Preserves
 Half -38, Full -60

CHILLED SEAFOOD PLATTER*

Chef's Selection Of Oysters, Poached
 Shrimp, Split Lobster Tail, Mussels, Snow
 Crab Claws, Served With Our Housemade
 Cocktail Sauce And Red Wine Shallot
 Mignonette, Platter -95, Tower -165

CAESAR FOR TWO*

Fresh Whole Leaf Romaine Hearts,
 Croutons, Parmesan And Classic Caesar
 Dressing -32
 ~ Served Tableside In Formal Dining Room

SOUPS & SALADS

LOBSTER BISQUE

Fresh Lobster Served In A Creamy Purée Of Lobster And
 Tomato Broth, Cup -17, Bowl -21

FRENCH ONION AU GRATIN

A Blend Of Sweet Caramelized Onions In A Rich Beef
 Broth With Parmesan Croutons, Finished With Mozza-
 arella And Swiss Cheese, Cup -10, Bowl -14

CAESAR SALAD*

Fresh Chopped Hearts Of Romaine, Croutons, Parmesan
 And Classic Caesar Dressing -14

BUFFALO BLOCK WEDGE SALAD

Iceberg Lettuce, Heirloom Baby Tomatoes, Bacon,
 Red Onions, And Crumbled Blue Cheese,
 Topped With Buttermilk Blue Cheese Dressing -16

REX HOUSE SALAD

Artisan Lettuce Blend Dressed With Champagne
 Vinaigrette, With Avocado Crème, Dried Dates, Beets,
 Goat Cheese Crouton, Toasted Hazelnuts
 Half -15, Full -22

WOOD-GRILLED STEAKS

SURF & TURF*

6 Ounce Center-Cut Tenderloin, Wet-Aged 30 Days
 Accompanied with: *(select one)*

- 1/2 Pound Grilled White Shrimp -60
- 3 Scallops -70
- Lobster Knuckle & Claw Meat (2oz) -60

CENTER-CUT FILET*

Center-Cut Tenderloin, Wet-Aged For 30 Days 8oz
 -62

BISON COWBOY RIBEYE*

Colorado Bison, 18 Ounces, Bone-In,
 Wet-Aged For 30 Days -94

BUTTER-AGED NEW YORK STRIP*

16 Ounces, Butter-Aged For 14 Days -57

PRIME DRY-AGED COWBOY RIBEYE*

20 Ounce Prime Grade Bone-In Ribeye, Wet-Aged
 For 30 Days Then Dry-Aged 21 Days -115

PRIME DELMONICO RIBEYE*

16 Ounce Prime Grade, Delmonico Ribeye Wet-
 Aged For 30 Days -94

PRIME RIB (CAB)* (Friday & Saturday Only)*

16 Ounce Herb And Garlic Crusted, Roasted And
 Served With Garlic Mashed Potatoes,
 Horseradish Cream, Au Jus
 -63 ~Limited Quantity-

STEAK SAUCES

- Béarnaise -5
- Beurre Blanc -3
- Rick's Garlic Sauce -5
- Bacon, White Truffle & Gorgonzola Cream -6
- Au Poivre -5

ADD-ONS

13 Ounce Lobster Tail -MP
 1/2 Pound Grilled White Shrimp -21

3 Butter Seared Scallops -29
 3 Butter Poached Snow Crab Claws -23

Lobster Knuckle & Claw Meat (2oz) -19
 Butter Poached King Crab -MP

CUSTOM CUT*

You Pick The Size, Chef Cuts The Meat ~ Market Price (24 Hour Notice - Ask Your Server For Details)

MAINS

CHEF'S DOUBLE BONE-IN PORK CHOP*

Wood-Grilled, Finished With A Crispy Potato And
 Bacon Crust, Apple Bourbon And Stone Ground
 Mustard Glaze, Served On Mashed Potatoes -38

PARMESAN SEAFOOD FETTUCCINE WHEEL

Shrimp, Scallops, Snow Crab Claws, Mussels,
 With Lobster Knuckle and Claw Meat,
 Served Over Classic American Fettuccine Alfredo -65
 ~ Served Tableside In Formal Dining Room

SMOKED APPLE BRANDY BBQ CHICKEN

Brined 1/2 Chicken, Smoked Apple Brandy BBQ Sauce,
 Bacon & Goat Cheese Semolina Cake, Sriracha-Poppy
 Cole Slaw, Sour Cream, Raspberry Powder, -37

SCALLOPS & SAFFRON RISOTTO

Butter-Seared Scallops, Tomato & Saffron Risotto
 With Fennel & Parmesan, Topped With Crushed
 Marcona Almonds, Green Oil, Herbs Fines -43

VEGGIE BURGER

Beyond Burger Patty, Arugula, Avocado Cream,
 Pickled Roasted Red Peppers, Truffle Fries -20

REX 50/50 BURGER*

Black Angus Brisket And Bacon, House Burger Blend,
 House Made Brioche Bun, Smoked White Cheddar,
 Red Onion, Tomato, Mayo, Butter Lettuce, Pickles,
 Served with Truffle Fries -20

HALIBUT MUSHROOM OSKAR

8 Ounce, Skin-On Halibut Filet, Potato-Horseradish
 Puree, Grilled Asparagus, Garlic & Mushroom Ragout,
 Classic Béarnaise Sauce, Smoked Paprika Dust -43

-SIDES-

Buffalo Block Loaded Garlic Mash -12
 Chef's Vegetable -12
 Brussels, Balsamic, Bacon, Parmesan -15

Lobster Mac & Cheese -23
 Sautéed Mushroom Medley -14
 Asparagus -12

Lyonnais Fingerling Potatoes -12
 Truffle Fries -12
 Roasted Garlic Mashed Potatoes -9

Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness -
 20% Gratuity Will Be Added To All Tables Of 6 Or More -