



SIGNATURE COCKTAILS

LARSON MARTINI
Choice Of Tanqueray Gin Or Tito's
Vodka, Dry Vermouth, Blue Cheese Stuffed Olive,
Side Of Olive Juice -14

NICKI'S FRENCH MARTINI
360 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

PENICILLIN
Famous Grouse, Lemon Juice, Honey Ginger Simple,
Laphroaig, Lemon Swath -14

PAPER PLANE
Buffalo Trace, Amaro Nonino, Aperol, Lemon Juice,
Lemon Swath -12

SUNFLOWER
Fords Gin, St Germain, Cointreau, Lemon Juice,
Lemon Swath -14

HANDSOME TOM'S LEMON MERINGUE
360 VanillaVodka, Pineapple Juice, Lemon Juice,
Housemade Simple, Lemon Wedge -10

LAVENDER GINFIZZ
Empress Gin, St. Germain, Lavender Syrup, Lavender
Bitters, Lemon Juice, Egg White, Dried Lavender -16

TOASTED ALMOND
Lazzaroni Amaretto, Kuhlua, Half & Half,
Fresh Ground Nutmeg -12

MODERN MEDICINE
Benchmark Bourbon, Aperol, Fresh Lemon Juice,
Demerara, Angostura Bitters, Lemon Swath -12

SERRANO PINEAPPLE MARGARITA
House Infused Tequila, Triple Sec, Lime Juice,
Housemade Agave Simple, Lime Wedge -12

ÚLTIMA PALABRA
Pedra Azul Reposado, Montelobos Mezcal, Luxardo
Maraschino, Green Chartreuse, Pineapple Juice, Lime
Juice -15

AMARETTO SOUR
Lazzaroni, Lemon Juice, Luxardo Cherry -10

BB ROTATOR - Monthly Specialty Cocktail

SIGNATURE MOCKTAILS

BLUEBERRY STORM
Blueberry Simple, Fresh Lime Juice, Ginger Beer -6

MONTANA SUNRISE
Orange Juice, Pineapple Juice, Ginger Beer,
Grenadine Float -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, 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 19 • 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, 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

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
Double 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

APPETIZERS

CALAMARI

buttermilk brined, rex dredge, marinara -19

GRILLED BRIE & TOMATO RELISH

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

CHARCUTERIE BOARD

chef's selection of meats & cheeses, housemade pickles, castelvetro olives, marcona almonds, seasonal preserves -38

SOUP & SALAD

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

local, hydroponic lettuce blend, avocado crème, dried dates, roasted beets, lightly fried goat cheese crouton, toasted hazelnuts, champagne vinaigrette, 15

BUFFALO BLOCK WEDGE

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

SURF

HALIBUT FISH & CHIPS

beer battered, deep-fried halibut filet, smoked paprika fries, house made tarter, grilled lemon, malt vinegar syrup -25

REX DIVER SCALLOP SALAD

artisan lettuce blend, avocado crème, dried dates, roasted beets, fried goat cheese crouton, toasted hazelnuts, champagne vinaigrette, 3 diver scallops -28

LOBSTER ROLL

butter-roasted lobster meat, spring mix, sweet brioche bun, house made salt & vinegar chips -21

LOBSTER MAC & CHEESE

lobster meat, cavatappi noodles, house alfredo sauce, parmesan truffle fries -24

TURF

REX 50/50 BURGER*

angus brisket and bacon house burger blend, smoked white cheddar, mayo, red onion, tomato, butter lettuce, pickle, parmesan herb truffle fries -20

BUFFALO BLOCK BLT & TRUFFLE FRIES

daily's bacon, butter lettuce and arugula, fresh tomato, white truffle aioli, demi cheese baguette, parmesan herb truffle fries -14 add fried egg -3

PRIME RIB SANDWICH*

horseradish cream, swiss cheese, crispy onion straws, spring mix, parmesan truffle fries -20

TRUFFALO CHICKEN SANDWICH

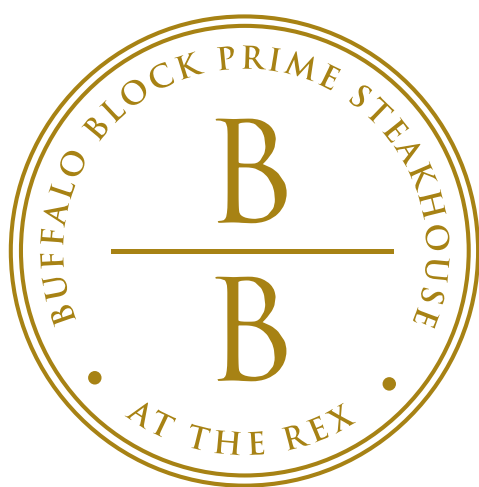
southern style fried chicken breast, house made hot truffle sauce, lettuce, tomato, red onion, housemade truffle aioli, parmesan truffle fries -19

VEGGIE BURGER

beyond burger patty, arugula, avocado cream, pickled roasted red peppers, house fries -20

BUFFALO BLOCK STEAK WEDGE

center cut 4oz filet, wedge of iceberg, cherry tomatoes, red onion, bacon lardon, blue cheese crumbles, blue cheese dressing -27



SIDES

Truffle Fries -12

Lobster Mac & Cheese -18

Roasted Garlic Mashed Potatoes -9

Lyonnais Fingerling Potatoes -12

Sautéed Mushroom Medley -12

Asparagus -12

BB Loaded Garlic Mash -12

ADD-ON

1/2lb Grilled White Shrimp -21

3 Butter Seared Scallops -29

Butter-Poached King Crab -MP

3 Butter Poached Snow Crab Claws -23

EXECUTIVE CHEF Jason Corbridge

SOUS CHEF Stacie Zeiler

LUNCH SERVICE

Friday & Saturday 11am To 4pm

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 -

A Charge Of \$3 Will Be Added To All Split Plates That Include Sides