



SIGNATURE COCKTAILS

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

NICKI'S FRENCH MARTINI
360 Vodka, Chambord Raspberry
Liqueur, Pineapple Juice, Luxardo Cherry -10

VANILLA CORAJILLO
Piedra Azul Reposado, Licor 43, Kahlua, Espresso,
Agave, Chocolate Dusting -14

HERDBULL OLD FASHIONED
Benchmark Bourbon, Maple Syrup, Angostura Bitters,
Orange Swath -10

BUFFALO BLOCK MANHATTAN
Four Roses Bourbon, Grand Marnier, Orange
Bitters, Carpano Antica, Luxardo Cherry -14

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

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

CLOVER CLUB
Ford's Gin, Chambord, Lemon Juice,
Simple Syrup, Egg White, Luxardo Cherry -16

TOASTED ALMOND
Lazaronni Amaretto, Kahlua,
Half & Half, Ground Nutmeg -12

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

PAMA PEAR
Absolut Pear, Pama, Triple sec,
Lime Juice -12

BOBBY BURNS
High West Double Rye Select, B&B,
Carpano Antica, Lemon Swath -22

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

ORANGE NOR' EASTER
Four Roses Bourbon, Bourbon Barrel Maple Syrup,
Lime Juice, Orange Bitters, Ginger Beer -13

WINTER SPRITZ
Wild Roots Cucumber Grapefruit Gin, St. Germain,
Lime, Agave, Villa Wolf Pinot Blanc,
Lime Swath, Soda -14

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 18 • 54
La Jara, Vino Spumante Brut Prosecco. Trevisio, IT 12 • 36
Dr. Loosen, Riesling Sekt Extra Dry, DE 15 • 45
Brut, Heidsieck & Co., "Blue Top", Champagne, FR 18 •
Brut Rosé, Billecart-Salmon, Champagne, FR (375ml) • 75

WHITE

Pinot Grigio, Girlan, Alto Adige, IT 14 • 42
Sauvignon Blanc, Orin Swift, Locations, NZ 14 • 42
Sauvignon Blanc, Pascal Jolivet, "Attitude", Loire, FR 14 • 42
White Blend, Conundrum, CA 11 • 33
Riesling, Loosen Brothers, "Dr. L", Mosel, DE 10 • 30
Chardonnay, Louis Latour, Montagny, FR 16 • 49
Chardonnay, Hill Family Estate "Carly's Cuvée. Napa, CA 16 • 48
Rosé, Suzor "L'escargot", Yamhill-Carlton, OR 15 • 45

CORAVIN POUR

Sauternes, Château Rieussac 1er Grand Cru Classé, FR 2017..... 22 •
Pinot Noir, Seasmoke "Ten". Sta. Rita Hills, CA 19 33 • 156
Cabernet Sauvignon, Caymus, Napa, CA 35 •
Meritage, Stag's Leap "The Investor". Napa, CA 23 • 105

RED

Pinot Noir, DiPalermo, CA 18 • 54
Malbec, Aruma, Caro, Mendoza, AR 11 • 33
Nebbiolo, Renzo Seghesio "Ruri" Monforte D'Alba, IT 11 • 33
Petit Verdot/Petite Sirah, DAOU Vineyards "Bodyguard", CA 20 • 60
Cabernet Franc, Marie de Beauregard, Chinon, FR 17 • 51
Grenache Blend. Howard John. Swartland, SA 15 • 45
Cabernet Sauvignon, Oberon, Napa, CA 18 • 54
Meritage, Taken, Napa, CA 18 • 54
Bordeaux, Légende, DBR, Bordeaux, FR 13 • 39

BB Rotator- Sommelier Special Wine Selection

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

CRAFT & BOTTLED BEER

ON TAP

Lager, 56 Counties. Kettle House • 5
Berry Smoothie, B.A.M. Brewing • 8
Rice Lager, Yamabiko, Mountains Walking Brewery • 6
Red Ale, Street Fight, Angry Hanks • 5
Cold Smoke, Kettle House • 6
Blonde Ale, One Night Stand, Canyon Creek Brewery..... • 6
IPA, 41 Peaks, B.A.M. Brewing • 8
American IPA, Hobo Monkey, Meadowlark Brewing • 6
Honey Rye, Salmon Fly, Madison River Brewing • 6

BOTTLED/CANNED

Press, Blackberry Hibiscus • 5
Cider, Organic Apple Cider, Samuel Smith's • 8
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
B.A.M Brewing, Barrel Aged Rotating Series (500 mL) • 20



DINNER SERVICE

Monday Through Saturday 4pm To Close

EXECUTIVE CHEF/GM Jason Corbridge
SOUS CHEF Stacie Zeiler
PASTRY CHEF Madison Abell

APPETIZERS & SHAREABLES

SHRIMP COCKTAIL

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

PORTOBELLO, ARTICHOKE, SNOW CRAB

Roasted Mushroom Cap Filled With Grilled Artichoke Heart, Arugula, Parmesan, And Cream Cheese, House Breadcrumbs, Snow Crab Claw, Red Bell Pepper Aioli, House Sourdough Cracker -23

BOLOGNESE & FRIED BROKEN RAVIOLI

Fennel Scented Sausage Ragout With San Marzano Tomato, Fried Pasta Sheets, Scratch-Made Ricotta, Basil Oil -17

CHICKEN FRIED NEW YORK STEAK

Pounded Thin, Dredged, Deep-Fried, A Lil' Garlic Mashed Potatoes, Garlic Peppercorn Sauce -23

BIG SHARE

CHARCUTERIE BOARD

House Selected And Cured Meats, Artisan Cheeses, Housemade Pickles, Olives, Nuts/Seeds, Seasonal Preserves, Honey Mustard, Roasted Garlic Crostini -33

SOUPS & SALADS

LOBSTER BISQUE

Fresh Lobster Served In A Creamy Purée Of Lobster And Tomato Broth, Cup -15, Bowl -19

FRENCH ONION AU GRATIN

A Blend Of Sweet Caramelized Onions In A Rich Beef Broth, Crouton, Finished With Broiled Gruyere And Parmesan Cheese, Cup -10, Bowl -14

WOOD & PLANCHA STEAKS

STEAK & FRIES*

Cut Of The Day, Red Wine Reduction, Truffled Shoestring Fries, House Made Mayonnaise - 27

SURF & TURF*

Grilled 6 Oz Tenderloin With Your Choice Of:
Snow Crab Claws & Citrus Beurre Blanc -56
1/2 Pound Grilled White Shrimp -54
Scallops -65
Lobster Knuckle & Claw Meat (2oz) -59

CUSTOM CUT* You Pick The Size, Chef Cuts The Meat - MP (24 Hour Notice - Ask Your Server For Details)

ADD-ONS

Butter-Seared Scallops -29

Half Pound Grilled White Shrimp -18

Lobster Knuckle & Claw Meat (2 oz) -14

Snow Crab Claws -23

14 Ounce Lobster Tail -MP

Brined, Bone-In Chicken Breast -8

Brined, Bone-In Chicken Leg -6

8 Ounce NZ King Salmon -21

MAINS

DOUBLE SHOT, BONE-IN PORK CHOP

Coffee, Soy, And Garlic Brined, Butterflied And Oak-Grilled, Honey Mustard And Potato Chip Crusted, On Garlic Mash, Finished With A Brown Sugar Bourbon Glaze, Pickled Mustard And Coriander Seeds, Scallion Curl-38

TRUFFLED APPLE BBQ CHICKEN

Oven Roasted, Flash Fried, Then Glazed With A Truffle And Apple BBQ Sauce, With Serrano Pepper And White Cheddar Corn Bread, And Creamed Arugula With Pork Sausage -33

NZ KING SALMON MUSHROOM OSKAR*

Flat-Grilled, New Zealand King Salmon, Chilled Potato-Horseradish Purée, Grilled Asparagus, Mushroom And Garlic Ragout, Classic Béarnaise Sauce, Smoked Paprika Dust -43

FARMHOUSE MEATLOAF

House Ground Pork, Beef, And Bison Meatloaf, With A Smoked Mushroom Demi-Glace, Honey Ginger Carrots, And Garlic Mashed Potatoes -27

SCALLOPS & RISOTTO

Butter-Seared Scallops, Pumpkin-Saffron Risotto With Goat Cheese, Salted Marcona Almond, Green Oil, Crispy Coppa, Herbs Fines -43

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, Housemade Breadcrumbs, 6 Oysters -29

WAFFLE & SMOKED SALMON MOUSSE

House-Cured, Smoked Salmon Mousse, Preserved Lemon Oil, Fried Buckwheat Waffle, Pickled Red Onion, Fresh Capers, Herbs-15

BEEF TARTARE*

Hand-Chopped Tenderloin, Freshly Cracked Black Pepper, Crispy Garlic, House Mayonnaise, Smoked Egg Yolk, Extra Virgin Olive Oil Dressed Micro Greens, House Made Sourdough Cracker -19

CHILLED SEAFOOD PLATTER*

Chef's Selection Of Oysters, Poached Shrimp, Split Lobster Tail, Raw Scallop, Snow Crab Claws, Served With Our Housemade Cocktail Sauce And Red Wine Vinegar Mignonette, Platter -85, Double Platter -155

GAME BOARD SAMPLER*

Grilled and Roasted Bison Marrow, Rattlesnake, Rabbit, And Jalapeño Sausage, Wild Boar And Blueberry Sausage, Fried Quail, Grilled House Made Baguette, Pickled Huckleberries And Honey Mustard -50

CAESAR SALAD*

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

BUFFALO BLOCK WEDGE SALAD

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

REX HOUSE SALAD

Artisan Lettuce Blend In A Honey Champagne Vinaigrette, Avocado Crema, Dates, Beets, Goat Cheese Croquette, Toasted Hazelnuts -15

FILET, BLUE CHEESE & STRAWBERRIES

Flat-Top Seared, 4 Oz Beef Filet, Broiled Blue Cheese, Balsamic Reduction, Hydroponic Arugula, EVOO, Dried Strawberry, Fresh Cracked Black Pepper - 23

PRIME RIB* (Friday & Saturday Only)*

16 Ounce, Prime Grade, Parsley And Garlic Trussed And Crusted, Served With Garlic Mashed Potatoes, Horseradish Cream, Au Jus
-68 -Limited Quantity-

SAUCES

Béarnaise -4

Garlic Peppercorn Sauce -3

Citrus Beurre Blanc -3

Smoked Mushroom Demi-Glace -4

Bacon, Truffle, And Gorgonzola Cream -5

All Steaks Are Available Served Family Style

SIDES

Buffalo Block Loaded Mash -10

Roasted Garlic Mashed Potatoes -7

Lyonnaise Fingerlings -10

Lobster Mac & White Cheddar Cheese -23

Sautéed Mushroom Medley -14

Truffled Shoestring Fries -12

Chef's Daily Vegetable -12

Hearth Roasted Asparagus -12

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 -