



SMALL BITES

CALAMARI (GF/DF) | 16
nora chili marinara + saffron aioli

MUSHROOM TOAST | 15
mixed local mushrooms + house crème fraîche + ciabatta
+ herbs

SPINACH & ARTICHOKE DIP (GF) | 13
four cheeses + house crème fraîche + basil
+ corn tortilla chips

CHICKEN WINGS (GF) | 13
km buffalo sauce + chives + house ranch

POUTINE | 16
hand cut fries + house gravy + aged white
cheddar + bacon lardon + chives
add smoked prime rib bites +8

MAC 'N CHEESE | 14
white cheddar + american + parmesan + panko + chives
add lobster +15
add prime rib bites +8

HAND CUT FRIES (GF) | 11
parmesan + garlic + truffle

SALADS & SOUPS

add to any salad
steak +18
chicken +9
shrimp +15

TRADITIONAL CAESAR | 13
romaine lettuce + parmigiano reggiano
+ breadcrumbs + chives
add marinated anchovies +4

BEET (GF) | 15
steakhouse candied walnuts + charred shallot + poached
beets + arugula + baby kale + citrus + goat cheese

THE WEDGE (GF) | 14
iceberg wedge + Point Reyes bleu cheese crumbles +
lardon + tomato + red onion + bleu cheese dressing +
herbs

HOUSE SALAD (GF/DF) | 8/12
mixed greens + tomato + cucumber + pickled carrots +
red onion + lemon vinaigrette

HEARTY RIB ROAST STEW (GF/DF) | 13
smoked ribeye + scotch ale + root vegetables

MAINS

sub house salad for fries +4

CHICKEN THIGH SANDWICH | 16
buttermilk fried chicken + sriracha remoulade + tomato
+ mixed greens + house pickles + ciabatta

KM WAGYU BURGER* | 16
Western Montana Wagyu beef + garlic aioli + mixed
greens + tomato + red onion + aged white cheddar
+ ciabatta + house fries
add bacon +4

STEAK FRITES* (GF) | 32
8oz coulotte + house steak sauce + fries
add sautéed mushrooms +6
add caramelized onions +5

CONFIT LAMB SHANK (GF) | 48
Anson Mills cheesy white corn grits + braised kale +
sweet peppers + lamb demi

gf indicates gluten-free, df indicates dairy-free | please inquire with your server for allergy modifications

18% gratuity may be applied to parties of six or more, as well as on unsigned credit card receipts

We impose a 2.4% fee on all credit card transactions to cover our cost of processing, this fee is on credit cards only.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*Indicates items that may be served raw or undercooked or contain raw or undercooked ingredients



COCKTAILS

MADRE DE DIOS | 15

jalapeno tequila + orange + lime + cranberry + agave + sweet & spicy rim

BRAMBLE ON | 14

botanical gin + lemon + house blackberry shrub + soda

PAPER PLANE | 15

bourbon + aperol + amaro nonino + lemon + orange

JUNGLE BIRD | 14

black strap rum + aperol + velvet falernum + pineapple + lime + aromatic bitters

KMOF | 15

kentucky bourbon + aromatic bitters + orange

WINES BY THE GLASS

WHITES

Bianca Vigna, Prosecco | 10

Barone Fini, Pinot Grigio | 13

Auntsfield, Sauvignon Blanc | 13

Raeburn, Chardonnay | 13

Alkoomi, Rosé | 12

REDS

Grochau Cellars Commuter's Cuvée Pinot Noir | 13

Alberti 154 Malbec | 13

Viña Zorzal Garnacha | 13

Sella Antica, Red Blend | 12

Signorello 'The Edge' Cabernet Sauvignon | 15

BOTTLES/CANS

PBR Tall Boy | 4

Rainier Tall Boy | 4

Coors Light | 4

Coors Banquet | 4

Bud Light | 4

Modelo Especial | 5

Bavac Super Pilsner | 6

Okocim O.K. Lager | 7

Founders All Day IPA | 4

Ghostfish Grapefruit IPA - GF | 7

Ghostfish Watchstander Stout - GF | 13

Breakside What Rough Beast Hazy IPA | 10

Guinness | 6

Iron Horse "Irish Death" Dark Ale | 7

Laughing Dog Huck Cream Ale | 5

Athletic Brewing Lite - Non Alcoholic | 5

Athletic Brewing Hazy IPA - Non Alcoholic | 5

SELTZERS & CIDERS

White Claw Mango Seltzer | 6

Boulevard Berry Noir Sour Ale | 6

Farmstead Seasonal Cider | MP

ON TAP

please inquire with your server about our draught list!