



SMALL BITES

CALAMARI PICCATA (GF) | 16

lemon + white wine + capers + butter + garlic

MUSHROOM TOAST | 14

mix mushrooms + crème fraiche + ciabatta + herbs

SPINACH & ARTICHOKE DIP (GF) | 13

four cheeses + crème fraiche + basil + corn tortilla chips

CHICKEN WINGS (GF) | 13

km buffalo sauce + chives + house ranch

POUTINE | 16

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 smoked prime rib bites +\$8

HAND CUT FRIES (GF) | 11

parmesan + garlic + truffle

SALADS & SOUPS

11 | TRADITIONAL CAESAR

romaine + parmasan + garlic croutons + chives

13 | BEET (GF)

roasted and sliced beets + arcadian greens + candied walnuts + red onion + goat cheese crumbles + balsamic vinaigrette

12 | THE WEDGE (GF)

iceberg wedge + bacon lardon + tomato + red onion + bleu cheese dressing

8/12 | HOUSE CHOP (GF)

arcadian greens + romaine + cherry tomato + cucumber + red onion + carrot + lemon vinaigrette

10 | CARROT CITRUS SUNSHINE (GF/DF)

citrus + carrot + coconut cream +
pickled ginger + basil oil

add to any salad

add chicken + \$9

add steak + \$18

add shrimp + \$15

MAINS

sub house salad for fries +\$4

16 | CHICKEN THIGH SANDWICH

buttermilk fried chicken thigh + sriracha remoulade +
tomato + spring mix + house pickles + ciabatta

16 | KM WAGYU BURGER*

Western Montana Farms, wagyu
arcadian greens + tomato + onion + aged white cheddar +
garlic aioli + ciabatta + house fries
add bacon + \$4

36 | SHORT RIB (GF)

mashed potatoes + bordelaise +
horseradish gremolata

32 | STEAK FRITES* (GF)

8oz. coulotte + house steak sauce + fries

gf indicates gluten-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

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

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

COCKTAILS

MADRE DE DIOS	14
jalapeno tequila + orange liqueur + fresh lime + cranberry + agave + sweet & spicy rim	
BRAMBLE ON	11
botanical gin + fresh lemon juice + raspberry rhubarb oleo + soda	
PAPER PLANE	13
bourbon + aperol + amaro nonino + fresh lemon juice + orange	
JUNGLE BIRD	12
black strap rum + aperol + velvet falernum + pineapple + fresh lime + aromatic bitters	
KMOF	14
buffalo trace bourbon + house simple + aromatic bitters + orange	

WINES BY THE GLASS

Whites

Bianca Vigna Prosecco	10
Oynos Pinot Grigio	10
Raeburn Chardonnay	13
Auntsfield Sauvignon Blanc	13
Riccitelli 'Hey Rosé'	12

Reds

Aruma Malbec	11
Angels & Cowboys Red Blend	12
Grochau Cellars Pinot Noir	13
Signorello 'Edge' Cabernet Sauvignon	15

BOTTLES / CANS

PBR tall boy	4
Kokanee tall boy	4
Bud Light	4
Coors Light	4
Coors Banquet	4
Founders All Day IPA	4
Rainier	4
Michelob Ultra	5
Modelo Especial	5
Laughing Dog Huckleberry Cream ale	5
Stiegl Grapefruit Radler	6
Stella Artois	6
Boulevard Wheat	6
Guinness	6
Okacim Pale Ale	6
Bavik Super Pilsner	6
Ironhorse Irish Death	7
Ghostfish Brewing grapefruit IPA - gluten free	7
Breakside What Rough Beast hazy	8
Orval Trappist ale	8
Athletic Brewing lite - non alcoholic	5
Athletic Brewing hazy IPA - non alcoholic	5

SELTZERS & CIDERS

White Claw mango seltzer	6
Draughtworks citrus cowboy	6
Draughtworks mountain berry seltzer	6
Western "Poor Farmer" cider	6
Mango Jungle sour ale	6
Rough Cut rhubarb cider	7

DRAUGHT

Please inquire with your server about our rotating draft list!