

JAMES BAR JAMES BAR

SOUPS & SALADS

*WHOLE LEAF CAESAR 8-

HEARTS OF ROMAINE SERVED WITH GRATED PARMESAN AND HOME MADE CROUTONS
CHICKEN OPTION 13-

HOUSE SALAD 5.75

FIELD GREENS SERVED WITH CROUTONS, PICKLED ONIONS AND PUMPKIN SEEDS IN A LIME CUMIN VINAIGRETTE

*CYPRUS CHOP 13-

ROASTED CHICKEN, CHICK PEAS, CUCUMBER, HOUSE CROUTONS, OLIVES AND FETA

BISON STEW 6.25

SLOW COOKED BISON MEAT IN A RICH BROWN ALE GRAVY WITH POTATOES AND VEGGIES

*STEAK SALAD 13.75

GRILLED SIRLOIN, ON CHOPPED ROMAINE WITH PICKLED ONIONS, ROASTED RED PEPPERS, TORTILLA STRIPS, TOASTED PUMPKIN SEEDS, COTIJA CHEESE, AND SPICY BLOODY MARY VINAIGRETTE

*KALE CAESAR 8-

ROASTED RED PEPPERS, PINE NUTS, PARMESAN CHEESE, PICKLED ONIONS AND TOSSED IN OUR CAESAR DRESSING
STEAK OPTION 14.50

AUTUMN QUINOA AND KALE 10-

DRIED CHERRIES, DICED APPLES, TOASTED ALMONDS AND CUCUMBERS WITH BLUE CHEESE VINAIGRETTE
GRILLED TUNA OPTION 18-

BIGGER PLATES

*STEAK AND FRIES 20-

8 OUNCE HAND CUT SIRLOIN SEASONED WITH SEA SALT AND PEPPER, SERVED WITH A BOURBAN PEPPERCORN SAUCE AND JAMES FRIES

BISON MEATLOAF 16-

MONTANA BISON TOPPED WITH ANCHO KETCHUP, SERVED WITH MASHED POTATOES, RICH GRAVY AND SEASONAL SAUTÉED VEGETABLES

*JAMES CHICKEN 17-

TWO BONELESS THIGHS, SERVED WITH TOMATO, CUCUMBER, OLIVE RELISH AND MASHED POTATOES

SMOKED GOUDA MAC AND CHEESE 9.75

THE GODFATHER OF ALL COMFORT FOOD

FISH AND CHIPS 15-

BEER BATTERED AND SERVED WITH JAMES FRIES, CAPER TARTAR AND COLESLAW

SHEPHERD'S PIE 12.75

LOCAL GROUND BEEF SLOW COOKED IN RICH GRAVY TOPPED WITH CARROTS, PEAS, MASHED POTATOES AND WHITE CHEDDAR

MUSSELS AND FRIES 14.75

COOKED IN A SPICY BEER BROTH SERVED WITH JAMES FRIES AND GARLIC AOLI

— FRIED POTATOES —

COMES WITH CHOICE OF SIDE — CLASSIC KETCHUP, MANGO KETCHUP, ANCHO KETCHUP OR CAPER TARTAR SAUCE

JAMES FRIES 4.75

SIMPLY SEASONED WITH SEA SALT

SPICY GARLIC FRIES 5.50

JAMES FRIES TOSSED WITH GARLIC, CHILI FLAKES AND VINEGAR

TATER TOTS 5.50

NOTHING MORE TO SAY

TRUFFLE FRIES 6.50

HAND CUT AND TOPPED WITH SEA SALT AND TRUFFLE OIL

SWEET POTATO TOTS 5.50

'A Local Legend'

GREEK FRIES 6-

TOSSED WITH OREGANO, GARLIC, SALT, PEPPER, AND LEMON

DESSERT SPECIALS

CHOCOLATE CHIP COOKIE 4.75-

MISSOULA'S HIDDEN GEM BAKED TO ORDER IN ITS OWN CAST IRON SKILLET

A LA MODE 5.75

APPLE CRISP 4.75-

WARM HOMEMADE APPLES AND CINNAMON TOPPED WITH SUGARED OATMEAL CRUMBLES

A LA MODE 5.75

We would like to thank all of the local farmers and ranchers who supply us with product whenever possible

ASK ABOUT DAILY DESSERT SPECIALS



PLATES TO SHARE

BUFFALO STYLE PORK SHANKS 12.⁷⁵

TOSSED WITH FRANK'S RED HOT AND BUTTER, SERVED WITH CARROTS, CELERY STICKS, WITH CREAMY BLUE CHEESE DRESSING

QUINOA CAKES 8.⁰⁰

MIXED WITH ZUCCHINI, FETA, PARMESAN AND EGG. USING GLUTEN FREE OIL, FRIED TO A GOLDEN BROWN AND SERVED WITH A LEMON GARLIC AIOLI

THE DIPS 11-

A TRIO OF TZATZIKI, HUMMUS AND WARM SPICY FETA SERVED WITH PITA
EXTRA PITA 1.00 PER SERVING

ANTIPASTO PLATE 12-

CHEF'S CHOICE;
2 MEATS, 2 CHEESES,
PICKLED VEGGIES AND BREAD

*BEEF BITES 14-

SAUTÉED IN WHITE BUTTON MUSHROOMS, GARLIC, SWEET VERMOUTH, LEMON JUICE AND BUTTER, TOPPED WITH PARMESAN CHEESE, SERVED WITH BREAD

SLIDERS

- A MINI GOURMET BURGER -

*LAMB 4-

SEASONED AND TOPPED WITH TZATZIKI AND FETA

LOBSTER 5-

LOBSTER CAKES SERVED WITH CAPER TARTAR AND TOMATO

*BISON 4-

MIXED WITH BACON AND BLACK PEPPER TOPPED WITH BLUE CHEESE

*MINI STAN 5-

MANNIX BEEF, OVER EASY QUAIL EGG, BACON, PICKLE, HOT PEPPER CHEESE, FRIED ONION, MAYO AND MUSTARD

FALAFAL 4-

FRIED CHICK PEA PATTY SERVED WITH TZATZIKI AND SPROUTS

BURGERS & SANDWICHES

BLACK BEAN OPTION ON ALL BURGERS

*JAMES BAR QUARTER POUNDER 10-

MANNIX BEEF WITH HOT PEPPER CHEESE AND HOMEMADE POTATO CHIPS

DOUBLE 12-

*MONTANA LAMB BURGER 12-

A QUARTER POUND OF SEASONED MONTANA LAMB TOPPED WITH FETA, ROASTED RED PEPPERS, SPROUTS AND TZATZIKI

*GREEN CHILI BISON BURGER 11-

MONTANA BISON MIXED WITH BACON TOPPED WITH ROASTED GREEN CHILIES AND AMERICAN CHEESE

*AIDENATOR BURGER 14-

MANNIX BEEF, FRIED CHICKEN EGG, PANCETTA, BACON, AGED TILLAMOOK WHITE CHEDDAR, RASTA RINGS, ROASTED ROMA TOMATOES AND A WORCESTERSHIRE BLACK PEPPER MAYO

DOUBLE 16- DOUBLE DOUBLE 18-

*RAJUN CAJUN 12.⁷⁵

CAJUN-SPICED WITH PICKLED JALAPEÑOS, BLUE CHEESE CRUMBLES AND FRIED ONIONS

*GRILLED CHICKEN 10.⁷⁵

SEASONED WITH SEA SALT & PEPPER, SERVED ON A TOASTED BUN WITH LETTUCE AND TOMATO. SERVED WITH A SIDE OF MINT CHUTNEY WITH FETA

RASTA PIG 9.⁷⁵

JERK-SEASONED WITH ORANGE SEASONED ONIONS AND SLAW

VEGGIE 8.⁷⁵

CUCUMBER, HUMMUS, TOMATO, SPROUTS, LETTUCE, RED ONION AND FETA ON BIRDMAN BREAD

MUSHROOM ELK BURGER 13-

TOPPED WITH MUSHROOM RAGOUT AND MELTED SWISS CHEESE

JAMES BAR IS OPEN FOR LUNCH MON – SUN 11 AM

Noel Mills - Executive Chef

127 West Alder Missoula, Montana

406-721-8158

*Eating Raw or Under Cooked Food May Result in Food Borne Illness

