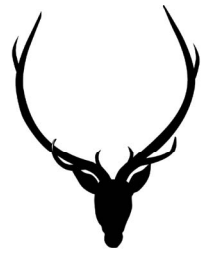


WELCOME TO JAMES BAR



Soups & Salads

Whole Leaf Caesar \$7

Hearts of romaine served with grated Parmesan and homemade croutons

Kale Caesar \$8

Hardy kale tossed with roasted red peppers, pine nuts, Parmesan cheese, pickled onions and our caesar dressing

House Salad \$5.75

Field greens served with house croutons, pickled onions, and pumpkin seeds, served with lime cumin vinaigrette

Cyprus Chop \$9

Romaine lettuce, chickpeas, cucumber, house croutons, olives and feta

Salad Protein Additions

Chicken \$6

MT Hand Cut Steak \$ 8

Ahi Tuna \$8

Burgers & Sandwiches

All are served on a Le Petit Outre bun

James Bar Quarter Pounder \$10

Mannix beef with hot pepper cheese, lettuce, tomato and onion

Montana Lamb Burger \$13

A quarter pound of seasoned Montana Tucker Farms Lamb topped with feta, roasted red ppepers, sprouts and tzatziki

Green Chili Bison Burger \$13

Montana Bitterroot bison mixed with bacon, topped with roasted green chilies and American cheese

Aidenaitor Burger \$15

Mannix beef, fried chicken egg, pancetta, bacon, aged Tillamook white cheddar, Rasta rings, roasted roma tomatoes and a Worcestershire black pepper mayo

Grilled Chicken Club \$13

Cajun spiced chicken breast topped with hot pepper cheese, bacon, avocado, tomato and lettuce

Ahi Burger \$13

Sesame seed crusted seared ahi tuna, served with kimchi tartar, lettuce, tomato and pickled onions

Snacks & Apps

Quinoa Cakes \$8

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 \$12

A trio of tzatziki, hummus and warm spicy feta served with pita
Extra pita \$1

Beef Bites \$14

Sautéed with white button mushrooms and garlic in sweet vermouth, lemon juice and butter, topped with Parmesan cheese

Smoked Gouda

Mac & Cheese \$10.5

The godfather of all comfort food

Fried Potatoes

Our fries are cut in house and fried fresh for you. Served with classic or spicy catsup

James Fries \$3 | \$5.75

Simply seasoned with sea salt

Spicy Garlic Fries \$3.5 | \$6.5

Tossed with garlic, chili flakes and vinegar

Tater Tots \$3.5 | \$6.5

You know these

Truffle Fries \$4 | \$7.5

Topped with sea salt and truffle oil

Sweet Potato Tots \$3.5 | \$6.5

'A local legend'

House Made Chips – \$2 | \$4

Crispy and satisfying potato chips

Sliders (2oz minis)

Lamb \$4

Season and topped with tzatziki and feta

Crab \$5

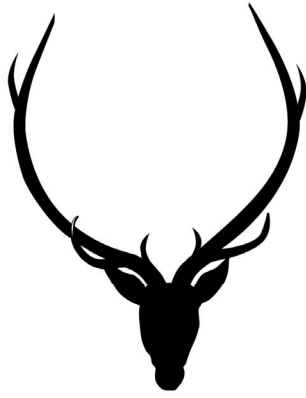
Topped with caper tartar and tomato

Bison \$4

Mixed with bacon and black pepper, topped with bleu cheese

Falafal \$4

Fried chickpea patty served with tzatziki and sprouts



JAMES BAR
M I S S O U L A

Reds

Kenefick Ranch Cabernet (CA) \$14
The Jack Red Blend (WA) \$10
Waters Interlude (WA) \$11
Los Vascos Cabernet (CL) \$9

White

Chalk Hill Chardonnay (CA) \$11
Qupe Chardonnay (CA) \$10
Cantina Di Caldaro Pinot Grigio (IT) \$9
Kim Crawford Sauvignon Blanc (NZ) \$9

Rose

The Jack (WA) \$9
Coppola Sofia (CA) \$9

Bubbles

La Marca Prosecco (IT) \$9

Tap Beer

Phillipsburg Brewery Hay Bag Hefeweizen (MT) \$4.5
Kettle House Cold Smoke Scotch Ale (MT) \$4.5
Kettle House Shady Brady NE IPA (MT) \$5
Draught Works Pineapple Express Tropical IPA (MT) \$5
Draught Works Hand Rolled Hazy IPA (MT) \$5
Western Cider Poor Farmer (MT) \$5
Big Sky Brewing Summer Honey (MT) \$4.75
10 Barrell Brewing Profuse Juice (OR) \$5
Blackfoot Brewing IPA (MT) \$5.5
Sierra Nevada Pale (CA) \$4.75
Bayern Brewing Pilsner (MT) \$5
Dos Equis Ambar (MX) \$4