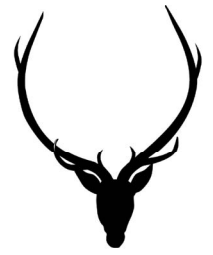


# WELCOME TO JAMES BAR



## Salad

### House Salad \$5.75

Mixed greens, pickled onions, pumpkin seeds, croutons, served with lime cumin vinaigrette

### \*Caesar Salad \$8.25

Romaine, parmesan cheese, and croutons

### \*Kale Caesar \$8.25 *GF*

Kale tossed in Caesar, topped with red peppers, pickled onions, pine nuts, and parmesan cheese

### Cyprus Chop \$14

Roasted chicken, chickpeas, cucumber, house croutons, olives and feta

### \*Confucian Ahi Salad \$17.50

Grilled ahi, served on shredded cabbage, mixed greens with avocado, cucumber and pickled onion. Topped by won ton crisps, Sriracha aioli and sesame dressing

### Watermelon Salad \$8 *GF*

Cubed watermelon and cucumber with feta, mint, on greens with sherry vinegar and oil

### Salad Protein Additions

Chicken \$6.25

\*MT Hand Cut Steak \$9

\*Ahi Tuna \$9

### Soup of the Moment

Cup - \$4 Bowl - \$6

## Burgers & Sandwiches

*All are served on a Le Petit Outre bun*

### \*James Bar Quarter Pounder \$12.25

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

### \*Montana Lamb \$15.75

Montana lamb topped with feta, roasted red peppers, sprouts and tzatziki

### \*Green Chile Bison \$15.75

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

### \*Aidenator \$16.75

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

### Grilled Chicken Club \$14.75

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

### \*Ahi Burger \$15.75

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

### Beef Brisket \$16

Montana beef on a toasted bun with horseradish aioli

### \*Steak and Fries \$26

12 oz rib eye served with James Fries and a bourbon peppercorn sauce

Gluten free bun available \$2

## Shared Plates

### Cauliflower Cocktail \$7 *GF*

Simply poached w/ Old Bay Seasoning & chilled atop classic cocktail sauce

### The Dips \$13

A trio of tzatziki, hummus and warm spicy feta served with pita

- Extra pita \$1

### \*Beef Bites \$17

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

### Queso Fundido \$14 *GF*

Spicy chorizo baked with chili's and cheese, served with corn tortilla chips

### Smoked Gouda Mac & Cheese \$11.25

The godfather of all comfort food

### \*Bison Skewers \$14

Tender marinated bison skewers, served with preserved tomato, pita, greens, feta and tzatziki

## Fried Potatoes

*Our fries are cut in house and fried fresh for you. Served with ketchup and ranch*

James Fries - \$3 | \$5.75

Spicy Garlic Fries - \$3.5 | \$6.5

Tator Tots - \$3.5 | \$6.5

Truffle Fries - \$4 | \$7.5

Sweet Potato Tots - \$3.5 | \$6.5

House Made Chips - \$2 | \$4

## Dessert

### Warm Chocolate Chip Cookie \$5

Classic chocolate chip cookie baked in a cast iron skillet, served warm with whipped cream. - *ala mode* \$1

## Sliders (2oz minis)

### Crab \$5.25

Topped with caper tartar and tomato

### \*Bison \$4.25

Mixed with bacon and black pepper, topped with bleu cheese

### Falafal \$4.25

Fried chickpea patty served with tzatziki and sprouts

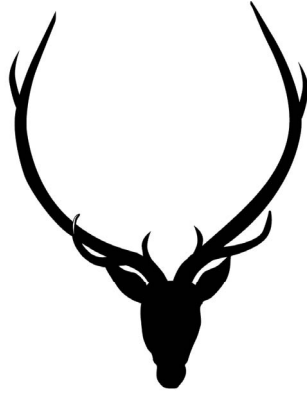
### \*Mini Stan \$5.25

Mannix beef, over easy quail egg, bacon, pickle, hot pepper cheese, fried onion, mayo and mustard

### \*Lamb \$4.25

Season and topped with tzatziki and feta

\*Groups of 10 or more may be subject to an automatic 20% gratuity



**JAMES BAR**  
MISSOULA

## **Featured**

### **KM Montana Steak Burger \$15**

6 oz Montana grass fed beef burger, basted in Worcestershire butter, topped with caramelized onions, gorgonzola, and roasted garlic aioli

### **Zero Proof Spicy \$7**

Ritual zero proof tequila with jalapeno, agave, and watermelon juice

Noel Mills-Executive Chef

127 West Alder Missoula, Montana

406-721-8151

\*Eating raw or undercooked foods may result in foodborne illness.