



COCKTAILS

MARGARITA - \$9

Tequila or Mezcal, Agave syrup, orange liquor and lime served in a salted bucket glass

- traditional or spicy -

PALOMA - \$9

Tequila or Mezcal, Agave syrup, grapefruit, topped with squirt

- traditional or spicy -

CRANBERRY APEROL SPRITZ - \$12

Prosecco and Aperol topped with cranberry juice and cinnamon stick

LONDON FOG - \$12

White Laydie Gin, Hot earl gray tea, half and half, lavender bitters and a splash of vanilla

JAMES APPLE MULE- \$12

Makers Mark, caramel and apple cider topped with ginger beer

ESPRESSO MARTINI-\$14

Titos, Montgomery's Nite Owl coffee Liqueur, half and half and cold brew

PEPPERMINT HOT COCO -\$10

Rumplminze, Ghirardelli hot chocolate, topped with hot water and whip cream



MOCKTAILS

STRAWBERRY CRUSH -\$7

Strawberry puree, fresh mint, lime juice, agave topped with ginger beer

JAMES SMOOTHIE -\$7

Strawberry puree, banana puree, pineapple juice, half and half

PORN STAR MOCKTAIL - \$9

Passion fruit puree, pineapple juice, vanilla syrup, topped with sparkling cider

PEACH BELLINI MOCKTAIL- \$9

Peach puree, simple syrup, topped with sparkling cider

ESPRESSO MARTINI MOCKTAIL

Cravens cold brew, vanilla syrup, caramel syrup, half and half

-NA BEER-

Athletic Golden Ale

Athletic Run Wild IPA

Freemont Orange Wit

Corona

Sierra Nevada Trail Pass

Happy Hour

Monday-Friday 3-6

Apertivo- Latin aperire which means "to open". This popular Italian tradition intends to open your stomach and stimulate your appetite before your main meal.

Drinks

All bottles of Wine \$20

Montgomery Spirits \$6

Draft Beer - \$5

Small Bites

Served with Le Petit Crostini

Roasted Red Pepper Feta - 4

Marinated Mozzarella - 4

Roasted Garlic- 4

Marinated Tomatoes -4

Artichoke Hearts -4

Lemon and Herb House Chips -4

Choice of any 3 sliders -\$15

- Crab
- Mini Stan
- Bison
- Falafel
- Lamb

Bottle/Can

Beers

White Claws

Happy Dads

Budweiser

Bud Light

Cools Light

Coors Banquet

Miller Light

PBR

Rainer

Modelo Especial

Corona

Pacifico

Hamms

Zymopunk Pilsner

Stella

Miller High Life

56 Counties

Tap Beer

Bayern killarney (MT) /6.25

kettlehouse cold smoke scotch ale (MT) / 6.25

kettlehouse shady brady NEIPA (MT) /6.25

draught works handrolled IPA (MT) / 6.25

western cider ranch hand (MT) / 6.25

mountains walking pilsner (MT) / 6.25

blackfoot brewing IPA (MT) / 7.00

cranky sams mexican lager(MT) /6.25

big sky powder hound (MT) / 6.25

golden road mango cart (CA) / 6.25

molson coors light (CO) / 5.00

draught works "up with" proceeds go to

GRIZ student-athletes (MT)/6.25

127 West Alder, Missoula MT

(406)721-8151

www.jamesbarmontana.com

Instagram-@jamesbarmt

WINE

Served in 7oz / 5oz

ROSÉ

zillamina rosé spain 11 / 7

prisma pinot noir rosé, chile 11 / 8

cote des roses france ca 12/ 9

WHITES

portlandia pinot gris, or 12 / 9

astrolabe sauv blanc, nz 11/ 8

albert bichot chablis beaune, france 12/9

banshee chardonnay sonoma, ca 12/ 9

verdicchio, italy 12 / 9

SPARKLING

vandori prosecco veneto italy 9 / 6

henry varnay blanc de blanc tournan france 10/7

mas fi cava rose catalonia, spain 9/6

REDS

portlandia pinot noir wilamette valley, or 12 / 9

ca' del sarto ardente toscana italy 11 / 8

montebuena rioja spain 11/ 8

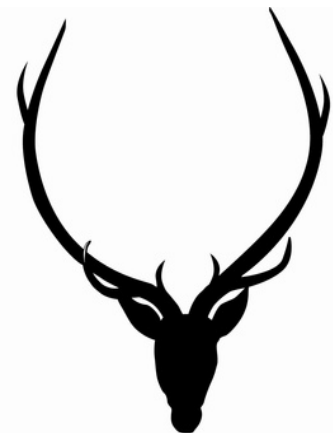
klinkerbrick brickmason ca 11 / 8

six prong cab columbia valley wa 15/ 12

valravn old vine zinfandel sanoma ca 14/ 11

cahors malbec france 14 / 11

saint cosme cote du rhone france 12/9



JAMES BAR
MISSOULA