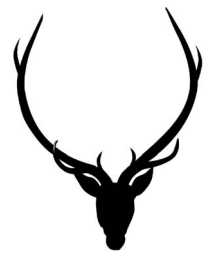


JAMES BAR

Brunch



Salads

House Salad \$6.25

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

*Caesar \$9.00

Romaine, parmesan, and croutons

*Kale Caesar \$10.25

Kale tossed in Caesar, roasted red peppers, pickled onion, pine nuts, and parmesan cheese

*Confucian Ahi Salad \$20.50

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

Cyprus Chop \$17

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

Salad Protein Additions

Chicken \$7.50

*MT Steak \$10

*Ahi Tuna \$12

Burgers & Sandwiches

All are served on a Le Petit Outre bun

*James Bar Quarter Pounder \$14.25

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

*Montana Lamb \$17.50

A quarter pound of seasoned Montana lamb topped with feta, roasted red peppers, sprouts and tzatziki

*Green Chile Bison \$17.50

Montana bison mixed with bacon, topped with roasted green chili's and American cheese

*Brunchenator \$19.00

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 \$16.50

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

*Ahi Burger \$18.50

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

Brunch Plates

*Biscuits and Gravy \$14

Biscuits topped with homemade sausage gravy, with a side of fried red potatoes and a sunny side up egg

*Huevos Rancheros \$15

Crispy corn tortillas, black beans, tomato based ranchero sauce, melted cheese, and over easy egg

*Breakfast Sandwich \$13

Grilled Birdman bread with bacon, fried egg & melted American cheese

*Bison Breakfast Bowl \$16

Chicken fried Bitterroot Bison burger served over tater tots & topped with green chili brown gravy, smoked gouda and a sunny side up egg

Fried Potatoes

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

James Fries \$3.25 | \$6.00

Spicy Garlic Fries \$3.75 | \$7.00

Tater Tots \$3.75 | \$7.00

Truffle Fries \$4 .50 | \$8.00

Sweet Potato Tots \$3.75 | \$7.00

House Made Chips – \$3.00

Sliders (2oz minis)

Lamb \$6.00

*Season and topped with tzatziki and feta

Crab \$6.00

Topped with caper tartar and tomato

*Bison \$6.00

Mixed with bacon and black pepper, topped with bleu cheese

Falafal \$5.00

Fried chickpea patty served with tzatziki and sprouts

*Mini Stan \$6.50

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

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

*Eating raw or undercooked foods may result in a foodborne illness



JAMES BAR
MISSOULA

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