

James



Bar

BURGERS & SANDWICHES

ALL SANDWICHES SERVED ON A TOASTED LE PETIT BUN
SUBSTITUTE A GLUTEN FREE BUN FOR \$2

James Bar Quarter Pounder	\$14.25
Mannix Beef, Hot pepper cheese, lettuce, tomato and onion	
Montana Lamb *	\$17.50
Montana Lamb, Feta, roasted red peppers, sprouts and Tzatziki	
Green Chile Bison *	\$17.50
Montana Bison mixed with bacon, topped with a grilled Green Chile and American cheese	
Aidenator	\$19.00
Mannix Beef, fried egg, pancetta, bacon, aged white cheddar, Rasta rings, roasted Roma tomatoes and a Worcestershire black pepper mayo	

Grilled Chicken Club	\$16.50
Spiced chicken breast topped with hot peppers cheese, bacon, avocado, tomato and lettuce	
Ahi Burger *	\$18.50
tuna seared and sesame crusted, topped with kimchi tartar, lettuce, tomato and onion	

Beef Brisket	\$ 18.00
Slow roasted Beef Brisket, topped with Horseradish aiol	

SLIDERS

Crab	\$6
House made Crab patty, fried and topped with caper tartar and tomato	
Bison*	\$6
Montana Bison mixed with bacon, topped with blue cheese	
Falafel	\$6
House made chickpea patty topped with sprouts and Tzatziki	
Lamb*	\$5
Montana Lamb topped with Feta and Tzatziki	
Mini Stan*	\$6.50
Mannix beef, Hot pepper cheese, bacon, over easy egg, fried onion, pickle, mayo and mustard	

ENTREES

Fish and Chips	\$19.50
Beer battered Cod served with James Fries, cole slaw and a side of caper tartar	

James Chicken	\$26
Grilled Red Bird organic airline breast topped with a creamy mushroom gravy and served over mashed potatoes	

Shepherd’s Pie	\$17.50
Ground Montana Mannix beef, cooked in a rich brown gravy, topped with peas, carrots, mashed potatoes and aged white cheddar	

Steak and Fries *	\$35
Hand cut 12 oz Ribeye served with our fresh cut James fries and our house made Chimichurri	
Add: Mashed potatoes and sauteed veggies - \$4	

<div>NEW</div> Shrimp Souvlaki *	\$26
Grilled Shrimp served over lemon Greek rice with fresh tomatoes, pita and chimichurri	

<div>NEW</div> Grilled Salmon	\$22
Wild Atlantic Salmon served over yellow rice, topped with preserved tomato basil cream sauce and fried capers	

FRIED POTATOES

OUR FRIES ARE HAND CUT IN HOUSE AND
FRIED FRESH FOR YOU, SERVED WITH
KETCHUP AND RANCH
Small | Large

James Fries	\$3.25 \$6
Spicy Garlic Fries	\$3.75 \$7
Truffle Fries	\$4.50 \$8
Tator Tots	\$3.75 \$7
Sweet Potato Tots	\$3.75 \$7
House Made Chips	\$3

Eating Raw or Undercooked foods may result in foodborne illness

{Groups of 10 or more may be subject
to an automatic 20% Gratuity}



SALADS

SALAD PROTIEN ADDITIONS

CHICKEN - \$7.50
AHI TUNA * - \$12
BISON SKEWERS* - \$15
MONTANA SIRLOIN* -\$10
GRILLED SHRIMP -\$10
GRILLED SALMON- \$12

House Salad \$6.25

Mixed greens, pickled onions, pumpkin seeds, croutons and served with house made Lime Cumin Vinaigrette

Caesar Salad * \$9

Fresh chopped Romaine, Parmesan cheese, topped with our house made Caesar dressing and croutons

Kale Caesar * \$10.25

Fresh chopped kale tossed with our house made Caesar dressing, red peppers, pickled onions, pine nuts and Parmesan cheese

Cyprus Chop \$17

Fresh chopped Romaine, topped with chickpeas, cucumbers, olives, feta cheese, croutons, grilled chicken and a side of our house made lime cumin vinaigrette

Asian Tuna Salad * \$20.50

Grilled Ahi tuna, served on shredded cabbage, mixed greens, avocado, cucumber, pickled onions and topped with crispy wontons strips, sriracha aioli and sesame dressing

NEW Salmon Greek Orzo Salad \$20

Grilled salmon served on orzo tossed with cucumber, roasted red peppers, Kalamata olives, spinach and topped with feta

FEATURED

The Alder Street Gyro * \$15

Seasoned Mannix ground beef, lettuce, tomato, Feta, Tzatziki on grilled pita

Western Meat Block, Butte MT Steak Burger* \$19

Western Meat Block, 6oz Montana beef burger basted in Worcestershire butter, topped with caramelized onions, gorgonzola cheese and roasted garlic aioli, serve on a Le Petit bun

Check out Western Meat and Sausage Block:
westernmeatblock.com

Executive Chef Noel Mills

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SHARED PLATES

The Dips \$15

A trio of Tzatziki, hummus and warm spicy Feta cheese served with pita

Beef Bites * \$19

Sautéed shoulder tenders with white button mushrooms garlic, Sweet Vermouth, lemon juice and butter. Topped with Parmesan cheese

Queso Fundido \$15

Spicy Chorizo baked with chiles and cheese, served with corn tortilla chips

Smoked Gouda Mac & Cheese \$13

The Godfather of all comfort food!

Bison Skewers * \$18

Tender marinated Bison skewers grilled and served with preserved tomato, mixed greens, Feta Cheese and tzatziki on a pita

NEW Korean Pork Wings \$16

Crisp fried Pork Shanks tossed in Gochujang sauce topped with sesame seeds and green onion

NEW Fried Brussels Sprouts \$12

Brussels sprouts fried to a golden brown, tossed with parmesan, garlic, salt and pepper, topped with a balsamic glaze

NEW Caprese \$8

Sliced tomatoes, pearl mozzarella, and basil topped with a balsamic glaze

SOUP OF THE MOMENT

SERVED WITH SLICED LE PETIT BAGUETTE

Cup /Bowl

\$4.5 /\$6.50

CHOCOLATE CHIP COOKIE

HOUSE MADE COOKIE DOUGH, BAKED IN A CAST IRON SKILLET AND SERVED WARM, ALA MODE FOR \$1 PER SCOOP

\$6.50

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