



## APPETIZERS

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### ELK TARTARE • 29

huckleberries, puffed rice, Marcona almonds, lemon oil ♦ DF

### MUSHROOM STRUDEL • 19

chevre mousse, baby kale, balsamic reduction ♦ V

### CRISPY CALAMARI • 19

blistered shishito, banana peppers, curry aioli ♦ GF, DF

### DUCK CONFIT BRANDADE • 21

soft poached egg, arugula, lingonberries, natural jus ♦ GF

### ROCK SHRIMP & CRAB GRATIN • 26

rock shrimp and lump crab, saffron soubise, dauphinoise potato, crostini

## SOUP & SALAD

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### TOMATO AQUAVIT BISQUE • 12

chives, vanilla, sunchokes ♦ GF, V

### SOUP DUJOUR • 15

chef's signature selection

### PEAKS SALAD • 13

petite lettuces, candied walnuts, red d'Anjou pear, vinaigrette ♦ GF, DF, V

### WEDGE SALAD • 16

iceberg lettuce, bacon, grape tomatoes, crispy shallots, bleu cheese dressing ♦ GF

### CAESAR SALAD • 18

romaine hearts, garlic croutons, anchovies, shaved parmesan ♦ V

*DF=dairy free - GF= GLUTEN FREE - V= VEGETARIAN*

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, EGGS, SEAFOOD OR SHELLFISH MAY INCREASE RISK OF FOODBORNE ILLNESS*

## MONTANA FAVORITES

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### BEAR-BERRY MARTINI • 18

Cold Spring Huckleberry Vodka, St. Germaine, Huckleberry Syrup, Lemon, Orange, Sage

### SAGEBRUSH FLAT • 19

Jim Bridger Bourbon, Hardwood Smoked Old Fashioned, Garnished with Huckleberries and Sage

### COCKTAIL #7 • 18

Cold Spring Lemon Vodka, Trail of Cedars Absinthe, Lemon, Raspberry Liqueur, Ginger Beer

### NORTHERN SAZERAC • 19

Montana 1883 Rye, Peychaud's, Anise

### PROPER OLD FASHION • 21

5 Drops Bourbon, Demerara, Ango Bitters, Orange

## OUR TAKE ON CLASSICS

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### BROWN BUTTER OLD FASHIONED • 23

Brown Butter Washed High West Double Rye, Brown Sugar, Pecan Bitters, Bordeaux Cherry

### ESPRESSO NEGRONI • 19

Empress Gin, Campari, Carpano Antica, Coffee Liqueur, Espresso

### OAXACAN NEGRONI • 21

Montelobos Mezcal, Ancho Reyes, Campari

### PAPER PLANE • 22

Russells 10Yr Bourbon, Amaro Nonino, Aperol, Lemon

### AVIATION • 18

London Dry Gin, Luxardo Maraschino, Crème de Violette, Lemon Juice, Brandied Cherry

### NECROMANCER • 22

St George Absinthe Verte, St Germaine, Lillet Blanc, Lemon Juice, Edible Flower

## RESERVE COCKTAILS

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### PENTA NOBLE • 45

Penta Reposado Cristalino Tequila, Hardwood smoked with Agave Nectar, Bitters, Lime Zest

### PEAKS VIEUX CARRE • 55

Michter's 10Yr Rye, Remy VSOP Cognac, Carpano Antica, Benedictine, Dale DeGroff's pimento aromatic bitters

## WARM UPS

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### BASE CAMP COFFEE • 17

Coffee Liqueur, Dark Rum, Hot Coffee, Fresh Creme

### BLACK TEA TODDY • 19

Bourbon, Honey Syrup, Tea, Lemon Zest, Cinnamon

### FOX TROT • 18

Espresso, Heavy Cream, Casamigos Silver Tequila  
Coffee Liqueur, Cinnamon

## MONTANA DRAFT BEER

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TRAM CABIN MOUNTAIN IPA • 9

BREAKSIDE WANDERLUST IPA • 12

DELERIUM BLACK 12oz • 17

DUVEL 666 STRONG BLONDE 12oz • 14

ROTHAUS BLACKFOREST PILSNER • 12

JESTER KING ROTATING • 17

## CRAFT CANS

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GHOSTFISH SHROUDED SUMMIT (GF) • 12

GHOSTFISH KICK STEP IPA (GF) • 12

LEFT HAND MILK NITRO • 11

DELERIUM TREMENS • 18

CASCADE FLANDERS RED ALE 250ML • 17

CASCADE FRAMBOISE NW 250ML • 21

## NON-ACOHOLIC BEER

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FREE WAVE HAZY IPA • 7.25

Athletic Brewing

UPSIDE DAWN GOLDEN LAGER • 7.25

Athletic Brewing

HOP WTR • 7.25

Summer State

## SELTZER & CIDER

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FARMSTEAD KELLY STREET CIDER • 55

500ml

FARMSTEAD CHOKECHERRY ROSE CIDER • 72

750ml

## COMPOSED ENTREES

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### SESAME CRUSTED AHI • 52

soba noodle salad, tempura asparagus, carrot-ginger coulis, sweet soy • DF

### BUTTERNUT SQUASH RAVIOLI • 35

baby kale, mushroom, edamame, parmesan, pecan-brown butter, apple and cranberry chutney, balsamic glaze • V

### SMOKED DUCK BREAST • 50

fondant potato, blistered carrots, pistachio crumble, fig-port reduction  
• GF, DF +seared Foie Gras \$20

### CHILEAN SEABASS • 58

olive oil basted, broccolini, lingonberry arancini • GF

## SHAREABLE SIDES

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### POMMES PUREE • 13

Yukon gold, Boursin, chives • GF, V

### GRILLED ASPARAGUS • 17

sauce béarnaise, black pepper • GF, V

### POMMES FRITES • 13

Romano, parsley, truffle aioli • V

### HEIRLOOM CARROTS • 16

roasted & blistered, za'atar, agave • GF, DF, V

### GRATIN DAUPHINOISE • 15

red potatoes, Gruyere, scallions • GF, V

### ROASTED BROCCOLINI • 15

pine nut torrada, parmesan • V

### TRUFFLED MAC & CHEESE • 24

shaved truffle, smoked gouda, mornay

## AGED BEEF

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**42oz TOMAHAWK (FOR TWO) • 175** 14-day wet-aged C.A.B. Angus, Shipwheel Cattle Co., Montana

**8oz ANGUS TENDERLOIN • 62** 28-day wet-aged, The Great Alone Cattle Co., Montana

**16oz ANGUS RIBEYE • 78** 45-day dry-aged, Reminisce Ranch, Montana

## WAGYU BEEF

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**8oz BUTCHER'S STEAK • MP** rotating Wagyu cut, Montana-sourced

**14oz NY STRIPLOIN • 160** 7+ Sanchoku Beef, Stanbroke Farms, Australia

**5oz TENDERLOIN • 165** A-5 Miyazakigyu, Kuroge Cattle, Miyazaki Japan

## BONE-IN RACKS & CHOPS

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**16oz BISON COWBOY • 114** 30-day dry-aged, Triple 7 Ranch, South Dakota

**12oz VENISON RACK • 65** Cervena, Pamu Farms, New Zealand

**MAO JIDORI CHICKEN • 50** half chicken, Mao Jidori Farms, California

## STEAK ENHANCEMENTS

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**OSCAR • 24** blue crab, asparagus, sauce Béarnaise ♦ GF

**AU POIVRE • 5** four-peppercorn crust, brandied-cream sauce ♦ GF

**FOREST MUSHROOMS • 11** sautéed hen of woods mushrooms, herbs, shallot ♦ GF, V

**GARLIC PRAWNS • 22** broiled wild caught prawns, rouille ♦ GF

**BLEU • 12** smoked bleu cheese, crispy shallots ♦ GF, V

**FOIE GRAS • 20** seared duck liver ♦ GF

*Choose a sauce for your steak:*

**sauce béarnaise, bordelaise, smoked-bone marrow compound butter**

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