James Bar Lunch Menu

Salads

Caesar \$8.25

Chopped romaine served with grated Parmesan and homemade croutons, served with house made Caesar dressing

Kale Caesar \$8.25

Hardy kale tossed with roasted red peppers, pine nuts, Parmesan cheese, pickled onions and our caesar dressing

House Salad \$5.75

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

Nicoise Salad \$16

Grilled ahi tuna, cooked rare, served over mixed greens, hard boiled egg, red potato, green bean, tomato, olive, crispy capers, and our lime cumin vinagrette.

Cyprus Chop \$14

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

Salad Protein Additions

Chicken \$6.25 MT Hand Cut Steak \$8.50 Ahi Tuna \$8.50 Egg \$2

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



Burgers & Sandwiches

All are served on a Le Petit Outre bun

James Bar Quarter Pounder \$10.75 Mannix beef with hot pepper cheese, lettuce, tomato and onion

Montana Lamb \$13.75

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

Green Chile Bison \$13.75

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

Grilled Chicken Club \$14.50

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

Ahi Burger \$13.75

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

Soup of the Moment

Cup - \$4 Bowl - \$6

Sliders (2oz minis)

Lamb \$4.25 Season and topped with tzatziki and feta

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



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