

Bar

BURGERS & SANDWICHES

ALL SANDWICHES SERVED ON A TOASTED LE PETIT SUBSTITUTE A GLUTEN FREE BUN FOR \$2	BUN
James Bar Quarter Pounder *	\$13.75
Mannix Beef, Hot pepper cheese, lettuce, tomato and	onion
Montana Lamb *	\$17.50
Montana Lamb, Feta, roasted red peppers, sprouts an	d Tzatziki
Green Chile Bison * Montana Bison mixed with bacon, topped with a grille Chile and American cheese	\$17.50 d Green
Aidenator *	\$18.50
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
Cajun spiced chicken breast topped with hot pepper bacon, avocado, tomato and lettuce	-
Ahi Burger *	\$17.50
Ahi tuna, seared and sesame crusted, topped with Kin lettuce, tomato and onion	-
Beef Brisket Slow roasted Beef Brisket, topped with Horseradish ai	\$17.50 oli
SLIDERS	-
Crab	\$6
House made Crab patty, fried and topped with caper tomato	tartar and
Bison*	\$6
Montana Bison mixed with bacon, topped with Ble	-
Falafel House made chickpea patty topped with sprouts o Tzatziki	\$5 and
Lamb*	\$6
	\$6

ENTREES

Fish and Chips\$18.50Beer battered Cod served with James Fries, cole slawand 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\$16.50Ground Montana Mannix beef, cooked in a rich brown gravy, topped with peas, carrots, mashed potatoes and aged white cheddar
Steak and Fries *\$35Hand cut 12 oz Ribeye served with our fresh cut Jamesfries and our house made ChimichurriAdd: Mashed potatoes and sauteed veggies - \$4
Pork Souvlaki * \$21 Grilled Marinated Pork over lemon Greek rice

FRIED POTATOES

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

James Fries	Small Large \$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 <u>Raw or Undercooked</u> foods may result in foodborne illness

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



SALADS

SALAD PROTIEN ADDITIONS

CHICKEN - 6.75 AHI TUNA * - \$10 BISON SKEWERS* - \$15 MONTANA HAND CUT SIRLOIN* -10

House Salad

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

Caesar Salad *

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

Kale Caesar *

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

Cyprus Chop

\$16.50

\$19.50

\$6.25

\$9

\$9.25

Fresh chopped Romaine, chickpeas, cucumber, olives, Feta cheese, croutons and topped with grilled chicken

Asian Tuna Salad *

Grilled Ahi tuna, served o shredded cabbage, mixed greens, avocado, cucumber, pickled onions and topped with crispy Wonton strips, Sriracha aioli and sesame dressing

FEATURED

The Alder Street Gyro * 👞	\$15
Seasoned Mannix ground beef, lettuce, tomato,	-
Feta, Tzatziki on grilled pita	

Western Meat Block, Butte MT, Steak Burger*

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

Check out Western Meat and Sausage Block: westernmeatblock.com

Executive Chef Noel Mills 127 West Alder, Missoula MT (406) 721-8151 www.jamesbarmontana.com Instagram - @jamesbarmt

\$18

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SHARED PLATES

The Dips\$14A trio of Tzatziki, hummus and warm spicy Feta cheeseserved with pita
Beef Bites * \$18 Sautéed shoulder tenders with white button mushrooms garlic, Sweet Vermouth, lemon juice and butter.
Topped with Parmesan cheeseQueso Fundido\$15Spicy Chorizo baked with chiles and cheese, servedwith corn tortilla chips
Smoked Gouda Mac & Cheese\$12The 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

Shrimp Saganaki

\$18 Shrimp sautéed in a Greek tomato sauce topped with Feta and served with Le Petit baguette on the side

SOUP OF THE MOMENT
SERVED WITH SLICED LE PETIT
BAGUETTE

Cup |Bowl \$4.5 |\$6.50

BISON STEW

SERVED WITH SLICED LE PETIT BAGUETTE

Cup |Bowl \$5 |\$7.50

CHOCOLATE CHIP COOKIE

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

\$6.5

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