



HORN & CATTLE

COFFEE DRINKS

LATTE DOUBLE 5. | SINGLE 4.

CAPPUCCINO DOUBLE 5. | SINGLE 4.

AMERICANO DOUBLE 4. | SINGLE 3.

MOCHA DOUBLE 5. | SINGLE 4.

MACCHIATO DOUBLE 4. | SINGLE 3.

SEASONAL LATTE DOUBLE 5. | SINGLE 4.

TEA LATTE DOUBLE 5. | SINGLE 4.

HAIR OF THE DOG

CLASSIC MIMOSA 9.

prosecco, orange juice

BLOODY MARY 10.

cold spring vodka, house bloody mary mix

PEARL SNAP 12.

silver rum, maraschino, cucumber, grapefruit, sparkling wine

TAMARACK 12.

vodka, carrot, ginger, lemon

H & C BREAKFAST 25.

steel-cut oats, greek yogurt parfait, fresh fruit and berries, fresh breakfast breads
scrambled eggs, bacon, sausage, biscuits and gravy

SPECIALTIES FROM THE KITCHEN

BUILD YOUR OWN OMELETTE

bacon, sausage, ham, smoked salmon, swiss, cheddar, brie, goat cheese, avocado
heirloom tomatoes, smoked mushrooms, spinach, peppers, onions, zucchini

BREAKFAST BURRITO

flour tortilla, black beans, potatoes, mexican cheeses, scrambled eggs, green chile sauce, avocado

EGG WHITE SCRAMBLE

three cage free egg whites, wilted spinach, sliced tomato

HOUSE SMOKED SALMON AND BAGEL

new york style bagel, whipped cream cheese, capers, red onion, soft boiled egg, sliced tomato

CHILAQUILES

two cage free eggs, corn tortillas, red chile sauce, mexican cheeses, crema, avocado

HOUSE BUTTERMILK PANCAKES

add huckleberries or caramelized bananas

BRIOCHE FRENCH TOAST

caramelized apples, maple syrup and whipped butter

CLASSIC OR SMOKED SALMON BENEDICT

english muffin, grain mustard hollandaise

EXECUTIVE CHEF ERIC GRUBER and his team would like to thank the following farmers and partners for their continued support of local Montana and northwest sustainability: Montana: Amalthia Dairy, Rancho Picante Bison, Montana Trout Culture, Yellowstone Grass Fed Beef; South Dakota: Prairie Harvest; Idaho: Snake River Farms.

*Please be advised that the consumption of raw or undercooked meats may increase the risk of foodborne illness.
If you have any dietary restrictions or requests, please let your server know.