



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.

HAIR OF THE DOG

CLASSIC MIMOSA 10.

prosecco, orange juice

BLOODY MARY 10.

cold spring vodka, house bloody mary mix

JUST BEET IT 14.

rye, coconut rum, cold brew coffee, beet, lemon, maple

MOUNTAIN BREEZE 14.

lillet blanc, prosecco, grapefruit, basil

H & C BREAKFAST 25.

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

SPECIALTIES FROM THE KITCHEN

BUILD YOUR OWN OMELETTE

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

RAWNOLA

blue majik almond milk, blueberry, pistacio

EGG WHITE SCRAMBLE

three cage-free egg whites, wilted spinach, sliced tomato

SMOOTHIE

spirulina, kale, green apple, banana, agave or smoothie of the day

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

BUTTERMILK FRENCH TOAST

farmer's bread, brandied peaches, mascarpone whipped cream, streussel topping

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.