



HORN & CATTLE

COFFEE DRINKS

LATTE DOUBLE 6. | SINGLE 5.

CAPPUCCINO DOUBLE 6. | SINGLE 5.

AMERICANO DOUBLE 5. | SINGLE 4.

MOCHA DOUBLE 6. | SINGLE 5.

MACCHIATO DOUBLE 5. | SINGLE 4.

HAIR OF THE DOG

CLASSIC MIMOSA 10.

prosecco, orange juice

BLOODY MARY 10.

cold spring vodka, house bloody mary mix

THE AURIC 15.

aged rum, dollin dry, aperol, prosecco, lemon

BREAKFAST MENU

All breakfast items include our famous morning pastries

BUILD YOUR OWN OMELET 16.

three farm eggs, ham, sausage, smoked turkey, bacon, smoked salmon
tomato, mushroom, peppers, onion, spinach, avocado, swiss, cheddar, brie, goat cheese
house potatoes

AVOCADO TOAST 14.

honey whole wheat bread, sesame seed pesto, grilled tomato, poached eggs, radish

BUTTERMILK PANCAKES 13.

House recipe batter, whipped butter, maple syrup
add caramelized bananas or huckleberries 2.

CHILAQUILES 14.

crisp corn tortillas, red chile sauce, queso cotija, cilantro, avocado, crema, two farm eggs

STEEL CUT OATS 15.

bruleed with brown sugar, dried fruit, brown sugar, berries, choice of milk

HORN AND CATTLE BREAKFAST 16.

three farm eggs any style, choice of applewood bacon, breakfast sausage or ham steak, house potatoes

EGGS BENEDICT 17.

two poached farm eggs, house sourdough English muffins
choice of country ham, smoked salmon, grain mustard hollandaise

BISCUITS AND GRAVY 15.

two farm eggs any style, house buttermilk biscuits, country gravy

RAWNOLA 14.

blue majik almond milk, blueberries, figs, pistachio

SIDES

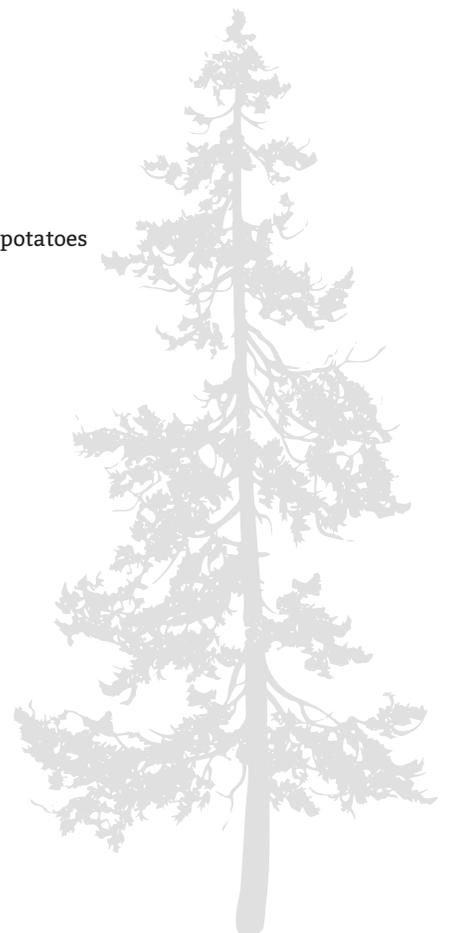
Fresh fruit and berries 6.

Applewood bacon, breakfast sausage or ham steak 3.

Breakfast potatoes 2.

Choice of toast or sourdough English muffin 2.

Two farm eggs any style 4.



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.