



HORN & CATTLE

SHARABLES

- ELK MEATBALLS 15.**
guajillo tomato sauce, house ricotta, basil
- CEDAR PLANK MUSHROOMS 16.**
foraged mushrooms, goat cheese
thyme, estate olive oil
- STEAK TARTAR 18.**
yellowstone grassfed beef, cured egg, fried capers
estate olive oil, house mustard, truffle root chips
- KOREAN CHICKEN WINGS 14.**
brown sugar brine, ginger sesame dressing
coriander cream, pea shoots
- SMOKED TROUT SPREAD 15.**
warm olives, sunflower seed pesto, crusty bread

STARTERS

- ELOTE 12.**
corn, citrus, chili powder, cilantro, queso fresca, lemon mayonaise
- CAESAR 14.**
romaine hearts, sage dressing, sourdough croutons
crisp and shaved grana cheese
- CHICKEN FRIED QUAIL 13.**
pickle brine, chow chow
sweet pepper jelly, agave drizzle
- HEIRLOOM TOMATO GAZPACHO 12.**
tarragon oil, pepper chutney



FEASTS

- PICKLE-BRINED FRIED CHICKEN WHOLE 50. | HALF 33.**
cheddar biscuit, peppercorn honey butter, crème fraiche mashed potatoes
broccolini, country gravy, maple mustard drizzle
- BRAISED BISON SHORTRIBS DOUBLE 69. | SINGLE 39.**
crème fraiche mashed potatoes, root vegetables, gremolata, natural jus
- SPAGHETTI AND MEATBALLS LARGE 44. | SMALL 25.**
elk meatballs, tomato sauce, grana cheese, basil
- 32OZ. "TOMAHAWK" BONE-IN-RIBEYE 125.**
gougere with manchego cream, ratatouille, salsa verde

MAINS

- 14 OZ WAGYU NEW YORK STRIPLOIN 60.**
smoked potato puree, bone marrow bignet
caramelized onions, chimichurri
- BERKSHIRE PORK CHOP 31.**
parma prosciutto, creamed corn, poblano chilies
molasses pickled shallots, potlicker sauce
- MISO BRAISED LAMB SHANK 34.**
melted leeks, charred bok choy, pickled radish
lamb jus, english pea pesto
- FAROE ISLAND SALMON 33.**
crispy salmon skin, local summer squash, watercress nage'
- VEGAN ENCHILADAS 26.**
corn tortillas, cashew cheese, black beans, pickled onion
- H & C BURGER 17.**
yellowstone grassfed beef, secret sauce, caramelized onion
butter lettuce, choice of cheese, house potato bun
- BISON MEATLOAF 28.**
apple wood smoked bacon, crème fraiche mashed potatoes
broccolinini, fried onions, fried duck egg, green peppercorn sauce

SIDES

- GRILLED CAULIFLOWER STEAK 11.**
sunflower seed pesto, root vegetables
- HOUSE TRUFFLE FRIES 7**
harissa ketchup, secret sauce
- ROASTED ORGANIC CARROTS 7.**
sauce gribiche
- BLUE CHEESE POPOVER 6.**
chive butter, sea salt
- BLISTERED SHISHITO PEPPERS 7.**
bonito flakes, ponzu, prosciutto

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: Amaltheia Dairy, Yellowstone Grass Fed Beef; South Dakota: Prairie Harvest; Idaho: Snake River Farms.



HORN & CATTLE

WINE BY THE GLASS

sparkling & rose

- LA MARCA** prosecco, it **10./40.**
- TREVERI** sparkling rose, columbia valley, wa **14./54.**
- FATTORIA MORETTO** lambrusco, it, **15./57**
- TABLES CREEK** rose, paso robles, ca **14./54.**
- LA SOLITUDE** rose, cotes du rhone, fr **10./38.**
- MONTARIBALDI** rose, lange, it **12./46.**

white

- CESCONI** nosiola, vigneti delle dolomiti, it, **16./62.**
- DIWALD** "goldberg" gruner veltiner, austria, **18./70.**
- WHITEHAVEN** sauvignon blanc, marlborough, nz **13./50.**
- DIRTY & ROWDY** semillon, yountville, ca **18./70.**
- MARTIN WOODS** chardonnay, willamette valley, or **13./50.**
- DUNHAM** chardonnay, columbia valley, wa **16./62.**
- LUBANZI** chenin blanc, swartland, sa **10./38.**

red

- CLIFF LEDE** "fel" pinot noir, anderson valley, ca **18./70.**
- MCKINLAY** pinot noir, willamette valley, or, **14./54.**
- ROCO** "the stalker" pinot noir, willamette valley, or, **25./98.**
- ANCIENT PEAKS** cabernet sauvignon, paso robles, ca **11./41.**
- BALBOA** "artist" cabernet sauvignon, walla walla, wa **14./54.**
- PINE RIDGE** cabernet sauvignon, napa valley, ca **25./98.**
- DUNHAM** syrah, columbia valley, wa **18./70.**
- DELILLE** "D2" bordeaux blend, napa valley, ca **28./105.**
- DIRTY & ROWDY** mourvedre, ca **18./70.**
- FLORENT DESCOMBE** cru de beaujolais, fr **13./50.**

COCKTAILS

THE GAUCHO

cachaca, luxardo, pineapple, lime, house bitters **15.**

MOUNTAIN BREEZE

huckleberry vodka, pineapple, lime **15.**

DAISY DUKE

barrel aged gin, creme de violet, lemon, lavender **15**

BIG SKY BRAMBLE

bourbon, lemon, huckleberry compote **15.**

MADISON RANGE MARGARITA

blanco tequila, grapefruit, lime, agave, firewater tincture **15.**

THE AURIC

aged rum, dollin dry, aperol, prosecco, lemon **15.**

Barrel Aged Classics

LONE MOUNTAIN

bourbon, rye, calvados, carpano antica angostura bitters **15.**

MEZCAL NEGRONI

mezcal, barolo chinato, carpano antica, campari **18.**

APEROL NEGRONI

barrel aged gin, dolin blanc, aperol **15.**

local whiskey flight **18.**

THREE MONTANA WHISKIES 1oz EA.
ask your bartender about today's trails

BEER

on draft

COLD SMOKE

kettlehouse brewing, 6.5% abv, missoula **7.**

MIDAS CRUSH IPA

map brewing, 6.9% abv, bozeman **7.**

STRANGE CATTLE NEW ENGLAND IPA

map brewing, 6.5% abv, bozeman **7.**

PILSNER

bayern brewing, 5% abv, missoula **7.**

SOUR ROTATOR

bozeman brewing, 5.3% abv, bozeman **7**

BEEHIVE ROTATOR

beehive brewery, big sky **7.**

bottles & cans

HOPZONE IPA

bozeman brewing, 7.0% abv, montana **7.**

BOZONE AMBER

bozeman brewing, 5.4% abv, montana **7.**

DANCING TROUT ALE

bayern brewing, 7.5% abv, montana **7.**

STELLA ARTOIS LAGER

stella artois brewery, 5% abv, belgium **7.**

SEATTLE DRY CIDER **8.**

semi-dry, 6.5% abv, washington

HONEY RYE (gluten free)

neptunes brewing, 6% abv, montana **7.**

COORS LITE

4.2% abv, colorado **6.**

KALIBER NA

ireland **6.**