

# MENU

## Starters.

### Pony Keg Nachos

Tri-colored Chips, Onion, Fresno Peppers, Diced Tomatoes, Black Olives, Black Beans, Shredded Cheddar, Queso, Cilantro, Sour Cream, Salsa  
Add Chicken - 5, Add Ground Beef - 5

18

### Big A\*\* Pretzel

18" Bavarian Pretzel, Brushed Butter, Salt, Beer Cheese

18

### Spinach & Artichoke Dip

Spinach, Artichoke, Garlic, Cream Cheese, Shredded Parmesan, Bread

14

### Mussels

Thai Coconut Broth, Cilantro, Bread

18

### Chicken Kimchi Dumplings

(5) Chicken Dumplings, Asian Dipping Sauce, Spicy Mustard Upon Request

11

### Artichoke Goat Cheese Flatbread

Spinach Artichoke with Goat Cheese, Tomato Parmesan, Confit Garlic, Arugula

17

### Pepperoni Flatbread

Mozzarella Pepperoni, Confit Garlic Oil, Marinara

17

### Panko Fried Burrata

Marinara, Fried Capers. Pine Nuts on a Bed of Arugula

14

### Hummus

Flatbread with Hummus Cucumbers, Carrots, Tzatziki, Pickled Vegetables, Seasonal Sides

20

### Shuck You\*

Daily Selection of Fresh Oysters - Market Price

## Sandwiches.

### Cauliflower Tacos

Three Flour Tortilla, Spicy Breaded Cauliflower, Coleslaw, Avo Crema, Pina Colada Sauce, Tomato, Cilantro, Pickled Vegetables, Pineapple Salsa

15

### Granary Burger

Half Pound Brisket and Beef Patty, White Cheddar, Lettuce, Tomato, Pickles, Red Onion, Brioche Bun, Garlic Mayo, Fries

20

### Smash Burger

Half Pound Angus/Wagyu Burger, Brioche Bun, American Cheese, Grilled Onion, Lettuce, Tomato, Pickles, Fry Sauce, Fries

22

### Double Stack B.L.T.

Bacon, Lettuce Tomato, Garlic Aioli on Texas Toast, Fries

15

### Granary Gyro

Sliced Beef and Lamb, Goat Cheese, Tomato, Red Onions, on Flatbread Wrap, Tzatziki Sauce, Fries

17

### Ahi Tuna Sandwich

Ahi Tuna, Coriander Slaw, Wasabi Mayo, Brioche Bun, Tartar Sauce, Fries

18

### Fish & Chips

8 oz. Beer Battered Cod, Tartar Sauce, Lemon, Fries

18

### Soup of the Day

Rotating Seasonal Soups

8

### Sauce on the Side:

Add a 2 oz. Portion of Any of the Following Sauces:  
Marinara, Ranch, Blue Cheese, Tzatziki, Truffle Vin, Citrus Vin, Caesar, Tartar, Salsa, Sour Cream

3

## Salads.

### Cobb Salad

Mixed Green, Diced Tomatoes, Red Onion, Avocado, Hardboiled Egg, Blue Cheese, Bacon Lardon, Choice of Dressing

15

### Granary Salad

Mixed Greens, Arugula, Artichoke, Kalamata Olives, Piparra Peppers, Marcona Almonds, Truffle Vinaigrette

16

### Beet Salad

Mixed Greens, Beets, Orange Supremes, Shaved Red Onion, Candied Pecans, Citrus Vinaigrette, Goat Cheese

15

### Caesar Salad

Romaine, Parmesan, Croutons, Cracked Black Pepper, Tomato, Caesar Dressing

15

### Poke' Bowl

Ahi Tuna, Colrose Sesame Rice, Avocado, Fresno Pepper, Ponzu, Wakame Seaweed, Spicy Mayo

19

### Side Salad

Mixed Greens, Tomatoes, Red Onion, Cucumber, Croutons

6

Add Chicken, Shrimp, or Ham to Any Salad - 5

## Pasta.

### Granary Pasta

Pappardelle Noodles, Chicken, Andouille Sausage, Shrimp, Artichoke, Mushroom, Red Pepper, Parmesan, Parsley, In a Blackened Cream Sauce

30

### Orecchiette Crema

Bacon Lardon, Peas, Shallot, Mascarpone Cream, Confit Garlic

22

### Beef Stroganoff

Beef Tips, Pappardelle Noodles, Mushroom, Shallots, Sour Cream Puree of Rutabaga, Turnip, Onion

22

## Mains.

### Salmon

8 oz. Fillet, Baked Fingerling Potatoes, Huckleberry BBQ, Seasonal Vegetables

36

### Steak Frites

8 oz. Coulotte, Poivrade Sauce, Truffle Parmesan Fries

28

### Flat Iron Steak

8 oz. Flat iron, Red Wine Demi Sauce, Wine Carrots, Parsnip Mash, Seasonal Vegetables

36

### Sirloin

10 oz. Sirloin, Garlic Herb Compound Butter, Parsnip Croquette, Seasonal Vegetables

57

### Grilled Pork Chop

Bone-In Pork Chop, Honey Butter Parsnips, Braised Leeks, Fried Rosemary, Maple Sauce, Pine Nuts

28

### Airline Chicken Breast

9 oz. Baked Lemon Pepper Breast, Broccolini, Fingerling Potato, Mustard Shallot Cream Sauce

30



Happy Hour  
3-5 PM Daily  
20% OFF



thegrnary.com

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

18% gratuity will be added to all tables of 6 or more.

## Sweet Endings.

|   |    |
|---|----|
| <b>Affogato</b><br>Rotating Ice Cream, Shot of Espresso       | 12 |
| <b>Cast Iron Cookie</b><br>House Baked Soft Cookie, Ice Cream | 12 |
| <b>Cheesecake</b><br>Rotating Seasonal Options                | 12 |
| <b>Chocolate Mousse</b>                                       | 12 |
| <b>Cake O' the Day</b>  | 12 |

## Non-Alcoholic.

|  |   |
|--|---|
| <b>Athletic Beer</b><br>Light, Free Wave Hazy IPA, Run Wild IPA, Upside Dawn, Golden Ale | 5 |
| <b>Present CBD Sparkling Water</b><br>Blood Orange, Lemon Lime, Natural                  | 9 |
| <b>Lyre's N/A</b><br>G&T, Classico   | 5 |

## Coffee.

|                         |   |
|-------------------------|---|
| <b>Espresso</b>         | 3 |
| <b>Americano</b>        | 4 |
| <b>Whole Milk Latte</b> | 5 |
| <b>Drip</b>             | 2 |

## Signature Cocktails.

|  |    |
|--|----|
| <b>Tuaca Side Car</b><br>Tuaca, Cointreau, Lemon, Sugar Rim  | 14 |
| <b>Desert Rose</b><br>Fresno infused Piedra Azul Blanco Tequila, Prickly Pear, Pineapple, Lime juice, and Tajin Rim.                         | 16 |
| <b>Granary Old Fashioned</b><br>Bulleit Rye, Elijah Craig Small Batch Bourbon, Trinity Bitters, Turbinado Simple<br>add Cherrywood Smoke \$3 | 14 |
| <b>The Montanan</b><br>Four Roses Bourbon, Gran Gala, Carpano Antica, Luxardo Cherry<br>add Cherrywood Smoke \$3                             | 14 |
| <b>Huckledrop</b><br>Vodka, Triple Sec, Simple syrup, Lemon Huckleberry Puree  | 14 |
| <b>Pama Cosmo</b><br>Vodka, Absolut Citron, Triple Sec, Pama Liqueur, Lime   | 14 |
| <b>Lemon Meringue</b><br>Vanilla Vodka, Pineapple Juice, Lemon Juice, Simple   | 12 |
| <b>Apple Cider Mule</b><br>Vodka, Lime, Cinnamon Simple, Ginger Beer, Apple Cider  | 13 |
| <b>Larson Martini</b><br>Tanqueray Gin or 360 Vodka, Dry Vermouth, Blue Cheese Stuffed Olives, Side of Olive Juice                           | 14 |
| <b>Amaro Sour</b><br>Amaretto, Amaro, Aperol, Lemon, Bitters, Egg White  | 14 |
| <b>Purple Rain</b><br>Empress Gin, Tanqueray Orange, Lillet Blanc, Creme de Violet, Lemon  | 14 |

\* Ask your Server about our ZERO-PROOF MOCKTAILS! \*

## Wine.

### Bubbles.

|   |       |
|---|-------|
| <b>Pommery, 'Pop' Blue</b><br>Champagne, France ~ 187ml | 20    |
| <b>Dr. Loosen</b><br>Sparkling, Riesling, Germany       | 10/28 |
| <b>Gruet</b><br>Sparkling, USA                          | 11/33 |
| <b>LaMarca, Rosé</b><br>Brut Rosé, Italy                | 12/36 |
| <b>Saracco</b><br>Moscato D'Asti, Italy                 | 12/36 |
| <b>Lyre's, Classico N/A</b>                             | 10    |

### Whites.

|  |       |
|--|-------|
| <b>Figuère</b><br>Mediterranée Rosé, La Londe-les-Maures, France   | 11/33 |
| <b>O.P.P.</b><br>Pinot Gris, Willamette Valley, Oregon             | 9/39  |
| <b>Locations NZ</b><br>Sauvignon Blanc, New Zealand                | 14/42 |
| <b>Mer Soleil</b><br>Chardonnay, Santa Lucia Highlands, California | 12/36 |
| <b>Revelation</b><br>Riesling, Columbia Valley, Washington         | 9/27  |
| <b>Contesa</b><br>Pecorino, Dry White Wine, Abruzzo, Italy         | 15/42 |
| <b>Les Legends</b><br>Bordeaux Blanc, France                       | 13/39 |
| <b>Bargetto</b><br>Pinot Grigio, Monterey, California              | 13/39 |

### Reds.

|  |       |
|--|-------|
| <b>Yamhill Estate</b><br>Pinot Noir, Yamhill County, Oregon        | 14/42 |
| <b>Leydier Family</b><br>Vaucluse Rouge Vin de Pays, Rhone, France | 14/42 |
| <b>TSW</b><br>Cinsault, South Africa                               | 14/42 |
| <b>The Critic</b><br>Cabernet Sauvignon, Napa, California          | 13/39 |
| <b>Paulucci</b><br>Malbec, Argentina                               | 12/36 |
| <b>Tobelos Crianza</b><br>Rioja, Spain                             | 14/42 |

### Beer On Tap.

|   |   |
|---|---|
| <b>Kronenbourg 1664 ~ 5%</b><br>Golden Pale Lager, Kronenbourg Brewery, France          | 7 |
| <b>Coors Light ~ 5%</b><br>Lite American Lager, Coors Brewery, Golden, CO               | 4 |
| <b>Dirt Church IPA ~ 5.2%</b><br>Hazy IPA, Bitter Root Brewing, Hamilton, MT            | 7 |
| <b>41 Peaks ~ 7.1%</b><br>Rocky Mountain IPA, By All Means Brewing, Billings, MT        | 7 |
| <b>Street Fight ~ 6.5%</b><br>Irish Red Ale, Angry Hanks Microbrewery, Billings, MT     | 6 |
| <b>Peach Wheat ~ 4.5%</b><br>Wheat ale with fruit, Meadowlark, Billings, MT             | 7 |
| <b>What The Hell ~ 7.3%</b><br>Black Malt Liqueur, Canyon Creek Brewery, Billings, MT   | 7 |
| <b>White Noise ~ 5.7%</b><br>Hefeweizen, Überbrew, Billings, MT                         | 7 |
| <b>Czechmate ~ 5.1%</b><br>Pilsner, Red Lodge Ales, Red Lodge, MT                       | 7 |
| <b>Exclusiv ~ 5.1%</b><br>Lager, By All Means Brewing, Billings, MT                     | 7 |
| <b>Grazing Clouds ~ 7.2%</b><br>New England IPA, Mountains Walking Brewery, Bozeman, MT | 7 |