

## Snacks.

### Empanadas ~ 11



3, duck bacon, sweet corn, cream cheese, bbq sauce

### Olives & Almonds ~ 18



marinated olives, marcona almonds, rosemary crackers

### Ahi Tostadas\* ~ 13

3 mini wonton crisp shells, local micro greens, fresno chili

### Soup of the Day ~ 8/12

Dinner

# MENU

## Shareables.

### Keg Nachos

26

tri-colored chips grilled onion, fresno peppers, diced tomatoes, black olives, braised black beans, shredded cheddar, queso, cilantro, sour cream, salsa

Pony Keg \$18

add chicken \$4 ~ add steak \$6

### Big A\*\* Pretzel



18

18" bavarian pretzel, black truffle butter, hawaiian black salt, house montana street fight beer cheese

Little A\*\* Pretzel 10" bavarian pretzel \$12

### Caprese Flatbread



14

heirloom cherry tomatoes, basil oil, fresh mozzarella, griddled flatbread, balsamic

chicken \$4

### Charcuterie Board

27

chef's selection of 2 meats & 2 cheeses, local honey, marinated olives, mixed nuts, dried apricots, rosemary crackers

3 meats & 3 cheeses \$34

### Spinach & Artichoke Dip



14

spinach, artichoke, garlic, cream cheese, shredded parmesan, grilled sourdough

### Steamed Mussels

18

1 pound, thai coconut broth, cilantro, grilled bread

### Short Rib Poutine

16

braised short rib, fries, wild mushroom demi, montana lifeline cheese curds, fried sage

### Shuck You\*

MP

Daily Oyster Selection

## Garden & Grains.

### Poké Bowl\*

19

steamed calrose rice, ahi tuna, mashed avocado, jalapeño, house-made spicy mayo, ponzu, wakame seaweed salad, sesame

### Granary Salad

16

mixed greens, arugula, artichoke, kalamata olives, piparra peppers, marcona almonds, house-made truffle vinaigrette  
add chicken \$4 ~ add shrimp \$5

### Beet Salad

15

mixed greens, red & gold chance farms beets, orange supremes, shaved red onion, candied pecan, house-made citrus vinaigrette, amaltheia goat cheese  
chicken \$4 ~ add shrimp \$5

### Grilled Caesar

15

grilled baby romaine, shaved parmesan, heirloom cherry tomatoes, house-made brioche crouton, cracked black pepper, roman caesar dressing  
add chicken \$4

## Chef's Specials.

### Granary Pasta

30

fresh yellowstone pasta co. pappardelle noodles, andouille sausage, shrimp, chicken, artichoke, mushroom, red pepper, parmesan, parsley

### Roasted Half Chicken

34

garlic mashed potatoes, baby french carrots, honey chicken jus, chive, lemon oil

### Ora King Salmon

36

8 oz new zealand filet, seared crispy skin, herb confit fingerling potatoes, chef's veg, huckleberry bbq

### Grilled Shrimp & Grits

21

white cheddar grits, bacon collard greens, house-made chimichurri, cilantro

### Elk Bolo

26

ground montana elk and fire roasted tomato meat sauce, basil, parmesan polenta

### Bison Short Rib

42

braised bison short rib, garlic mash, baby french carrots, red wine demi, crispy tobacco onions

### 50/50 Burger\*

17

8-ounce house blend of brisket & bacon, white cheddar, lettuce, tomato, pickles, red onion, house-made brioche bun, house mayo, fries

### Cauliflower Steak

28

grilled romanesco cauliflower, paprika, white beans, red pepper coulies, house-made arugula pesto, crispy harissa chick peas

### Montana Angus Skirt Steak Frites\*

24

8 ounce marbled meats Angus steak, truffle parmesan fries

### Montana Angus Flat Iron Steak\*

36

8 ounce marbled meats angus steak, seared, red wine demi, baby french carrots, chef's veg

### Montana Wagyu Sirloin\*

67

10 ounce marbled meats wagyu sirloin, garlic herb compound butter, featured risotto, chef's veg



Happy Hour Specials

\*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.



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Billings, MT 59102

thegrnary.com



## Beer.

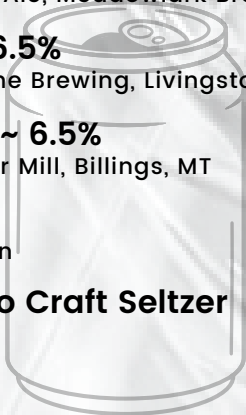
### On Tap.

<b>Kronenbourg 1664 ~ 5%</b> Golden Pale Lager, Kronenbourg Brewery, France	6
<b>Yamabiko ~ 5%</b> Rice Lager, New Hokkaido, Bozeman, MT	6
<b>Magic Hobo Monkey ~ 8.2%</b> Hazy IPA, Meadowlark Brewing, Billings, MT	6
<b>41 Peaks ~ 7.1%</b> Rocky Mountain IPA, By All Means Brewing, Billings, MT	8
<b>Street Fight ~ 6.5%</b> Irish Red Ale, Angry Hanks Microbrewery, Billings, MT	7
<b>Huckleberry Cream Ale ~ 5%</b> Laughing Dog Brewery, Sandpoint, ID	7
<b>What The Hell ~ 7.6%</b> Dark Malt Ale, Canyon Creek Brewery, Billings, MT	7
<b>White Noise ~ 5.7%</b> Hefeweizen, Überbrew, Billings, MT	8
<b>Carter's Brewing</b> Seasonal Rotator, Billings, MT	MP
<b>By All Means Brewing</b> Seasonal Rotator, Billings, MT	MP



### Bottles & Cans

<b>Tree Frog Organic ~ 5.4%</b> Pale Ale ~ Hopworks Brewery, OR	6
<b>Vanilla Porter ~ 6.4%</b> Jeremiah Johnson Brewing, Great Falls, MT	5
<b>Radler Grapefruit ~ 2%</b> Stiegl Brewing, Austria	5
<b>Battlin' Beers ~ 5.5%</b> American Cream Ale, Meadowlark Brewing, Billings, MT	9
<b>Winterfest ~ 6.5%</b> Brown Ale, Neptune Brewing, Livingston, MT	5
<b>Cherry Cider ~ 6.5%</b> Last Chance Cider Mill, Billings, MT	5
<b>White Claw</b> Rotating Selection	4
<b>New Hokkaido Craft Seltzer</b> Bozeman, MT	4
<b>Bud Light</b>	4
<b>Miller Light</b>	4
<b>Coors</b>	4
<b>Coors Light</b>	4
<b>Budweiser</b>	4
<b>Michelob Ultra</b>	4



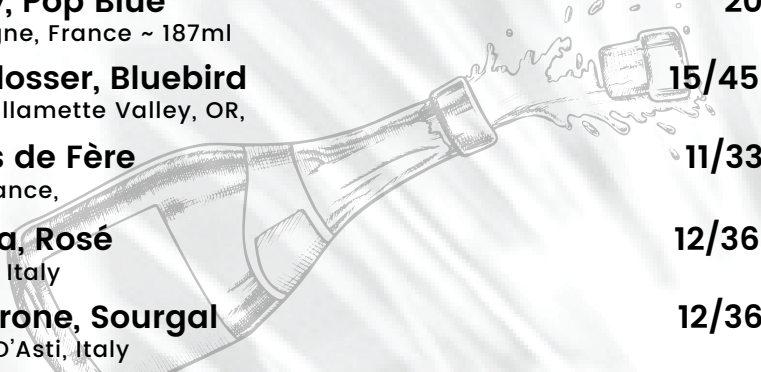
### Non-Alcoholic

<b>Athletic Beer</b> Light, Free Wave Hazy IPA, Run Wild IPA, Upside Dawn, Golden Ale	5
<b>Present CBD Sparkling Water</b> Blood Orange, Lemon Lime, Natural	9
<b>Lyre's N/A</b> Sparkling, G&T	10

## Wine.

### Bubbles.

<b>Pomery, Pop Blue</b> Champagne, France ~ 187ml	20
<b>Sokol Blosser, Bluebird</b> Cuvée, Willamette Valley, OR,	15/45
<b>Charles de Fère</b> Cuvée, France,	11/33
<b>LaMarca, Rosé</b> Brut Rosé, Italy	12/36
<b>Elio Perrone, Sourgal</b> Moscato D'Asti, Italy	12/36
<b>Lyre's, Classico N/A</b> Sparkling Non-Alcoholic	10



## White.

<b>Figueire Méditerranée, Rosé</b> La Londe-les-Maures, France	11/33
<b>O.P.P</b> Pinot Gris, Southern France	9/39
<b>Domaine de Maubet</b> Sauvignon Blanc Blend, Gascony, France	10
<b>Locations NZ</b> Sauvignon Blanc, New Zealand	14/42
<b>Mer Soleil</b> Chardonnay, Santa Lucia Highlands, CA	12/36
<b>9 Hats</b> Riesling, Columbia Valley, WA	9/27
<b>L'École, Luminesce</b> Bordeaux Blanc, Walla Walla, WA	14/42
<b>Txomin Etxaniz Blanco</b> White Blend, Getaria, Spain	13/39
<b>Alois Lageder</b> Pinot Grigio, Alto Adige, Italy	13/39
<b>Tozai, Snow Maiden</b> Sake, Japan	15

## Red.

<b>Yamhill Estate</b> Pinot Noir, Yamhill, OR	14/42
<b>Goose Ridge, G3</b> Merlot, Columbia Valley, WA	9/27
<b>Suzor, Infinite Emotions</b> Gamay/Pinot Noir, Yamhill-Carlton, OR	14/42
<b>The Critic</b> Cabernet Sauvignon, Napa, CA	13/39
<b>Vigna del Lauro</b> Cabernet Franc, Friuli, Italy	15/45
<b>Tobelos, Crianza</b> Tempranillo Style, Rioja, Spain	14/42



## Signature Cocktails.

<b>Granary Manhattan</b> four roses bourbon, gran gala, carpal antica, luxardo cherry add cherrywood smoke \$3	14
<b>Coco Loco</b> malibu, piedra azul blanco, triple sec, lime, cocoreal, cream	14
<b>Pama Cosmo</b> 360 vodka, citron vodka, triple sec, pama liqueur, lime	14
<b>Lemon Meringue</b> vanilla vodka, pineapple juice, lemon juice, simple	10
<b>Café Negroni</b> beefeater gin, tribuno sweet vermouth, espresso infused campari	12
<b>Granary Old Fashioned</b> bulleit rye, elijah craig small batch bourbon, trinity bitters, turbinado simple add cherrywood smoke \$3	14
<b>Larson Martini</b> tanqueray or 360, dry vermouth, bleu cheese stuffed olives, side of olive juice	14
<b>Fuschia Around</b> piedra azul reposado, creme de cassis, orgeat, pineapple & lime juice	10
<b>Dariann's Delight</b> cabernet, benchmark bourbon, cinnamon simple, orange bitters	12
<b>Apple Cider Mule</b> 360 vodka, lime, apple cider, cinnamon simple, ginger beer	12
<b>Granary Rotator</b> bartender special	MP



\* Ask your server about our non-alcoholic MOCKTAILS! \*