

MENU

Starters.

- Pony Keg Nachos

18

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

18

18" Bavarian Pretzel, Brushed Butter, Salt, Beer Cheese
- Spinach & Artichoke Dip

15

Spinach, Artichoke, Garlic, Cream Cheese, Shredded Parmesan, Lemon Oil, Paprika, Bread
- Mussels

20

Thai Coconut Broth, Bread
- Chicken Kimchi Dumplings

13

(5) Chicken Dumplings, Cabbage, Ginger Soy Sauce
- Burrata

16

(2) Burrata Spheres, Seasonal Gastrique Drizzle, Basil, Fresh Berries, Bread
- Ahi Tuna*

18

Thinly Sliced and Lightly Seared, Seasame Seed Coated Ahi Tuna, Ginger Soy Sauce, Wasabi, Radish
- Crab Cakes

22

(2) House-made Crab Cakes, Buerre Blanc, Micro Greens, Grilled Lemon
- Caprese Flatbread

19

E.V.O.O. Baby Heirloom Tomatoes, Mozzarella, Torn Basil, Balsamic Drizzle
Add Chicken - 5
- Spinach Artichoke Flatbread

19

Spinach Artichoke with Parmesan Cheese, Heirloom Tomatoes, Kalamata Olives, Arugula
- Chicken Bacon Ranch Flatbread

22

Shredded Chicken, Bacon Jam, Goat Cheese, Arugula, Ranch Drizzle

Shuck You*

Daily Selection of Fresh Oysters - Market Price

Sandwiches & More.

- The Sampler

19

Half Sandwich (Choice of Chicken Salad, Grilled Cheese or B.L.T.) House Salad and a Cup of Soup
**** No Substitutions**
- Smash Burger

22

Double Wagyu Patties, Brioche Bun, American Cheese, Sauteed Onion, Lettuce, Tomato, Pickles, Fry Sauce, Fries
- Fried Chicken Sandwich

22

Grilled Brioche Bun, Mayo, Sliced Tomato, Arugula, Fries
- Granary Gyro

17

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

16

Two Flour Tortillas, Beer Battered Cod, Cabbage, Diced Tomato, Onion, Crema, Parsley & Lime
- Fish & Chips

18

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

Soup of the Day

Rotating Seasonal Soups

Happy Hour

3-5 PM Daily

20% OFF



thegranary.com

Salads.

- Cobb Salad

20

Grilled Chicken, Mixed Greens, Diced Tomatoes, Red Onion, Avocado, Sliced Egg, Blue Cheese, Bacon, Choice of Dressing
- Beet Salad

15

Mixed Greens, Beets, Orange Supremes, Shaved Red Onion, Candied Pecans, Citrus Vinaigrette, Goat Cheese
- Poke' Bowl*

19

Ahi Tuna, Calrose Sesame Rice, Avocado, Fresno Pepper, Ponzu, Wakame Seaweed, Spicy Mayo
- Steakhouse Salad

28

4 oz. Skirt Steak, Mixed Greens, Red Onion, Tomato, Cucumber, Blue Cheese Crumbles, Candied Pecans, Croutons, Blue Cheese Vinaigrette
- Caesar Salad

15

Chopped Romaine, Caesar Dressing, Parmesan, Croutons
Add Grilled Chicken - 5, Three Grilled Shrimp - 10, 4 oz. Skirt Steak - 8

Pasta.

- Granary Pasta

30

Tagliatelle Noodles, Chicken, Andouille Sausage, Shrimp, Artichoke, Mushroom, Red Pepper, Parmesan, Parsley, In a Blackened Cream Sauce
- Garden Ravioli

32

House-made Ravioli with Squash, Zucchini, Ricotta in a Brown Butter Sage Cream Sauce, Grated Parmesan
- Beef Stroganoff

26

Tagliatelle Noodles, Beef Tips, Mushroom and Sour Cream Sauce
- Mac and Cheese

12

Elbow Pasta, Cheddar Cheese Sauce, Toasted Panko and Bacon Bits
Add Fried or Grilled Chicken - 5

Mains.

- Chicken Fried Steak

28

Crispy, Hand-Battered Beef Steak, Mashed Potatoes, Classic Homestyle Country Gravy
- Salmon*

29

8 oz. Fillet, Huckleberry Sauce, Fried Capers, Steamed Rice, Lemon Oil, Grilled Lemon
- Steak Frites*

30

8 oz. Coulotte, Seasonal Sauce, Truffle Parmesan Fries
- Flat Iron Steak*

36

8 oz. Flat iron, Red Wine Demi Sauce, Mashed Potatoes, Seasonal Vegetables
- Bone-In Pork Chop

28

Bone-In Pork Chop, Mashed Potatoes, Apple Maple Glaze, Fried Onions
- Roasted Half Chicken

30

A Half Chicken, Oven-roasted to Perfection, Mashed Potatoes, Lemon Oil, Seasonal Vegetables
- Meatloaf

30

House-made Beef & Pork Meatloaf, Rainbow Carrots, Sweet Mustard Ketchup Glaze, Mashed Potatoes

*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.

Zero Proof.

Athletic Beer	5
Light, Free Wave Hazy IPA, Run Wild IPA, Upside Dawn Golden Ale	
Ask your Server about our ZERO-PROOF MOCKTAILS!	

Canned Beer.

BUDWEISER: ST. LOUIS, MISSOURI	4
BUD LIGHT: ST. LOUIS, MISSOURI	4
COORS: GOLDEN, COLORADO	4
COORS LIGHT: GOLDEN, COLORADO	4
MICHELOB ULTRA: ST. LOUIS, MISSOURI	4
MILLER LITE: MILWAUKEE, WISCONSIN	7
2 TOWNS CIDER: CORVALLIS, OREGON	5
MODELO: MEXICO CITY, MEXICO	5
STIEGL BREWING: SALZBURG, AUSTRIA	5
LAST CHANCE CIDER MILL FLATHEAD CHERRY CIDER: BILLINGS, MONTANA	5
WHITE CLAW BLACKBERRY: UNITED STATES	5
WHITE CLAW PEACH: UNITED STATES	5
WHITE CLAW BLACKCHERRY: UNITED STATES	

Signature Cocktails.

Cranberry Aperol Spritz Aperol, Cranberry, Prosecco, Soda, and a Splash of Ginger Beer	14
Nye City Sour Bourbon, Lemon Juice, Simple Syrup and Port Add Egg White \$1	15
Parmly Pickle Martini* Vodka, Olive Juice, Pickle Brine and a Dash of Fire Tincture	15
*A portion of the proceeds are donated to The Western Heritage Museum	
Granary Old Fashioned Sazarcac Rye, Elijah Craig Small Batch Bourbon, Trinity Bitters, and Turbinado Simple Add Cherrywood Smoke \$3	14
The Montanan Montana Whisky River Bourbon, Gran Gala, Carpano Antica, and Luxardo Cherry Add Cherrywood Smoke \$3	16
Huckledrop Vodka, Triple Sec, Simple Syrup, Lemon, and Huckleberry Puree	14
Corpse Reviver Gin, Lillet, Triple Sec, Lemon Juice and an Absinthe Rinse	15
Lemon Meringue Vanilla Vodka, Pineapple, Lemon, and Simple Syrup	12
Black Widow** Mezcal, Blackberry Puree and Lemon Juice	16
**A portion of the proceeds are donated to ZooMontana	
Larson Martini Tanqueray Gin or 360 Vodka, Dry Vermouth, Blue Cheese Stuffed Olives, and Side of Olive Juice	14
Dark ‘n Stormy Gosling’s Dark Rum, Lime Juice and Ginger Beer	12
Across the Pacific Silver and Gold Rum, Averna Amaro, Lime Juice and Almond Syrup	15

Wine.

Bubbles.	
Pommery, ‘Pop’ Blue Champagne, France ~ 187ml	20
Dr. Loosen Sparkling, Riesling, Germany	11/33
Gruet Sparkling, USA	12/36
LaMarca, Rosé Brut Rosé, Italy	12/36
Saracco Moscato D’Asti, Italy	12/36
Whites.	
Forever Rose Mediterranée Rosé, Provence, France	11/33
O.P.P. Pinot Gris, Willamette Valley, Oregon	10/33
Locations NZ Sauvignon Blanc, New Zealand	14/42
Mer Soleil Chardonnay, Santa Lucia Highlands, California	12/36
Ravenna Riesling, Yakima Valley, Washington	12/36
Villa Sparina Gavi Piemonte, Italy	12/36
Les Legends Bordeaux Blanc, France	13/39
Zenato Pinot Grigio, Veneto, Italy	13/39
Reds.	
Yamhill Estate Pinot Noir, Yamhill County, Oregon	14/42
Leydier Family Grenach Blend, Cotes du Rhone, Rhone, France	15/44
Renegade Syrah blend, Paso Robles, California	15/44
Gravel Bar Cabernet Sauvignon, Columbia Valley, Washington	13/39
Piattelli Grand Reserve Malbec, Argentina	14/42
Tobelos Crianza Rioja, Spain	14/42
Beer On Tap.	
Kronenbourg 1664 ~ 5% Golden Pale Lager, Kronenbourg Brewery, France	7
Mas Fina ~ 4.8% Mexican Lager, Carter’s Brewing, Billings, MT	7
Coors Light ~ 5% Lite American Lager, Coors Brewery, Golden, CO	4
Dirt Church IPA ~ 5.2% Hazy IPA, Bitter Root Brewing, Hamilton, MT	7
41 Peaks ~ 7.1% Rocky Mountain IPA, By All Means Brewing, Billings, MT	7
Street Fight ~ 6.5% Irish Red Ale, Angry Hanks Microbrewery, Billings, MT	7
Gram Master Flash~ 4.2% Strawberry Rhubarb Wheat Ale, Meadowlark, Billings, MT	7
What The Hell ~ 7.3% Black Malt Liquor, Canyon Creek Brewery, Billings, MT	7
White Noise ~ 5.7% Hefeweizen, Überbrew, Billings, MT	7
Czechmate ~ 5.1% Pilsner, Red Lodge Ales, Red Lodge, MT	7
Exclusiv ~ 5.1% Lager, By All Means Brewing, Billings, MT	7
Grazing Clouds ~ 7.2% New England IPA, Mountains Walking Brewery, Bozeman, MT	7