

HAND CRAFTED COCKTAILS

HARE OF THE DOG

Cachaça, Lemon, Ginger, Carrot 12

BREAKFAST AT TIFFANY'S

Vodka, House Cantaloupe Liqueur,
Dry Vermouth, Orange Bitters 14

SAVAGE GARDEN

Gin, Tomato-Lime Water, Poblano Liqueur,
Lillet Blanc 14

SANTA SANGRE

Blanco Tequila, Cherry Heering,
Blood Orange, Blanc Vermouth 12

NIGEL THORNBERRY

Bourbon, Scotch, Rum,
Pineapple & Passion Fruit 16

TILTED WINDMILL

Amontillado Sherry, Lillet Rouge, Spiced
Vanilla & Blueberry, Lemon 14

POSITIVE CONTACT

House Blend of Rums, Mezcal,
Lime, Orgeat, Grapefruit, Angostura Bitters
14

DOWNTOWN

Cognac, Punt e Mes, Apricot Liqueur,
Disaronno 15

RICH STRIKE

Bourbon, Ginger Syrup,
Lemon, Mint, Angostura Bitters 12

SUN MACHINE

Bourbon, Cynar,
Lemon, Orange Marmalade 14

BIRD LAW

Rye, Gin, Aperol, Pineapple, Lime,
Cherry Heering, Cinnamon Syrup 16



ROYAL MANTLE

Empress 1908 Gin, Peach Lavender Honey,
Lemon, Orange Blossom Water 14





SHARABLES

ELOTE & QUESO FUNDIDO

Grilled Sweet Corn, Chipotle-Lime Queso, Cotija Cheese,
Pico de Gallo, Tortilla Chips 18

CHARCUTERIE BLOCK

Chef's Selection of Cured and Smoked Meats, Whole Grain Dijon, Crostini,
House Pickled Vegetables 32

ARTISAN CHEESE BLOCK

Chef Selection of Artisan Cheeses, Seasonal Fruit Compote,
Accoutrements, Country Bread 32

TRIO OF GAME TARTARE

Sampling of Bison, Elk, and Wagyu Beef Tartare,
Pink Salt Block, Dijon, Caper, Roasted Garlic Aioli, Crostini, Arugula Pesto 36



WILD GAME SAUSAGE SAMPLER

Chef's Daily Sampling of
Grilled Wild Game Sausages,
Grilled Country Bread, Bacon-Onion Jam,
Whole Grain Mustard, Pickled Vegetables 38



BLOCK 3

KITCHEN & BAR

145 Town Center Avenue, Suite C, Big Sky MT 59716

406.995.9000



STARTERS

JUMBO SHRIMP CEVICHE TOSTADAS

Sweet Onion, Red Bell Pepper, Cilantro, Tomato, Lime, Avocado, Watermelon 26

TRUFFLE MAC & CHEESE

Parmesan Cream, Gruyere, Herb Bread Crumb 24

FRESH PARKER HOUSE ROLLS

Honey Butter, Bacon Onion Jam 12



MAINE LOBSTER HUSH PUPPIES

Crispy Lobster Cornmeal Fritters, Corn & Tomato Salad,
Avocado Ranch 28



SOUP & SALAD

LOBSTER & CORN CHOWDER

Maine Lobster, Sweet Corn, Potatoes 18

BURRATA & HEIRLOOM TOMATO SALAD

Fresh Burrata, Baby Arugula, Cucumber, Shaved Parmesan,
Truffle Vinaigrette, Aged Balsamic 18

ROMAINE HEART CAESAR

Grana Padano Cheese, Garlic Croutons, White Anchovy, Caesar Dressing 16

BABY ICEBERG WEDGE

Glacier Blue Cheese, Bacon Lardons, Roasted Tomato, Crispy Onions,
Creamy Blue Cheese Dressing 18

WATERMELON & LOCAL FETA

Local Feta, Radish, Pickled Watermelon Rind,
Avocado Croutons, Yuzu Vinaigrette 18

BLOCK 3

KITCHEN & BAR

FIELD & STREAM

CRISPY SKIN STEELHEAD TROUT

Montana Spelt Risotto, Oven Roasted Tomato Pesto,
Arugula, Shaved Fennel, Charred Lemon 38

WAGYU BEEF CHEESEBURGER

Cheddar, Iceberg Lettuce, Tomato, Garlic Aioli, Brioche Bun 24

Add on: Bacon 2 Substitute: Beyond Burger Patty 20

BISON BURGER

Smoked Cheddar, Bacon Onion Jam, Iceberg Lettuce, Tomato, Brioche Bun 26

LEMON-THYME ROASTED CHICKEN

Yukon Gold Whipped Potatoes, Grilled Asparagus, Chimichurri 32

CORN, MUSHROOM & TOMATO RIGATONI

Charred Corn, Roasted Mushrooms, Spinach, Basil, Tomato Broth, Parmesan,
Aged Balsamic 28 Substitute Gluten Free Pasta 4

Add On: Grilled Chicken 8 Jumbo Shrimp 16

PAN ROASTED BLACK COD

Sweet Corn Maque Choux, Ancho Chili Jam,
Avocado-Tomato Salad 46

BUTCHER BLOCK

BEEF

FILET MIGNON 8 oz 58 5 oz 36

DRY AGED RIBEYE, BONELESS 14 oz 75

WAGYU STRIPLOIN 12 oz 72

GAME

BISON RIBEYE 14 oz 78

BISON TENDERLOIN 6 oz 68

ELK STRIPLOIN 8 oz 60

DOMESTIC RACK OF LAMB 10 oz 64



FINISHING TOUCHES

HUCKLEBERRY DEMI GLACE 4

TRUFFLE BUTTER 8

ROASTED GARLIC-HERB BUTTER 4

BLUE CHEESE CRUST 6

CHIMICHURRI 7



JUMBO SHRIMP SCAMPI 24

GARLIC-HERB BUTTER

A LA CARTE SIDES

YUKON GOLD WHIPPED POTATO 8

SPELT RISOTTO 10

ROASTED DOMESTIC & WILD MUSHROOMS 15

GRILLED ASPARAGUS 8

CREAMED SPINACH 10

PARMESAN FRIES 8



TRUFFLE MAC & CHEESE

PARMESAN CREAM, GRUYERE,

HERB BREAD CRUMBS 24