

MONTANA AVENUE

GREAT AMERICAN COOKING

LUNCH

DRINKS

Jalisco Flower 10

Hornito's Anejo Tequila, Grapefruit,
St. Germain Elderflower, Sparkling Wine

Greyhound 10

Belvedere Pink Grapefruit, Fresh Squeezed
Grapefruit, Candied Grapefruit Peel

Smashed Irishman 10

Jameson, Lemon Juice, Honey, Guinness
Reduction, Mint

Ginger Margarita 10

Hornitos Tequila, Lemon, Ginger Syrup,
St. Germain Elderflower, Topped with Soda
and a Flamed Orange

Montana Avenue Margarita 9

Sauza Silver, Fresh Squeezed Lime,
Pomegranate, Orange Juice

The Last Word 10

Hendrick's Gin, Green Chartreuse,
Lime Juice

Black & Blue Mojito 9

Cruzan Rum, Fresh Blackberries,
Raspberries, Mint

Pomegranate Martini 10

Belvedere Vodka, Fresh Lemonade,
"Pom" Pomegranate Juice

APPETIZERS & SALADS

House Potato Chips Onion Dip 6

Tomato Soup Parmesan Ciabatta 6

Chicken Tortilla Soup Avocado, Pico de Gallo, Queso Blanco 7

Mixed Greens Cucumber, Grape Tomato, Cowboy Ranch 6

Smoked Salmon Galette Creme Fraiche, Chives 12

Grilled Artichoke Lemon Aioli Drawn Butter 11

Herb Hummus Grilled Flatbread, Tomato & Feta 8

Asian Chicken Salad Sesame Seeds, Ginger Soy Dressing 11

Iceberg Wedge Avocado, Organic Egg, Crisp Bacon, Bleu Cheese 8

Tempura Calamari Sea Salt, Sweet Chili Vinaigrette 11

Roasted Beet Salad Goat Cheese Mousse, Pistachios 9

Ahi Salad* Avocado, Sunomono Cucumber, Cilantro Ginger Vinaigrette 16

Grilled Chicken Caesar Salad Garlic Croutons, Parmesan Cheese 11

Chopped Chicken Salad Pine Nuts, Baby Roma, Gorgonzola Vinaigrette 11

SIDES

Mac & Cheese 5

Sauteed Spinach 5

Green Beans 5

Asparagus 5

SANDWICHES & ENTRÉES

JC's Favorite: Alaskan Halibut Avocado, Tomato, Bibb Lettuce,
Lemon Vinaigrette MP

Certified Angus Beef[®] Burger* Cheddar Cheese, Tomato,
1000 Island, Brioche Bun 12

Mac & Cheese Grilled Andouille Sausage 9

Pastrami Melted Swiss, Kosher Pickle, Coleslaw 11

Grilled Three-Cheese Tomato Soup 11

Grilled Chicken Club Jack Cheese, Bacon, Avocado 12

Rainbow Trout* Asparagus, Fingerling Potato, Charred Tomato 14

Pacific Cod Fish & Chips Caper Remoulade, Coleslaw 13

Fresh Mahi Tacos* Avocado, Cabbage, Queso Blanco 14

Fettuccini Italian Sausage, Tomato, Roasted Peppers 13

Fresh Pasta Asparagus, Melted Tomato, Parmesan Cheese 12

Chicken & Prosciutto Ravioli Arugula, Roasted Peppers 16

Grilled Turkey Flatbread Baby Swiss, Avocado, Hummus 11

Salmon* Roasted Beets, Fingerling Potatoes, Bacon Jus 16

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

MONTANA AVENUE

GREAT AMERICAN COOKING

DINNER

DRINKS

Jalisco Flower 10

Hornito's Anejo Tequila, Grapefruit,
St. Germain Elderflower, Sparkling Wine

Greyhound 10

Belvedere Pink Grapefruit, Fresh Squeezed
Grapefruit, Candied Grapefruit Peel

Smashed Irishman 10

Jameson, Lemon Juice, Honey, Guinness
Reduction, Mint

Ginger Margarita 10

Hornitos Tequila, Lemon, Ginger Syrup,
St. Germain Elderflower, Topped with Soda
and a Flamed Orange

Montana Avenue Margarita 9

Sauza Silver, Fresh Squeezed Lime,
Pomegranate, Orange Juice

The Last Word 10

Hendrick's Gin, Green Chartreuse,
Lime Juice

Black & Blue Mojito 9

Cruzan Rum, Fresh Blackberries,
Raspberries, Mint

Pomegranate Martini 10

Belvedere Vodka, Fresh Lemonade,
"Pom" Pomegranate Juice

APPETIZERS & SALADS

House Potato Chips Onion Dip 6

Tomato Soup Parmesan Ciabatta 6

Chicken Tortilla Soup Avocado, Pico de Gallo, Queso Blanco 7

Mixed Greens Cucumber, Grape Tomato, Cowboy Ranch 6

Mac & Cheese Grilled Andouille Sausage 9

Warm Brie Roasted Garlic, Sour Cherries 9

Grilled Artichoke Lemon Aioli, Drawn Butter 11

Smoked Salmon Galette Creme Fraiche, Chives 12

Tempura Calamari Sea Salt, Sweet Chili Vinaigrette 11

Herb Hummus Grilled Flatbread, Tomato & Feta 8

Asian Salad Sesame Seeds, Ginger Soy Dressing 8

Chopped Salad Pine Nuts, Gorgonzola Vinaigrette 8

Iceberg Wedge Avocado, Organic Egg, Crisp Bacon, Bleu Cheese 8

Roasted Beet Salad Goat Cheese Mousse, Pistachios 9

Caesar Salad Garlic Croutons, Parmesan Cheese 8

Tuna Tartare* Avocado, Sunomono Cucumber, Wasabi,
Citrus-Ginger Ponzu 13

ENTRÉES

JC's Favorite: Alaskan Halibut Avocado, Tomato, Bibb Lettuce,
Lemon Vinaigrette MP

Certified Angus Beef[®] Burger* Cheddar Cheese, Tomato,
1000 Island, Brioche Bun 12

Rainbow Trout* Asparagus, Fingerling Potato, Charred Tomato 17

Pacific Cod Fish & Chips Caper Remoulade, Coleslaw 15

Fresh Mahi Tacos* Avocado, 1000 Island, Queso Blanco 14

Fettuccini Italian Sausage, Tomato, Roasted Peppers 15

Fresh Pasta Asparagus, Melted Tomato, Parmesan Cheese 14

Chicken & Prosciutto Ravioli Arugula, Roasted Peppers 16

Roasted Chicken Mac & Cheese, Sautéed Spinach, Garlic 17

Sea Scallops* Caramelized Cauliflower, Snap Peas, Bacon 22

Braised Certified Angus Beef[®] Short Rib Broccolini, Baby Onions,
Whipped Potato 23

Seared Ahi Tuna* "Forbidden" Black Rice, Soy Butter 22

Grilled Ribeye* Green Beans, Shallots, Whipped Potato 25

Bacon-Wrapped Pork Tenderloin* Garlic Green Beans & Creamy Potato 21

Salmon* Roasted Beets, Fingerling Potatoes, Bacon Jus 21

SIDES

Mac & Cheese 5

Sautéed Spinach 5

Green Beans 5

Asparagus 5

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WHITE WINES

	GLASS	TERZO*	BOTTLE
NV Domaine Chandon "Pinot Noir Brut" (Sparkling Wine) California	8.5		50
09 Caymus "Conundrum" (Blend) California	10	13.25	40
09 Snoqualmie (Riesling) Columbia Valley, WA	5.75	7.75	23
09 The Shepherd (Sauvignon Blanc) Carneros, Napa Valley	7	9.25	28
10 Crossings (Sauvignon Blanc) Marlborough, New Zealand	9	11.5	36
09 Martin Codax (Albarino) Rias Baixes, Spain	8.25	11	33
08 Tangent (Pinot Grigio) Edna Valley	7	9.25	28
09 Bridlewood (Chardonnay) Monterey County	6.5	8.75	26
09 Flora Springs (Chardonnay) Napa Valley, CA	9.5	12.5	38
08 Byron (Chardonnay) Santa Maria Valley, CA	12	16	46

DRAFT BEER

Left Hand Brewing "Milk Stout" 5.5
Sierra Nevada "Pale Ale" 5.5
Abita "Purple Haze" 5.5
Stella Artois 5.5

BOTTLED BEER

Bud Light 4
Michelob Ultra 4.75
Guinness 5.5
Four Peaks "Kilt Lifter" 5.5
Corona 4.75

ROSÉ WINE

	GLASS	TERZO*	BOTTLE
09 Arizona Stronghold "Dayden" (Blend) Cochise County, AZ	7	9.25	28

RED WINES

	GLASS	TERZO*	BOTTLE
09 Dos Cabezas "Red Blend" Cochise County, AZ	7	9.25	28
09 Angeline (Pinot Noir) Sonoma County	8.5	11.25	34
08 Clifford Bay (Pinot Noir) Marlborough, New Zealand	10	13.25	40
08 Truchard "Fox Block Seven" (Pinot Noir) Carneros	15	20	58
08 Ravenswood "Zen of Zin" (Zinfandel) California	6.5	8.75	26
09 Ruta 22 (Malbec) Patagonia, Argentina	8.5	11.25	34
09 Tilia (Malbec/Syrah) Mendoza, Argentina	7	9.25	28
07 Tintara (Shiraz) McLaren Vale, Australia	8.5	11.5	34
08 14 Hands (Merlot) Washington State	5.75	7.75	23
07 Sebastiani (Merlot) Sonoma County, CA	8	10.5	32
NV PurVine (Cabernet Sauvignon) California	7.5	10	30
09 Silver Palm (Cabernet Sauvignon) North Coast	9	12	36
08 Tobin James "Notorious" (Cabernet Sauvignon) Paso Robles	10.5	14	42
08 Newton "Claret" (Blend) Napa Valley	10.5	14	42