

JAMES BAR

PLATES TO SHARE

SHRIMP DIABLO 12-

SPICY GARLIC SHRIMP TOPPED WITH PICKLED ONIONS AND CILANTRO OIL

BUFFALO STYLE PORK SHANKS 12-

MINI SLOW COOKED PORK SHANKS, FRIED CRISPY AND TOSSED WITH FRANKS RED HOT AND BUTTER, SERVED WITH CARROT AND CELERY STICKS AND CREAMY BLUE CHEESE DRESSING

MUSSELS AND FRIES 12-

MUSSELS COOKED IN A SPICY BEER BROTH SERVED WITH JAMES FRIES AND GARLIC AOLI

CLASSIC SHRIMP COCKTAIL 12-

JUMBO SHRIMP SERVED CHILLED WITH HOUSE COCKTAIL SAUCE

FALAFEL PLATE 11-

FRIED CHICKPEA FRITTERS SEASONED WITH ONION AND CUMIN. SERVED WITH BULGAR WHEAT TABBOULEH SALAD, TZATZIKI AND PITA BREAD

QUINOA CAKES 7-

QUINOA MIXED WITH ZUCCHINI, FETA, PARMESAN AND EGG. USING GLUTEN FREE OIL, FRIED TO A GOLDEN BROWN AND SERVED WITH A LEMON GARLIC AIOLI

THE DIPS 9-

A TRIO OF TZATZIKI, HUMMUS AND WARM SPICY FETA SERVED WITH PITA

EXTRA PITA 1.00 PER SERVING

RASTA RINGS 6-

THINLY SLICED JERK-SEASONED FRIED ONIONS

ANTIPASTO PLATE 12-

CHEF'S CHOICE; 2 MEATS, 2 CHEESES, PICKLED VEGGIES AND BREAD

SLIDERS

- A MINI GOURMET BURGER -

LAMB 4-

SEASONED AND TOPPED WITH TZATZIKI AND FETA

LOBSTER 5-

LOBSTER CAKES SERVED WITH CAPER TARTER AND TOMATO

ELK 4-

MIXED WITH MUSHROOMS AND TOPPED WITH SWISS CHEESE

BISON 4-

MIXED WITH BACON AND BLACK PEPPER TOPPED WITH BLUE CHEESE

MINI STAN 5-

MONTANA BEEF, OVER EASY QUAIL EGG, BACON, PICKLE, HOT PEPPER CHEESE, FRIED ONION, MAYO AND MUSTARD

BURGERS & SANDWICHES

BLACK BEAN OPTION ON ALL BURGERS

JAMES BAR QUARTER POUNDER 8.50-

MONTANA BEEF WITH HOT PEPPER CHEESE AND HOMEMADE POTATO CHIPS
DOUBLE 11-

MONTANA LAMB BURGER 10-

A QUARTER POUND OF SEASONED GROUND MONTANA LAMB TOPPED WITH FETA, ROASTED RED PEPPERS, SPROUTS, AND TZATZIKI

GREEN CHILI BISON BURGER 9-

MONTANA BISON MIXED WITH BACON TOPPED WITH ROASTED GREEN CHILIES AND AMERICAN CHEESE

AIDENATOR BURGER 12-

GRILLED LOCAL BEEF, FRIED CHICKEN EGG, PANCETTA, BACON, AGED TILLAMOOK WHITE CHEDDAR, RASTA RINGS, ROASTED ROMA TOMATOES AND A WORCESTERSHIRE BLACK PEPPER MAYO

DOUBLE 14- DOUBLE DOUBLE 16- TRIPLE TRIPLE 21-

POUTINE BURGER 13-

8 OZ. GRASS FED BURGER TOPPED WITH CHEESE CURDS AND ONION BROWN GRAVY, SERVED ON A TOASTED PRETZEL BUN WITH A SIDE OF CHIPS.

RAJUN CAJUN 10-

CAJUN-SPICED CHICKEN BREAST, PICKLED JALAPEÑOS, BLUE CHEESE CRUMBLES AND FRIED ONIONS

GRILLED CHICKEN 9-

SIMPLY GRILLED CHICKEN BREAST SEASONED W/ SEA SALT & PEPPER, SERVED ON A TOASTED BUN WITH LETTUCE AND TOMATO. SERVED WITH A SIDE OF MINT CHUTNEY WITH FETA

RASTA PIG 8-

JERK-SEASONED PORK WITH ORANGE SEASONED ONIONS AND SLAW

VEGGIE 7-

CUCUMBER, HUMMUS, TOMATO, SPROUTS, LETTUCE, RED ONION AND FETA ON BIRDMAN BREAD

JAMES BAR IS OPEN FOR LUNCH

MON – SAT 11 AM, SUNDAY AT 1PM

Noel Mills - Executive Chef

127 West Alder Missoula, Montana
406-721-8158

Eating Raw or Under Cooked Food May Result in Food Borne Illness



SOUPS & SALADS

WHOLE LEAF CAESAR 7-

HEARTS OF ROMAINE SERVED WITH GRATED PARMESAN AND HOME MADE CROUTONS

CHICKEN OPTION 10-

HOUSE SALAD 5-

FIELD GREENS SERVED WITH CROUTONS, PICKLED ONIONS AND PUMPKIN SEEDS IN A LIME CUMIN VINAIGRETTE

CYPRUS CHOP 10.⁵⁰-

ROMAINE TOPPED WITH ROASTED CHICKEN, CHICK PEAS, CUCUMBER, HOUSE CROUTONS, OLIVES AND FETA

BISON STEW 6-

SLOW COOKED BISON MEAT IN A RICH BROWN ALE GRAVY WITH POTATOES AND VEGGIES

STEAK SALAD 12-

THINLY SLICED GRILLED SIRLOIN, SERVED ON CHOPPED ROMAINE WITH PICKLED ONIONS, ROASTED RED PEPPERS, TORTILLA STRIPS, TOASTED PUMPKIN SEEDS, COTIJA CHEESE, AND SPICY BLOODY MARY VINAIGRETTE

KALE CAESAR 7.⁵⁰-

THINLY SLICED FRESH KALE TOPPED WITH ROASTED RED PEPPERS, PINE NUTS, PARMESAN CHEESE, PICKLED ONIONS AND TOSSED IN OUR CAESAR DRESSING

STEAK OPTION 12-

FRIED POTATOES

COMES WITH CHOICE OF SIDE CLASSIC KETCHUP, MANGO KETCHUP, ANCHO KETCHUP OR CAPER TARTAR SAUCE

JAMES FRIES 4.²⁵-

HAND CUT POTATOES SIMPLY SEASONED WITH SEA SALT

SPICY GARLIC FRIES 5.²⁵-

JAMES FRIES TOSSED WITH GARLIC, CHILI FLAKES AND VINEGAR

TATER TOTS 5.²⁵-

NOTHING MORE TO SAY

TRUFFLE FRIES 6-

HAND CUT FRIES TOPPED WITH SEA SALT AND TRUFFLE OIL

SWEET POTATO TOTS 5.²⁵-

'A Local Legend'

GREEK FRIES 6-

JAMES BAR FAMOUS FRIES TOSSED WITH OREGANO, GARLIC, SALT, PEPPER, AND LEMON

BIGGER PLATES

MONTANA SIRLOIN 18-

8 OUNCE HAND CUT SIRLOIN, SIMPLY SEASONED WITH SEA SALT AND BLACK PEPPER AND GRILLED TO YOUR LIKING; SERVED WITH MASHED POTATOES AND SAUTEED VEGETABLES

BISON MEATLOAF 15-

A TWIST ON MOM'S FAVORITE MADE WITH MONTANA GROWN BISON AND TOPPED WITH ANCHO KETCHUP, SERVED WITH MASHED POTATOES, RICH GRAVY AND SEASONAL SAUTEED VEGETABLES

JAMES CHICKEN 15-

ALL NATURAL 8 OZ. AIRLINE BREAST, MARINATED IN GARLIC, LEMON JUICE, OLIVE OIL AND OREGANO. GRILLED AND SERVED WITH TOMATO, CUCUMBER, OLIVE RELISH AND MASHED POTATOES

SMOKED GOUDA

MAC AND CHEESE 9-

THE GODFATHER OF ALL COMFORT FOOD

CAJUN FISH AND CHIPS 14-

FRESH IDAHO CATFISH FILETS BREADED IN SPICY CORNMEAL AND FRIED, SERVED WITH JAMES FRIES, TARTER SAUCE AND COLESLAW

SHEPHERD'S PIE 12-

LOCAL GROUND BEEF SLOW COOKED IN RICH GRAVY TOPPED WITH CARROTS, PEAS, MASHED POTATOES AND WHITE CHEDDAR

DESSERT SPECIALS

CHOCOLATE CHIP COOKIE 4-

MISSOULA'S HIDDEN GEM BAKED TO ORDER IN ITS OWN CAST IRON SKILLET
A LA MODE 5-

APPLE CRISP 4-

WARM HOMEMADE APPLES AND CINNAMON TOPPED WITH SUGARED OATMEAL CRUMBLES
A LA MODE 5-

ASK ABOUT DAILY DESSERT SPECIALS

Groups of 8 or more will be charged an 18% gratuity

We would like to thank all of the local farmers and ranchers who supply us with product whenever possible

