



D R A U G H T

STREET FIGHT RED ALE

Angry Hank's Microbrewery, Billings, MT // 5
ABV - 6.5 • IBU - 25

ONE NIGHT STAND BLONDE ALE

Canyon Creek Brewing, Billings, MT // 5
ABV - 5.5 • IBU - 20

HIBISCUS GINGER SOUR

Boulevard Brewing, Kansas City, MO // 6
ABV - 4.2 • IBU - 10

ZYMOPUNK PILSNER

By All Means Brew Lab, Billings, MT // 6
ABV - 4.5 • IBU - N/A

KATABATIC IPA

Katabatic Brewing Co., Livingston, MT // 5
ABV - 7.4 • IBU - 70

CRAZY HEIFER HEFEWEIZEN

Crazy Peak Brewing Co., Big Timber, MT // 6
ABV - 5 • IBU - 18

THE BRUCE SCOTCH ALE

Überbrew, Billings, MT // 6
ABV - 6.9 • IBU - 18

MILK STOUT NITRO

Left Hand Brewing Co., Longmont, CO // 8
ABV - 6.5 • IBU - 25

S E A S O N A L C O C K T A I L S



LAYDIE GREY

earl grey infused whyte laydie gin, lemon, simple // 12



PABLO PISCOBAR

kraken dark spiced rum, pisco, antica sweet vermouth, orange bitters, saline // 11



OF SPICE AND MEN

espolon blanco, aperol, lemon, agave, death spice, mezcal // 14



RUM DIARIES

plantation 5 year rum, kraken dark spiced rum, maple syrup, angostura // 11



LA BONNE VIE

great grey gin, elderflower liqueur, prosecco, lime, orange bitters // 15



SOME LIKE IT HOT

j seeds apple cider whiskey, lemon, honey simple // 10



APPLE OF MY EYE

calvados, graham's 10 year port, kraken black spiced rum, honey simple // 15

O L D F A S H I O N E D S

TEN CLASSIC

maker's mark bourbon, TEN signature cherries, sliced orange, sugar cube, angostura bitters // 12

OLD CAMP

old camp peach pecan whiskey, TEN signature cherries, sliced orange, sugar cube, black walnut bitters // 12

APPLE PIE

willie's honey moonshine, crown apple, honey simple, black walnut bitters // 11



P R O H I B I T I O N C O C K T A I L S

MARTINEZ

hendrick's gin, sweet vermouth, luxardo, angostura // 14

An old school variation of the Manhattan that would go on to inspire the first martinis and then the dry martini as we know it today.

SIDECAR

cognac, grand mariner, lemon // 15

Inspired by an American Army Captain in Paris during WWI and named after the motorcycle sidecar that the Captain used

LAST WORD

tanqueray gin, green chartreuse, luxardo, lime // 14

This cocktail was first served in 1916 at the Detroit Athletic Club and later introduced in New York by Frank Fogarty.

BOULEVARDIER

maker's mark bourbon, campari, sweet vermouth // 14

Created by Erskine Gwynne, publisher of the magazine "Boulevardier," for expats living in Paris during the 1920's. The drink was popularized after its inclusion in Harry MacElhone's 1927 book "Barflies and Cocktails."

CORPSE REVIVER #2

beefeater gin, cointreau, lillet, absinthe, lemon // 12

In 1930 Harry Creddock came on the scene with this famous cocktail. Originally from America, he came to the Savoy in 1920, shortly after Prohibition began.

B O T T L E S

DOMESTICS

Budweiser, Bud Light, Coors Original, Coors Light, Michelob Ultra, Miller Lite, Budweiser Zero NA // 4

IMPORTS

Corona, Stella Artois // 5

LOCAL CRAFT BREWS

By All Means Brew Lab, Billings, MT
Barrel Aged Oatmeal Brown // 18
003 Southern Hemisphere Lager // 8
004 Oktoberfest Marzen Lager // 8
41 Peaks Rocky Mountain IPA // 9
Exklusiv Vienna Lager // 7

Bozone Brewing Co., Bozeman, MT
Amber Ale // 5

Bitter Root Brewing, Hamilton, MT
Dirt Church Hazy IPA // 5

CIDER

Samuel Smith // 8



*Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk pregnant women and other highly susceptible individuals with compromised

to everyone, but especially to the elderly, young children under the age of 4, immune systems. The cooking of such animal foods reduces the risk of illness.