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# CARABINER

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## STARTERS

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**AHI POKE** 24  
avocado, wonton chips, wasabi tobiko, sweet soy, sriracha aioli

**CRUNCHY CAULILINI** 16  
sesame-pine nut gremolata, pickled ginger, spicy-garlic tamari

**STEAMED DUMPLINGS** 18  
blistered shishito peppers, pickled radish, ginger ponzu

**LETTUCE WRAPS** 20  
crispy minced bison, butter lettuce, Thai chilies, peanuts, green onion, sweet chili sauce · GF

**GREEN CURRY CHILI** 8/15  
house-smoked turkey, chickpeas, butternut squash, lime crème fraîche, grilled naan

**GRAIN BOWL** 19  
wakame, avocado, sunomono, pickled vegetables, creamy yuzu dressing · V

[+] steamed dumplings | 7                      [+] ahi poke | 12  
[+] miso salmon | 12                              [+] crunchy tofu | 7

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## HOT DRINKS

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**GREEN TEA TODDY** 16  
Montana 1889 Whiskey, Green Tea Syrup, Honey, Lemon

**COULOIR COFFEE** 16  
Bourbon Cream, Kahlua, Frangelico, Coffee

**HOT CINNAMON CIDER** 16  
Cider, Cinnamon Infused Willies Honey Moonshine, Orange

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## CARABINER COCKTAILS

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**ALPINE AMBIANCE** 19  
Braulio Alpine Amaro, Apple Brandy, Sweet Vermouth, Orange Bitters

**AMARO DAQUIRI** 18  
Angostura Amaro, Bitters, Fresh Lime, Simple Syrup

**COLD BREW MARTINI** 20  
House-Infused Cold Brew Tequila, Kahlua, Willie's Coffee Cream

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## CARABINER COCKTAILS

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**LAVENDER 75** 17  
Empress Gin, Sparkling Brut, Lemon, Rosemary Simple, Lavender Bitters

**BEAR-BERRY MARTINI** 18  
Cold Spring Huckleberry Vodka, St. Germaine, Huckleberry Syrup, Sage

**CITY SLICKER** 19  
Bozeman 1883 Rye, Carpano Antica, Cherry Bitters, Chocolate Bitters

**PROPER OLD FASHIONED** 21  
5 Drops Bourbon, Demerara, Orange & Angostura Bitters, Orange Zest

**THE FULL RICARDO** 19  
Tram Cabin Mountain IPA, Tullamore Dew Irish Whiskey, Cherry Heering, Demerara Syrup, Burlisque Bitters, Lemon Juice, Laphroaig Mist

**WHERE THERE'S SMOKE** 22  
Casamigos Blanco, Jalapeno, Pineapple, Agave, Smoked-Habanero Salt

**THE LAST CHAIR** 19  
Montelobos Mezcal, Whyte Laydie Gin, Luxardo, Lemon

**JACK HORNER** 18  
Ruby River Gin, Pear Brandy, Cucumber, Lemon Juice

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## MONTANA BREWED DRAFTS

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**TRAM CABIN MAOUNTAIN IPA** | 9                      **STRANGE CATTLE NEIPA** | 9  
MAP Brewing    MAP Brewing

**PARTY MEXICAN LAGER** | 9                              **HAYBAG HEFEWEIZEN** | 9  
MAP Brewing    Philipsburg Brewing

**COLD SMOKE SCOTCH ALE** | 9                              **DOPPLEBOCK DARK LAGER** | 9  
Kettlehouse Brewing                                      Bayern Brewing

### CRAFT CANS | 7.25

Glass Eye Coffee Porter                              Midas Crush IPA  
Czechmate Pilsner                                      Strange Cattle NEIPA  
Tram Cabin Mountain IPA                              Party Lager

### MONTANA CIDER & SELTZER

**BOAR SIGHT BITTERSWEET CIDER** | 11                      **WATER WORKS SELTZER** | 10  
Lockhorn Ciderworks                                      Water Works

**HIGH NOON (lime or black cherry)** | 13  
High Noon Vodka Hard Cider

### DOMESTIC CANS

Coors Banquet | 6.25  
Coors Light | 6.25  
Michelob Ultra | 6.25

### NON-ALCOHOLIC CANS

**UPSIDE DAWN GOLDEN ALE** | 7.25  
Athletic Brewing  
**FREE WAVE IPA** | 7.25  
Athletic Brewing  
**SPARKLING HOP WTR** | 7.25  
Hop Wtr

All menu items were processed in a kitchen that also processes wheat. If you have any dietary restrictions, allergies or requests, please let your server know. Items available as gluten free and/or vegetarian are noted on menu as GF and V respectively.

PROUDLY FEATURING PRODUCTS FROM THESE LOCAL FARMS & PRODUCERS  
Great Alone Cattle Co. | Amaltheia Farms & Dairy | Genuine Ice Cream | Garden City Fungi | 406 Market | Prairie Harvest | Bausch Potatoes | MT Natural Pork | Riverence Trout | Pamu Farms | Reminisce Ranch | Seafoods of the World | Beehive Bros. | Cascade Colony | Valley Girl Mushrooms | On The Rise Bread Co. | Sanchoku Wagyu | Grotto Meats