



DINNER

APPETIZERS

FOCACCIA basil pesto 15 —

ARANCINI cured tomato, mozzarella, aioli, parmigiano reggiano 15 —

SALUMI BOARD local cured meats, local cheeses, antipasti, 460 sourdough 28 —

GRILLED RADICCHIO goat cheese, winter citrus dressing, pistachios 16 —

BISON STEW carrots, fingerling potatoes, onions, juniper, crème fraîche, 460 baguette 18 —

CAESAR SALAD gem lettuce, anchovies, croutons, parmigiano reggiano 15 —

WINTER ROOT SALAD roasted root vegetables, brown butter vinaigrette, pepitas 16 —

FRIZON E PIADINA onions, tomato, extra virgin olive oil, leavened flatbread 15 —

PASTA

ROCKY MOUNTAIN PAPPARDELLE elk bolognese, parmigiano reggiano 32 —

SPINACH BUCATINI gorgonzola, hazelnut, brown butter, sage 27 —

RED WINE RAVIOLI local mushrooms, light cream sauce 29 —

GNOCCHI rosa tomato sauce, local cherry tomato, fried basil, parmigiano reggiano 28 —

CORZETTI goose confit, brown butter, nutmeg, marjoram 28 —

ENTRÉES

PAN ROASTED PHEASANT roasted cauliflower, romesco sauce, almond 35 —

WAGYU ZABUTON roasted carrots, creamy polenta, bordelaise, poached scallion 55 —

SCALLOPS heirloom beans, pancetta, baby kale 36 —

RISOTTO butternut squash, pepitas, saffron, parmigiano reggiano 25 —

CHEF'S CUT (for 3) smashed potatoes, rapini, local mushrooms, assorted sauces MP —

Old Yellowstone Garage strives to highlight local purveyors for high quality ingredients. Here is a list of our suppliers that we currently utilize:

Reed's Dairy, Western Farms, Morning Dew Mushrooms, Winter Wind Cheeses,, Vertical Harvest, Parrie Harvest, 460 Bread, Creminelli Meats, Waller & Co.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

COCKTAILS

— 15 —

TRIPLE A SPRITZ
Amaro, Prosecco, Soda,
Orange Bitters

OY GIMLET
Gin, Butterfly Pea Flower,
Lime

NEW YORK SOUR
Bourbon, Lemon, Egg White,
Red Wine Float

THE V.I.P.
Vodka, Orange Liqueur,
Hibiscus, Lime

OLD FAITHFUL
Rye Whiskey, Demerara,
Aztec Chocolate Bitters

MEZCALITA
Reposado Tequila,
Mezcal, Agave, Lime

PENICILLIN
Blended Scotch, Single Malt Scotch,
Honey-Ginger Cordial, Lemon

GARAGE TODDY
Cognac, Jamaican Rum,
Honey, Lemon

WINE BTG

SPARKLING

Prosecco – Cantina Montelliana Extra Brut NV – Veneto, ITA

Champagne – Marie Copinet Brut NV – Côte de Sezanne, FRA

GL

BT

16

64

25

100

ROSÉ

Grenache Blend – Château d'Escalns 'Whispering Angel' – Côtes de Provence, FRA 2020

Grenache Blend – Le Grand Cros – Côtes de Provence, FRA 2020

14

56

16

64

WHITE

Vermentino – Angelo Negro 'Onorata' – Langhe, Piedmont, ITA 2020

Pinot Grigio – La Cappucina, Veneto, ITA 2019

Sauvignon Blanc – Michel Vattan 'O.P.' – Sancerre, Loire Valley, FRA 2020

Chardonnay – Alexana – Willamette Valley, OR 2015

13

52

14

56

20

80

16

64

RED

Pinot Noir – Stafford Hill – Willamette Valley, OR 2019

Sangiovese – Villa de Filicaja – Chianti Superiore, Tuscany, ITA 2019

Nebbiolo – Alessandro Veglio – Langhe, Piedmont, ITA 2017

Cabernet Blend – Two Mountain – Yakima Valley, WA 2019

Cinsault – Clos du Mont-Olivet 'La Quête' – Vin de Pays du Gard, FRA 2019

18

72

14

56

25

99

17

68

15

60

BEER & CIDER

CRAFT

Cream Ale – Roadhouse Family Vacation – 7

Pale Ale – Deschutes Mirror Pond – 7

Radler – Stiegl Grapefruit – 7

Cider – Highpoint Cider 16 oz – 11

IPA – Roadhouse Walrus – 8

Non-Alcoholic – Athletic Brewing – 6

20 oz DRAFT – 9 –

Hazy IPA – Grand Teton Brewing

IPA – Bell's Two-Hearted

Mexican Lager – Modelo

German Lager – Spaten

Pale Ale – Roadhouse Loose Boots

Rotating Seasonal

NON-CRAFT

Lager – Budweiser – 7

Lager – Bud Light – 7

Lager – Michelob Ultra – 7

Non-Alcoholic – Kaliber – 6

Irish Stout – Guinness – 8

MOCKTAILS

— 13 —

CHASIN' FRESHIES
Seedlip Grove 42 Citrus,
Hibiscus, Fresh Pineapple, Soda

APPLE CRUSH
Seedlip Spice 94,
Fresh Pressed Apple Juice, Lemon