



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, 460 baguette 18 —

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

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

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 —

FUSILLI PESTO pine nuts, pecorino, pea shoots 27 —

PIZZA

ITALIAN SAUSAGE & EGG red sauce, mozzarella, rapini 29 —

FRIED EGGPLANT red sauce, feta, mint, balsamic reduction 26 —

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 cardoons, artichokes, 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
Amaro, Prosecco, Soda,
Orange Bitters

OY GIMLET
Gin, Butterfly Pea Flower,
Lime, Lemon Foam

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

	GL	BT
SPARKLING		
Prosecco – Drusian Brut NV – Valdobbiadene, ITA	15	60
Champagne – J. LaSalle 'Preference' Brut NV – Montagne de Reims, FRA	25	100
ROSÉ		
Grenache Blend – Whispering Angel – Côtes de Provence, FRA 2020	14	56
WHITE		
Vermentino – Angelo Negro 'Onorata' – Lange, Piedmont, ITA 2020	14	56
Pinot Grigio – Santa Margherita, Alto Adige, ITA 2020	17	68
Sauvignon Blanc – Michel Vattan 'O.P.' – Sancerre, Loire Valley, FRA 2020	20	80
Chardonnay – J Vineyards – California 2019	16	64
RED		
Pinot Noir – Holloran – Willamette Valley, OR 2016	18	72
Sangiovese Blend – Villa de Filicaja – Chianti Superiore, Tuscany, ITA 2016	14	56
Nebbiolo – Elio Sandri – Langhe, Piedmont, ITA 2018	22	88
Cabernet Blend – Two Mountain – Yakima Valley, WA 2019	17	68
Cinsault – Clos du Mont-Olivet 'La Quête' – Vin de Pays du Gard, FRA 2019	15	60

BEER & CIDER

CRAFT	20 oz DRAFT – 9 –	NON CRAFT
Cream Ale – Roadhouse Family Vacation – 7	Hazy IPA – Grand Teton Brewing	Lager – Budweiser – 7
Pale Ale – Deschutes Mirror Pond – 7	IPA – Bell's Two-Hearted	Lager – Bud Light – 7
Radler – Stiegl Grapefruit – 7	Mexican Lager – Modelo	Lager – Michelob Ultra – 7
Cider – Highpoint Cider 16 oz – 11	German Lager – Spaten	Non-Alcoholic – Kaliber – 6
IPA – Roadhouse Walrus – 8	Pale Ale – Roadhouse Loose Boots	Irish Stout – Guinness – 8
Non-Alcoholic – Athletic Brewing – 6	Rotating Seasonal	

MOCKTAILS

— 13 —

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

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