

LIVINGSTON, MONTANA

# THE MINT

BAR & GRILL

## salads and starters

### QUESADILLA / 9.00

a flour tortilla stuffed with grilled onions, peppers, and pepper jack cheese, then flame grilled. served with salsa and sour cream

### SHRIMP SATAY / 10.00

four shrimp, skewered, seasoned and char broiled, then topped with our house thai sauce and crushed peanuts.

### WINGS / 11.00

fried chicken wings tossed in your choice of house-made buffalo sauce, thai sauce, BBQ or smoky dry rub. served with bleu cheese and celery.

### PBR FRIES / 6.00

our signature fries, poached in Pabst Blue Ribbon, fried to perfection and served with our house ketchup

### JALAPENO POPPERS / 8.00

four jalapenos, stuffed with cream cheese and white cheddar and fried in tempura. Served with sweet chili sauce

### SPINACH ARTICHOKE DIP / 11.00

creamy dip with gruyere, spinach, artichokes and garlic served with fresh house made tortilla chips

### HOUSE SALAD / 5.00 / 10.00

greens served with our pineapple habanero vinaigrette, topped with tomatoes, onions, carrots, cabbage, queso fresco and sunflower seeds. available in small and large sizes

### PLANK SALAD / 11.00

a hearty slab of lettuce topped with tomatoes, bacon, bleu cheese and a fried egg, served with our house ranch dressing.

### FRIED CHICKEN SALAD / 13.00

greens topped with tomato, onion, carrots, fried chicken breast and bacon, served with our house ranch dressing

\* salads available with choice of bleu cheese, ranch, pineapple habanero or basil vinaigrette

## sandwiches

all sandwiches are served with PBR fries. substitute salad or vegetable du jour for 1.00

### BURGERS / 14.00 \*

all burgers can be subbed for a veggie burger, add a second third pound beef patty for 2.50

#### THE MINT

our signature burger, topped with bacon jam, our house ketchup and unmelted white cheddar cheese.

#### THE COWBOY

topped with barbecue sauce, fried onions, candied bacon and melty cheddar cheese.

#### BLACK 'N' BLEU

with our house steak sauce, topped with grilled balsamic onions and melty bleu cheese.

### CHICKEN SAMMY / 14.00

fried chicken breast topped with black pepper aioli, candied bacon and unmelted white cheddar cheese.

### GRILLED CHEESE / 11.00

melty white cheddar and gruyere cheese with tomatoes  
add bacon for 1.00  
quarter pound patty for 2.00

## entrees

all entrees are preceded by a small house salad

### RIBEYE/ 24.00 \*

a twelve ounce ribeye steak served with our signature taggart's #6 steak sauce, mashed potatoes and the vegetable du jour.

### TROUT & CHIPS/ 20.00

two deep fried trout filets, served with house made tartar sauce and PBR fries. Half order available for 12.00

### CHICKEN / 17.00

a grilled chicken breast served with a creamy spinach and garlic sauce, mashed potatoes and the vegetable du jour.

### MAC 'N' CHEESE/ 15.00

rigatoni tossed in a creamy gruyere and cheddar sauce, topped with sriracha, crushed crackers and fried onions.

### PORK CHOP/ 16.00\*

an eight ounce pork chop, char broiled and glazed with an apple onion jam, served with mashed potatoes and the vegetable du jour.

\* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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## beers on tap

**PABST BLUE RIBBON / 3.00**

*Pabst, Milwaukee, WI*

**HONEY RYE / 4.00**

*Neptune's Brewing, Livingston, MT*

**RIVER NYMPH ALE / 4.00**

*Neptune's Brewing, Livingston, MT*

**CZECHMATE PILSNER / 4.00**

*Red Lodge Ales, Red Lodge, MT*

**BLUE MOON BELGIAN WHITE / 4.00**

*Blue Moon Brewing, Golden, CO*

**KATABATIC ROTATOR / 5.00**

*Katabatic Brewing, Livingston, MT*

**SIERRA NEVADA PALE ALE / 4.50**

*Sierra Nevada Brewing, Chico, CA*

**MIDAS CRUSH IPA / 4.00**

*MAP Brewery, Bozeman, MT*

**FRESH SQUEEZED IPA / 4.00**

*Deschutes Brewery, Bend, OR*

**SPACE DUST IPA / 5.00**

*Elysian Brewing, Seattle, WA*

**SCOTTISH ALE / 4.00**

*Neptune's Brewing, Livingston, MT*

**make any tap beer a 22oz for 1.00 more**

## package domestic

**PABST BLUE RIBBON / 3.00**

**COORS BANQUET / 3.00**

**MILLER HIGH LIFE / 3.00**

**MICHELOB ULTRA / 3.00**

**COORS LIGHT / 3.00**

**BUDWEISER / 3.00**

**BUD LIGHT / 3.00**

**RAINIER / 3.00**

**MILLER LITE / 3.00**

**BUSCH N.A. / 3.00**

**WHITE CLAW / 3.50**

## package imports

**HEINEKEN / 3.50**

**STELLA ARTOIS / 3.50**

**GUINNESS / 4.00**

**BODDINGTONS / 4.00**

**CORONA EXTRA / 3.50**

**PACIFICO / 3.50**

## package craft/local

**MONTUCKY LAGER, 16 OZ / 3.00**

**OMISSION PALE ALE, 12 OZ / 3.50**

**CRISPIN HARD CIDER, 16 OZ / 4.00**

## wines

### red

**SEAN MINOR / 7.50**

*Cabernet Sauvignon, Sonoma, CA*

**TRAPICHE / 7.50**

*Malbec, Mendoza, Argentina*

**SIMPLE LIFE / 7.50**

*Pinot Noir, Napa, CA*

### white

**SEBASTIANI / 7.50**

*Chardonnay, Sonoma, CA*

**WHITE KNIGHT / 7.50**

*Viognier, Napa, CA*

**VANDORI / 7.50**

*Pinot Grigio, Venice, Italy*

**GUENOC / 7.50**

*Sauvignon Blanc, Lake, CA*

### rose & bubbles

**UNDERWOOD / 8.00**

*Rose, Oregon*

**POL CLEMENT / 7.50**

*Sparkling Brut, Mousseux, France*

## happy hour

**MON - FRI 4pm - 7pm**

*Package Domestic & Well Cocktails 2.50*

*Half off all appetizers*