

lunch @ bywom

by word of mouth

soups ... salads

French onion soup 8.

Soup du Jour cup 4. bowl 7.

Caesar salad

romaine, house dressing,
croutons, parmesan, tomatoes
small 8. Large 12.

house greens salad

mixed greens, carrot curls,
cucumber, tomato, blue cheese
crumbles, balsamic vinaigrette
small 7. Large 11.

Pacific salad sesame crusted
Ahi Tuna, cucumbers, mandarin
oranges, pickled ginger, fried
soba noodles, mixed greens 15.

main

the bywom burger two Montana Angus beef patties, special sauce, lettuce, cheese,
pickles, caramelized onion, Wheat Montana bun 12...choice of garlic fries, coleslaw or salad

the hood club panini hickory smoked bacon, tomato, avocado, cheddar cheese, chipotle
aioli 12...choice of garlic fries, coleslaw or salad

smoked tofu panini house smoked tofu, portabella mushroom, spinach, caramelized
onion, goat cheese, chipotle aioli 12...choice of garlic fries, coleslaw or salad

calamari Home'boy rice floured squid, caper herb aioli, lettuce, pickles, tomatoes,
Crystal hot sauce 14...choice of garlic fries, coleslaw or salad

roasted vegetables roasted squash, cauliflower, chick peas, mushrooms, balsamic
vinaigrette, lemon quinoa 13.

asian soba noodles soba noodle, spicy Asian sauce, match stick vegetables, ginger,
garlic 10.

portabella plate grilled portabella, lemon quinoa, wasabi cauliflower puree,
sweet soy drizzle 19.

add it on

Flat iron steak 8.

Chicken 6.

Tofu 6.

portabella 4.

Avocado 4.

starters

edamame 6.

olive rosemary bread

olive oil, balsamic vinegar 7.

fried baby kale sprouts

bleu cheese vinaigrette 8.

poutine

hand cut garlic fries, goat
cheese, mushroom gravy 10.

kimchi grill

Ahi tuna, kimchi, bacon jam 13.

Soup & Salad

house greens salad or Caesar salad
cup of soup du jour 10. French onion 14.

coffee · tea · dessert

Caliber Coffee French press 3.75

Tumblewood Tea loose leaf 3.75

mocha mud pot with coffee ice cream · crème brulee ·

banana chocolate chip bread pudding 7.

small plates

tuna katsu

Ahi Tuna, nori, vegetables, sushi rice, pickled ginger, panko, wasabi oil, sweet soy syrup, flash fried 16.

serrano lime chicken wings

sushi rice breaded, lime juice, honey, serrano chili, fried 11.

sweet chili calamari

rice flour, house sweet chili sauce, seaweed salad 10.

fried baby kale sprouts

bleu cheese vinaigrette 8.

ginger pork meatballs

pork, soy, mirin, sushi rice, tomato jam, sweet soy syrup 13.

poutine

hand cut garlic fries, goat cheese, mushroom gravy 10.

kimchi grill

Ahi tuna, shrimp, kimchi, bacon jam 17.

pub food 14.

served with garlic fries and coleslaw

the bywom burger

two Montana Angus beef patties, special sauce, lettuce, cheese, pickles, caramelized onion, Wheat Montana bun

the hood club panini

hickory smoked bacon, tomato, avocado, cheddar cheese, chipotle aioli

smoked tofu panini

house smoked tofu, portabella mushroom, spinach, caramelized onion, goat cheese, chipotle aioli

chicken panini

grilled chicken breast, tomatoes, olive oil, Caesar dressing, parmesan

starters

edamame 6.

French onion soup 8.

olive rosemary bread 7.

house Caesar salad 8.

house greens salad

mixed greens, tomatoes, carrot curls, blue cheese crumbles tossed with balsamic vinaigrette 7.

entrees

pacific salad

sesame crusted Ahi Tuna, cucumbers, mandarin oranges, pickled ginger, fried soba noodles, salad greens 25.

entrée Caesar salad

house Caesar dressing, romaine, tomatoes, house croutons, parmesan ...with chicken 21. flat iron steak 26.

grilled rainbow trout

Idaho Rainbow trout, caper herb aioli, lemon quinoa, fresh vegetables 28.

chopped lamb steak

lamb burger blended with mint chimichurri, tri colored roasted potatoes, wilted greens, goat cheese, tomato jam 24.

seared ahi tuna steak

fresh Ahi tuna, Herbs de Provence, lemon basmati, wilted greens, pinot noir sauce market price

pork osso buco

slow roasted pork shank, house made kimchi, lemon basmati 28.

bistro steak

Angus flat iron steak, garlic fries, blue cheese vinaigrette 30.

bison t-bone steak

fig ancho chutney, tri colored roasted potatoes, fresh vegetables 44.

asian soba noodles

soba noodle, spicy Asian soy sauce, match stick vegetables, ginger, garlic...with chicken 21. smoked tofu 21. ginger pork meatballs 23.

basil shrimp

olive oil baked shrimp, sweet pepper risotto, fresh vegetables, parmesan, basil oil 28.

portabella plate

grilled portabella, lemon quinoa, wasabi cauliflower puree, sweet soy drizzle 19.



fondue for two

our winter classic cheese

fondue for two 20.

martini's 13.

sweet agave pineapple

house infused pineapple vodka, vermouth, fresh squeezed Lemon juice, agave nectar

sweet and spicy ginger

fresh muddled ginger & orange, Smirnoff vodka, St. Germaine with a twist of ginger

sweet basil

tito's vodka, St. Germain, muddled fresh basil, fresh lime juice

spicy goose

Grey Goose, olive juice ,hot sauce & olives

June bug

Big Gin, grapefruit, pepperoncini juice, salt & pepper rim, twist of grapefruit

gin cognito

Bombay, St. Germain, Ginger syrup, fresh squeezed orange & lime juice

sake

Tozai Snow Maiden 8./30.

Rihaku Nigori Dreamy Clouds 10./38.

the beer list

micro bottles 4.75

Sierra Nevada Pale Ale
New Belgium Fat Tire
Widmer Hefewiezen
Czech Mate Pilsner
Going to the sun IPA
Omission Pale Ale
Anthem Hops Cider

import bottles 5.50

Corona
New Castle
Amstel Light
Stella Artois
Becks N/A
Monk's Café Sour ale 6.50

on tap

rotating regional taps

domestic bottles 3.50

Miller High Life
Miller Lite
Coors Light
Rainier
Bud Light

can beer

Miller High Life 2.
Guinness 6.50

house cocktails 11.

Flirtini

stoli raspberry, pineapple & cranberry juices, sparkling wine

the saint

tito's vodka, St. Germaine, muddled mint, lime juice, splash of ruby red grapefruit juice

midnight margarita

tequila, triple sec, fresh lime juice, fresh orange juice, jalapeno berry syrup

Montana old fashioned

Montana Wild chokecherry liquor, Montana Big Hornbourbon whiskey, muddled orange, cherry, bitters

The deep eddy

Deep Eddys grapefruit vodka, limoncello, iced tea, dash of sugar & lemon twist

ginger french

bombay gin, ginger, lemon, St. Germaine & prosecco, twist of lemon

after dinner

limoncello Collins

gin, limoncello, club soda, twist of lemon 11.

Sandeman port 20 year 11.

choke cherry old fashioned

Blantons bourbon, Antica vermouth, choke cherry liqueur, orange bitters, sugar 13.