

Quinn's Lunch Menu

APPETIZERS

STEAMED CLAMS OR MUSSELS	14	QUINN'S SAMPLER PLATE	16
Cold Smoke Scotch Ale, Stone Ground Mustard, Shallots, Thyme, Scallions, Butter, Grilled Italian Crostini		Mozzarella Cheese Sticks, Battered Chicken Wings, Onion Rings, Marinara Sauce, Buffalo Sauce	
GOURMET BREADED ONION RINGS	10	GOLDEN BATTERED CHICKEN WINGS	12
Thick Cut Breaded Onion Rings		Caesar and Parmesan, Bourbon Barbecue or Buffalo Sauce	
MAPLE WOOD SMOKED TROUT	13	BEER-BATTERED CALAMARI	12
Pickled Pepper Tapenade, Whipped Sweet Onion and Dill Cream Cheese, Lemon, Crackers		Sweet Chile Sauce	
Two Trout Filets 19		MOZZARELLA CHEESE STICKS	10
		Marinara Sauce	

MONTANA BIG SKY BURGERS

Comes with Your Choice of Cup of Soup, Salad, Fries, or Fresh Apple Slaw. All Burgers are Fresh Angus Beef.

CHEESEBURGER			13
With Bacon 14	With Mushrooms and Swiss 14		
BUFFALO BURGER			16
With Cheese 17	With Bacon and Cheese 18		
BLUE MOON BURGER			16
Blue Moon Beer Cheese, Bacon, Candied Jalapeño			

SALADS

GRILLED CHICKEN SALAD			15
Applewood-Smoked Bacon, Grilled Chicken, Egg, Cheddar Cheese, Tomatoes, Red Onions, Fresh House Greens			
TACO SALAD			14
Seasoned Ground Beef or Grilled Chicken, Cheddar Cheese, Tomatoes, Onions, Black Olives, Lettuce, Tortilla Bowl, Fresh Salsa, Sour Cream			
ROASTED BEET SALAD			14
Spinach, Sliced Beets, Candied Walnuts, Chevre, Bacon, Apples, Grapes, Orange Vinaigrette			

QUINN'S SPECIALTIES

Comes with Your Choice of Cup of Soup, Salad, Fries, or Fresh Apple Slaw. We Offer A House-Made Soup Made Daily.

FISH & CHIPS			16
Beer-Battered or Grilled Blackened Cod, Fries, Fresh Apple Slaw			
QUINN'S MATADOR			13
Ground Beef or Grilled Chicken, Cheddar Jack Cheese, Lettuce, Flour Tortilla, House-Roasted Poblano Chile Sauce, Tomatoes, Onions, Black Olives, Fresh Salsa, Sour Cream			
BLACKENED CHICKEN & GRUYERE			14
Blackened Sous Vide Chicken Breast, Chipotle Mayonnaise, Grilled Peppers and Onions, Wild Arugula, Gruyere, Hoagie Roll			
GRILLED PRIME RIB MELT			16
Prime Rib, Grilled Onions, Pepper Jack Cheese, Hoagie Roll, Au Jus			
DIJON TURKEY			13
Sliced Turkey Breast, Sun Dried Tomatoes, Candied Jalapeños, Lettuce, Gruyere, Dijon Aioli, Sourdough			
BACON CHICKEN RANCH WRAP			12
Breaded Chicken, Applewood-Smoked Bacon, Tomatoes, Onions, Lettuce, Cheddar, Ranch, Flour Tortilla			
CHICKEN STRIPS			12
Lightly Breaded Chicken Tenders, Fries			
CUP OF SOUP AND HOUSE SALAD COMBO			9
Bowl of Soup and a House Salad 10			

For split plates, our kitchen will divide your lunch. A 5 dollar split plate fee will be applied. To ensure proper service, we are unable to provide separate checks for parties of 8 or more; an 18% service fee will be added to your party's check to be shared by the team that served you.

(*Consumption of any raw or undercooked animal products can be hazardous to your health.)

COCKTAILS

TROPICAL TEASE	8
Malibu, Chambord, Orange Juice, Pineapple Juice, Grenadine	
MERMAID WATER	8
Captain Morgan, Malibu, Pineapple Juice, Blue Curacao, Lime	
PURPLE RAIN	10
Vodka, Gin, Rum, Triple Sec, Sweet & Sour Mix, Chambord Float	
LIME TO PARTY!	9
White Claw Lime, Pinnacle Whipped Vodka, Muddled Limes, Dash of Simple Syrup	
SKINNY KACY	10
3 Ounces Dry Hills Raspberry Vodka, Club Soda, Cranberry Juice, Lemon	
PEACH SANGRIA	9
Lemon, Lime, Orange, Peach Schnapps, Prosecco Champagne, Splash of 7 Up	
YUMMI GUMMI	8
Stoli Razberi Vodka, Peach Schnapps, Triple Sec, Soda Water, Sprite, Squeeze of Lemon and Lime	
QUINN'S SPRING WATER	8
Black Cherry White Claw, Gin, Simple Syrup, Muddled Lemons	
MONTANA LEMONADE	12
Lemonade Mixed with 3oz of Your Choice of Lolo Creek Huckleberry Honey Vodka, 44 North Huckleberry Vodka or Dry Hills Raspberry Vodka	
BIG HORN MULE	7
Big Horn Bourbon, Cock'n'Bull Ginger Beer, Lime Juice	
CUCUMBER COOLER	9
Whistling Andy's Cucumber Gin, Muddled Limes, Simple Syrup, White Claw Lime	
CHOCOLATE LOVERS MARTINI	9
Godiva White Chocolate Liqueur, Godiva Dark Chocolate Liqueur, Pinnacle Whipped Vodka	
BIKINI MARTINI	10
Your Choice of Lolo Creek Huckleberry Honey Vodka, 44 North Huckleberry Vodka or Dry Hills Raspberry Vodka, Simple Syrup, Chambord	

HOT DRINKS

HOT MONK	8
Bailey's Frangelico, Kahlua & Coffee Topped with Whipped Cream	
HUCK HONEY	7
Lolo Creek Huckleberry Honey Vodka & Hot Cocoa Topped with Whipped Cream	
HOT BUTTERED RUM	7
Light & Dark Rum with our Special Mix	
COFFEE NUDGE	7
A Hot Blend of Brandy, Frangelico & Coffee Topped with Whipped Cream	
NECTARINE CIDER	7
Hot Apple Cider & 44 North Nectarine Vodka	
PEPPERMINT KISS	6
Peppermint Schnapps, Hot Cocoa & Whipped Cream	

DRAFT BEER

Bud Light
Coors Light
3.75
Golden Road Mango Cart Wheat Ale
Harvest Moon Pigs Ass Porter
L&C Prickly Pear Pale Ale
Miner's Gold Hefeweizen
Big Sky Seasonal
Blue Moon
Bayern Amber
KettleHouse Shady IPA
KettleHouse Cold Smoke
Draught Works Scepter IPA
4.75

WINE BY THE GLASS

ROSÉ & SPARKLING

La Marca, Prosecco	8
Zestos, Rosé	8
House Wine, Brut Bubbles	7

WHITE

Sean Minor, Chardonnay	8
Mer Soleil, Chardonnay	10
Vigneti Del Sole, Pinot Gris	8
Mount Riley, Sauvignon Blanc	9
Geil, Riesling	9
Sutter Home, White Zinfandel	6
Sutter Home, Chardonnay	6
Barefoot, Moscato	6

RED

Sutter Home, Cabernet	6
Amancaya, Malbec Cab Blend	12
Browne, Cabernet	12
The Barrel Blend, Red Blend	12
Boomtown, Merlot	10
Primarius, Pinot Noir	10
Justin, Cabernet	14