TUPELO

COCKTAILS

QUEEN OF THE WEST 14
spotted bear gin, aperol, fresh grapefruit & lemon juice, thyme

MONEY MOVES 15
espolon reposado, pineapple, fresh lime juice, ginger

POMME EN CROUTE 16
calvados, cointreau, campari, fresh lemon juice, orange twist

LOST PLANE 15
dark rum, aperol, montenegro amaro, fresh lemon juice

TUPELO OLD FASHIONED 15
woodford reserve, angostura & regan's bitters, orange

SEASONAL OLD FASHIONED 15
ask your server for details

SAZERAC 14
old overholt rye, glacier distilling trail of the cedars absinthe, peychaud's bitters, lemon

AFFORDABLE HOUSING 17
willies bighorn bourbon, huckleberry honey syrup, fresh lemon juice, egg white (crafted by precilla)

SMOKE AND A PANCAKE 16
del maquey mezcal, ancho reyes passion fruit & fresh lime juice (crafted by marshall)

OFF WITH HER HEAD 15
earl grey infused gin, spotted bear vodka, lavender simple, lemon (crafted by helen)

SPIRITS FLIGHTS

MADE IN MONTANA 19
whistling andy's bourbon, glacier distillery two med, montgomery sudden wisdom rye

SCOTCH, SCOTCH, SCOTCH! 36
talisker 10yr, highland park 12yr, dalwhinnie 15yr

RISING SUN 38
suntory toki, nikka coffee grain, nikka from the barrel

RYES UP 29
willet, whistle pig piggyback, high west double rye

ELIJAH CRAIG 30
small batch, toasted barrel, barrel proof

BLOOD OATH 100
pact 7, pact 8, pact 9

ISLAY, SPEYSIDE, HIGHLAND 42
lagavulin 16yr, Balvenie double wood, 12yr, eradour 10yr

IRISH WHISKEY 27
green spot, knappogue 12yr, red breast 12yr

SMOKEY, SMOKE, SMOKE 36
ardbeg 10yr, Connemara peated, nikka yoichi

MOCKTAILS

HUCKLEBERRY FINN 8
huckleberry honey, fresh lemon juice, club soda

PRINCESS OF THE WEST 8
fresh grapefruit, lemon, cranberry, honey, thyme

SUNBURST 8
fresh orange juice, pineapple juice, cinnamon simple syrup, luxardo cherry juice

BEERS & CIDERS

INQUIRE ABOUT OUR DRAFT BEER SELECTION

PBR 4
MILLER LITE 4
KOKANEE 4
COORS LIGHT 4
MODELO ESPECIAL 6
MOOSE DROOL 6

RED LODGE AMBER ALE 6
O'DELL SOUR 6
BAVIK PILSNER 7
GUINNESS 7
COLD SMOKE 7

STEM CIDER gf 7
BIG MTN PEAR CIDER gf 7
RUN WILD IPA N/A 5
ATHLETIC ROTATOR N/A 5

DIRECTOR OF WINE & SPIRITS: JOEL MAXWELL

TUPELO

BUBBLES & WINE

WHITES & ROSÉ

	glass	bottle
PROSECCO, BENVOLIO — Friuli, Italy	10	40
SPARKLING ROSÈ, LUBANZI — Swartland, South Africa	11	44
ROTATING ROSÉ — Ask Server for Details		MP
RIESLING, CLEAN SLATE — Mosel, Germany	11	44
CHARDONNAY, FERRARI CARANO — Sonoma, California	13	52
CHARDONNAY, VINCENT GIRARDIN — Burgundy, France	16	64
SAUVIGNON BLANC, BLICKS LANE — Marlbourough, New Zealand	13	52
SAUV BLANC, H. BOURGEOIS "PETIT BOURGEOIS" — Loire, France	13	52
PINOT GRIGIO, ELK COVE — Willamette, Oregon	11	44
PINOT GRIGIO, JERMANN — Friuli, Italy	15	60

REDS

	glass	bottle
BORDEAUX, CHATEAU CHAPPELLE D'ALLENOR — Bordeaux, France	14	56
CAB SAUVIGNON, BOOMTOWN DUSTED VALLEY — Columbia Valley, Washington	13	52
CAB SAUVIGNON, CAYMUS "BONANZA" LOT 6 — California	12	48
CAB SAUVIGNON, SIGNORELLO "EDGE" — Alexander Valley, California	16	64
CAB SAUVIGNON, "SECRET SQUIRREL" — Walla Walla, Washington	17	68
MALBEC, KILLKA — Mendoza, Argentina	12	48
RED BLEND, A. SANGUINET "NESSUN DORMA" — Toscana, Italy	12	48
RED BLEND, GORU — Jumilla, Spain	15	60
RED BLEND, QUEST — Paso Robles, California	14	68
PINOT NOIR, NIELSON — Santa Barbara, California	15	60
PINOT NOIR, KEN WRIGHT — Willamette Valley, Oregon	16	64
COTE DU RHONE, CHATEAU PESQUIE CUVEE — Rhone, France	13	52

TUPELO

APPETIZERS

FRESHLY BAKED BREAD & BUTTER SERVICE +6

WAGYU CHEDDAR JALAPEÑO BRAT 14
grilled wagyu bratwurst. assorted mustards,
pickled vegetables, crostini

BRUSSELS SPROUTS v 13
fried brussels, bread crumbs, midnight moon, chili vinegar

MUSSELS 16
chorizo, white wine, butter, red pepper rouille, grilled baguette

SAUTÉED MUSHROOMS & LEEKS v 16
almathia goat cheese crostini, sherry cream, truffled greens

ELK MEATLOAF SLIDERS 16
tobacco onions, red pepper aioli, cajun chow chow, steak sauce

CRAB & CRAWFISH CAKES 16
cajun chow chow, lemon-tarragon aioli

FRIED GREEN TOMATOES v 14
corn mauque choux, remoulade

NEW ORLEANS BBQ SHRIMP 17
creole spice, garlic, lemon, butter, grilled baguette

SOUTHERN BAYOU CATFISH GF 16
cornmeal-crusted catfish strips, spicy remoulade

gf indicates gluten-free | v indicates vegetarian | df indicates dairy-free | please inquire with your server for gluten free modifications
18% gratuity may be applied to parties of six or more, as well as on unsigned credit card reciepts
A split plate charge of $4.00 will be applied to some dishes
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Indicates items that may be served raw or undercooked or contain raw or undercooked ingredients.
TO INSURE TIMELY SERVICE FOR ALL GUESTS, WE KINDLY REQUEST A MAXIMUM OF FOUR CHECKS PER TABLE.

TUPELO

SALADS

ADD TO ANY SALAD

CHICKEN.....10 SHRIMP (5 PCS).....18 4OZ STEAK.....14 4OZ BISON.....16

SPINACH SALAD GF 14
apple, bacon lardons, candied pecans, buttermilk
blue cheese, bourbon maple vinaigrette

TOMATO & PRESSED WATERMELON GF V 14
chevre feta, preserved lemon, pickled rind,
mint, champagne vinaigrette

THE HOUSE VEGAN 10
mixed greens, cherry tomato, cucumber, radish, shallot vinaigrette

CLASSIC WEDGE 14
petite iceburg, crispy aged ham, roasted corn, cherry tomatoes,
pickled red onions, blue cheese crumble, radish, cornbread
croutons, peppercorn buttermilk blue cheese dressing

SOUTHERN CLASSICS

TUPELO GUMBO 16
chicken, shrimp, crawfish, andouille sausage, okra

JAMBALAYA GF 32
southern trinity, chicken, sausage, shrimp, rice. (add crawfish +7)

BAKED MAC & CHEESE 22
crispy aged ham, four cheeses, butter cracker crust

LOW COUNTRY SHRIMP & GRITS GF 36
jumbo shrimp, cheddar grit cake, tasso ham, sherry cream

FRIED CHICKEN & DUMPLINGS 29
pickle & buttermilk-brined chicken thighs, sage
dumplings, rosemary tomato cream

ZYDECO COMBO 31
crab and crawfish cake, fried catfish, bbq shrimp, rice

TUPELO

SIGNATURES

FRENCH ONION STEAK FRITES 36
grilled sirloin (or bison +6), shallot jus, brioche crumble, melted midnight moon, and herbed fries

NEW YORK STRIP GF 47
12oz strip, rotating compound butter, garlic mashed potatoes, grilled broccolini & asparagus

8OZ FILET GF 52
bourbon shallot demi, garlic mashed potatoes, grilled broccolini & asparagus

GRILLED RACK OF LAMB GF 54
mint chimichurri, jalapeno cheddar grits, roasted root vegetables

ELK MEATLOAF 32
garlic mashed potatoes, huckleberry demi, crispy onion rings, grilled broccolini & asparagus

ROASTED HALF CHICKEN 32
ancho citrus glaze, pan jus, mashed potatoes, root vegetables

EXECUTIVE CHEF: JOSHUA DICKS

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TUPELO

SAVE ROOM FOR

TUPELO BREAD PUDDING 12
it's famous, ask around.

GOOEY PEACHY BUTTER CAKE 12
don't ask, just try it!

FLOURLESS CHOCOLATE S'MORES TORTE GF 12
it's what you think it is - without the gluten!

NIGHT CAPS

THE CURE 15
bulleit bourbon, amaro, blood orange syrup, fresh lemon juice, orange bitters and egg white (crafted by joel)

ESPRESSO MARTINI 17
elijah craig burbon, spotted bear coffee liquor, cold brew, brown sugar simple. add orphan girl +2. (crafted by precilla)

NAUGHTY BY NATURE 15
lillet blanc, st. germain, prosecco, fresh lemon, cinnamon simple

COFFEE & TEA

MONTANA COFFEE TRADER'S 4
regular or decaf

HOT TEA 4