

BEER MENU

DRAFT BEER

Coors Light	5
ColdSmoke	6
Gambler Amber	6
Midas Crush IPA	7
Czechmate Pilsner	7
Montana Rotator	7

MONTANA CRAFTS

Gallatin Pale Ale	6
Old Faithful Ale	6
Lee Metcalf Pale Ale	6
Shady IPA	6

IMPORTS

Corona	5
Corona NA	5
Modelo	5
Pacifico	5
Stella	5
Guinness	6



CORRAL

BAR • STEAKHOUSE • MOTEL
Big Sky, Montana

DOMESTIC

PBR	3.5
Busch Light	3.5
Bud	4.0
Bud Light	4.0
Miller Light	4.0
Coors	4.0
Coors Light	4.0
Rainier	4.0
Michelob Ultra	5.0
Montucky	4.5
Busch NA	4.0
Sam Adams NA	5.5

OTHER

White Claw	5
Mango	
Peach	
Lime	
Black Cherry	
Blackberry	
Twisted Tea	5
Original	
Happy Dad Seltzer	5
Watermelon	
Pineapple	
Lemon Lime	
Wild Cherry	
Avid Hard Cider	6
Huckleberry	

ASK SERVER ABOUT BEER/DRINK
SPECIALS

COCKTAILS

Corral Coffee	12
Midnight Forest Bourbon , Baileys and Hot Coffee	
Huckleberry Mule	12
44 North Huckleberry Vodka, House-made Huckleberry Simple Syrup, Ginger Beer and Fresh Lime Juice	
Montana Mule	12
Willies Cattle Dog Whiskey, Ginger Beer and Fresh Lime Juice	
Jeans Hot Buttered Rum	12
Two scoops of Jeans homemade Buttered Rum Mix with Spiced Rum	
The Smokey Sour	12
Bozeman Rye Whiskey, Maple Syrup, House-made Sweet & Sour Mix, Triple Sec and Bitters	
Cinnamon White Russian	12
Stoli Vanilla Vodka, Rumchata, Kahlua and Cream.	
Corral Old Fashioned	12
Jim Bridger Whiskey, Amber Syrup and Orange Bitters	
Huckleberry Margarita	12
Arrestado Huckleberry Tequila, Triple Sec, Huckleberry Simple Syrup, House-made Sweet & Sour, Splash of OJ and Lime Juice.	
Cowgirl Colada	12
Pendleton Whiskey, Pineapple Juice and Coconut Cream	
Loaded Bloody & Beer Buddy	12
Vodka, House-made Bloody Mary Mix, a Side Beer of Coors Light and Toppings	

SPECIALTY SHOTS

Corral Mini Beer	6
Liquor 43 & Heavy Cream	
Cowboy Cookie Shot	8
Baileys, Butterscotch Schnapps & Splash of Fireball	
Salted Nut Roll	8
Stoli Vanilla Vodka, RumChata & Butterscotch Schnapps with a Salted Rim	
Hot Cocoa Shot	8
Vanilla Vodka, Baileys, Hot Cocoa & Topped with Whipped Cream	
Corral Breakfast Shot	8.5
Captain Morgan, Butterscotch Schnapps, Orange Juice & a Slice of Bacon	

WINE

White Wine

Ferrari Fume Blanc Sonoma Valley, California	G/B 10 35
Whitehaven Sauvignon Blanc Marlborough, New Zealand	12 42
Morgan Metallico Chardonnay Monterey, California	12 42
Alois Lageder Pinot Grigio Dolomiti, Italy	12 42
Buehler Chardonnay Sonoma Valley, California	16 56
Melville Chardonnay Sta. Rita Hills, California	. 65

Red Wine

Two Mountain Winery Red Blend Yakima Valley, Washington	G/B 10 35
Acrobat Pinot Noir Western Oregon	12 42
Vina Cobos Felino Malbec Mendoza, Argentina	12 42
Revelry Cabernet Columbia Valley, Washington	12 42
BoomTown Cabernet Columbia Valley, Washington	14 48
Renato Ratti Nebbiolo Piedmont, Italy	16 56
Turley Old Vines Zinfandel Napa Valley, California	. 55
CrossBarn Pinot Noir Sonoma Valley, California	. 65
Chappellet MTN Bordeaux Blend Napa County & Sonoma Valley, California	. 85
Justin Cabernet Paso Robles, California	. 80
Caymus Cabernet Napa Valley, California	120

Sparkling Wine

La Bella Prosecco Veneto, Italy	8 28
Roederer Estate Sparkling Brut Anderson Valley, California	. 60



APPETIZERS

Jumbo Wings

\$2 EACH

Minimum of 6 wings. Sauce choices include: Mild Buffalo, Hot Carolina Mustard, BBQ, Huckleberry BBQ, or Bourbon. All sauces are made in house.

Extra sauce \$1

Truffle Parmesan Fries

10

Crispy fries tossed in parmesan cheese, white truffle salt and oil, and sprinkled with parsley.

Balsamic Glazed Brussel

10

Crispy fried brussel sprouts tossed in a fig balsamic glaze and toasted almonds, topped with fried carrot chips.

Jalapeno Poppers

11

Spicy breaded bites stuffed with jalapeno cheddar mix and served with chipotle aioli.

Mozzarella Sticks

11

Breaded mozzarella cheese sticks served with marinara sauce.

POTATO SKINS

13

Crispy potato skins filled with melted cheese, bacon bits, and green onions. Served with a side of sour cream. Add a scoop of bison chili +\$3

Beef Sliders*

18

Four angus beef sliders topped with melted american cheese and served with dijonaise and pickles.

SMOKED TROUT DIP

20

Creamy trout dip made with a blend of herbs and smoked trout. Served with pita bread.

BISON SKEWERS*

20

Thinly sliced bison tenderloin marinated in garlic and shallots served with our house-made huckleberry BBQ sauce.

BISON MEATBALLS

20

Three tender bison meatballs made in house & glazed in a tangy huckleberry sauce.



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