



**RESTAURANT OPEN DAILY
11AM TO 9PM**

**TAKE OUT AVAILABLE
CALL: 307-742-2410**



***FOLLOW BEARBOTTOM307 ON FACEBOOK,
INSTAGRAM, AND TWITTER!***



BEAR BOTTOM BAR & GRILL

BEARBOTTOM307.COM

APPETIZERS

GARLIC BREAD

Served with homemade marinara 5.00
Add cheese 1.25

SMOKED TROUT

Served with sauce and garlic bread 12.00

STUFFED PRETZEL

A warm pretzel stuffed with jalapeño cream cheese and a side of marinara or ranch dressing 5.00
Nacho cheese 0.75

CHIPS AND SALSA

Yellow corn tortilla chips with house salsa 4.00
Extra salsa 1.50

SPINACH ARTICHOKE OR HUMMUS DIP

Made from scratch, served with pita bread, fresh carrots, and celery sticks 9.00

CHEESE QUESADILLA

Cheddar cheese melted between two grilled tortillas and cut into wedges. Served with house salsa and sour cream 5.00
add Chicken 1.00 add Beef 2.00

NACHOS GRANDE

Choice of chicken or ground beef served on tortilla chips and covered with melted cheddar cheese and topped with pinto beans, tomatoes, black olives, house salsa, and sour cream 10.00
Extra salsa or jalapeños 1.00
Guacamole 2.00

LOADED POTATO BOWL

Tater tots served with nacho cheese, sour cream, onion, bacon, and jalapeños 8.00

SOUP AND SALAD

DRESSINGS: ranch, bleu cheese, Dorothy Lynch, house vinaigrette, and thousand island

HOMEMADE SOUP OF THE DAY

Bowl of soup made with fresh ingredients 5.00
Cup 2.50

SOUP AND HALF SANDWICH

Choice of a BLT, Hummus, or Cold Turkey sandwich served with a cup of our Soup of the Day 7.00

GRANNY'S BEAR BOTTOM GREEN CHILI

A bowl of our pork green chili from scratch using Granny Sue's award-winning recipe, served with two warm tortillas and cheddar-jack cheese 6.00
Cup 3.00 Add beans 0.50

DELUXE GREEN SALAD

Large mixed green salad topped with tomatoes, carrots, onions, cucumbers, green peppers, red cabbage, and your choice of dressing 5.00

BEAR BOTTOM SALAD

An even larger salad topped with tomatoes, carrots, onions, cucumbers, red cabbage, black olives, green peppers, artichoke hearts, mushrooms, cheddar-jack cheese, and garlic bread 10.00
Chicken 12.00 Blackened Shrimp 16.00
Flat Iron Steak 16.00

TACO SALAD

Mixed greens salad topped with choice of ground beef or chicken, pinto beans, cheddar-jack cheese, tomato, onions, and black olives. Served with a side of sour cream and house salsa 12.00

**FOLLOW BEARBOTTOM307 ON FACEBOOK,
INSTAGRAM, AND TWITTER!**



**CHECK OUT OUR WEBSITE: WWW.BEARBOTTOM307.COM TO
SEE OUR MUSIC AND EVENT SCHEDULE**

SANDWICHES

Served with choice of potato chips, tater tots, potato salad, cole slaw, or cottage cheese.
Add side salad 2.00

PHILLY CHEESE STEAK

Thinly sliced Angus beef with grilled onions, mushrooms, and banana peppers topped with melted mozzarella cheese **10.00**

BACON, LETTUCE, AND TOMATO

A classic on toasted multigrain bread **9.00**

STEAK SANDWICH

An 8oz Flat Iron steak topped with grilled mushrooms and onions. Served on garlic Texas toast **16.00**

PULLED PORK SANDWICH

Cooked in house, served on a Kaiser roll with or without BBQ sauce **11.00**

COLD TURKEY SANDWICH

Sliced turkey, mozzarella, lettuce, and tomatoes on toasted multigrain bread, mayo on the side **9.00**

REUBEN

Corned beef, sauerkraut, and Swiss cheese on grilled marble rye with a side of Thousand Island **10.00**

CHICKEN CLUB SANDWICH

With bacon and Swiss cheese **10.00**

HUMMUS AND TOMATO SANDWICH

Roasted red pepper hummus, tomato, and pepperjack cheese on grilled multigrain bread **9.00**

ENTREES

Entrees include vegetable, choice of potato, salad or soup, and garlic bread

ASK ABOUT OUR DAILY SPECIALS

11oz RIBEYE STEAK 25.00

10oz SIRLOIN STEAK 22.00

CHICKEN FRIED STEAK OR CHICKEN

With mashed potatoes and country gravy **14.00**

SPINACH LASAGNA

Big, delicious, and homemade! **16.00**

Add italian sausage or ground beef 2.00

We reserve the right to give one ticket for large parties with a 20% gratuity added

BURGERS

Our 1/3lb all-beef burgers come with a choice of potato chips, tater tots, potato salad, cole slaw, or cottage cheese. Burgers are cooked to medium unless requested otherwise.*

Add cheese (American, Swiss, Cheddar, Pepperjack) .50

Add bacon 1.00 Add mushrooms .50

BEAR BOTTOM BURGER*

Beef patty cooked just the way you like it **9.00**

DOUBLE BURGER*

The Bear Bottom Burger, but doubled! **12.00**

VEGGIE BURGER

Same as the Bear Bottom Burger but made with a plant-based veggie burger **10.00**

GREEN CHILI BURGER*

Open-faced burger smothered in Granny's Bear Bottom Green Chili and topped with cheddar-jack cheese **13.00**

Make it a double burger 3.00

PATTY MELT*

Grilled onions and melted Swiss cheese on grilled marble rye with a side of Thousand Island **10.00**

MEXICAN

Served with corn tortilla chips and house salsa

SOFT SHELLED TACO

A lightly fried 8" flour blend tortilla with cheddar-jack cheese, lettuce, tomato, and black olives. Choice of beef, chicken, or whole pinto beans **9.00**

Add guacamole 2.00 Pinto beans .50

Extra salsa 1.00

Smother it with green chili and sour cream 2.50

KIDS MENU

All kids meals served with a side of applesauce



GRILLED CHEESE 5.00

MAC & CHEESE 5.00

PB&J SANDWICH 5.00

* Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

PIZZAS

We make our own dough and marinara sauce.
Get a 10" gluten-free pizza at 8" price + \$4.00

BUILD YOUR OWN PIZZA

	Sm. 8"	Med. 12"	Lg. 16"
Cheese Pizza	9.00	11.00	15.00
Each additional topping	.75	1.00	1.25
Each premium topping	1.00	1.25	1.50

CHOICE OF PIZZA SAUCE

MARINARA

Our very own fresh, homemade marinara

GRANNY'S BEAR BOTTOM GREEN CHILI

Try a pizza made with our homemade green chili instead of marinara!

POLAR BEAR

A truly flavorful sauce alternative is olive oil, fresh garlic, Parmesan cheese, and oregano seasoning

PESTO SAUCE

A creamy basil, pine nut, and garlic sauce

TOPPINGS

Extra cheese, pepperoni, Canadian bacon, italian sausage, chicken, hamburger, black olives, green olives, mushrooms, jalapeños, banana peppers, green peppers, onions, pineapple, spinach, fresh garlic

PREMIUM TOPPINGS

Artichoke hearts, sun-dried tomatoes

WINE

By the glass or by the bottle

HOUSE WINE

Carlo Rossi Chablis & Paisano

WHITE WINE

J. Lohr Chardonnay • Yellow Tail Chardonnay • Fetzer Riesling • Sutterhome White Zinfandel • Fisheye Pinot Grigio • Cooks Champagne Brut • Monkey Bay Sauvignon Blanc

RED WINE

J. Lohr Cabernet • Concho Y Toro Fonterra Cab & Merlot • Estancia Cabernet • Woodbridge Merlot • Yellow Tail Shiraz • Folie a Deux: Menage a Trois Red • Gnarly Head Red Zinfandel • Barefoot Pinot Noir • Conquista Malbec • Jam Jar Sweet Shiraz • Fisheye Merlot • Real Sangria

SPECIALTY PIZZAS

Sorry, no substitutions on specialty pizzas!

Mexican	8"- 10.00	12"- 12.00	16"- 17.00
All others	8"- 11.00	12"- 15.00	16"- 20.00

MEXICAN PIZZA

Choice of marinara or green chili with beef or chicken, topped with pinto beans, lettuce, tomatoes, black olives, tortilla chips, mozzarella, and cheddar cheese

KRUMHOLZ

Marinara pizza with mozzarella, Canadian bacon, pepperoni, sausage, green peppers, mushrooms, and onions

FANCY LAD

Polar Bear style pizza with mozzarella, chicken, artichoke hearts, mushrooms, spinach, sun-dried tomatoes, and green olives

TIE DYE

Marinara pizza with mozzarella, artichoke hearts, mushrooms, onions, green peppers, black olives, and diced tomatoes

BUICK

Marinara pizza with mozzarella, pepperoni, sausage, Canadian bacon, and ground beef

GREENIE

Pesto, bacon, spinach, green peppers, green olives, and artichoke hearts

BEER

Bud • Bud Light • Busch • Busch Light • Chelada (Bud Light with Clamato) • Coors • Coors Light Pounder • Michelob Ultra • Miller Lite • Pabst Blue Ribbon

Angry Orchard Hard Cider (Gluten Free) • Mike's Black Cherry • Mike's Hard Lemonade • Truly Hard Seltzer • White Claw Hard Seltzer

St. Pauli Girl (non-alcoholic)

Alaskan Amber • Corona • Dale's Pale Ale • Guinness Stout • New Belgium 1554 Ale • New Belgium Fat Tire Lager • New Belgium Voodoo Ranger IPA • O'Dell Seasonal • Red's Apple Ale • Sierra Nevada Pale Ale

DRAFT BEER

Blue Moon • Bomber Mountain Amber Ale • Library Honey Ale • O'Dell IPA • O'Dell Sippin' Pretty Fruited Sour • Saddle Bronc Brown Ale