

PARAMOUNT

FEATURING

**ARTISAN BREAD
BREADICO**
SOURDOUGH BREAD COMPANY
ESTABLISHED 2012 S. FALLS SD

**TORTILLAS
NIXTA.**

EGGS



**BEEF
HADRICK RANCH**
PREMIUM ANGUS BEEF
EST. 1910

STEAK



BISON



ICE CREAM



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-conscious items, our kitchen is not gluten-free.

<VG> VEGETARIAN <V> VEGAN <GC> GLUTEN-CONSCIOUS

NY Strip Steak Sandwich

Garlic Herb Butter | Demi Au Jus | Potato Bread
<GC> available upon request

17

Steak Tartare Crostini

Minced Tenderloin, Sirloin, NY Strip
Olive Oil Toasted French Baguette | Saffron Aioli
Fresh Thyme | Fresh Parsley | Cracked Pepper | Sea Salt

14

<VG> <GC> Fruit Plate

Berries | Aged Cheese | Honeycomb

12

Charcuterie

Local Meats and Cheeses
Accoutrements | Nuts | Crackers
<GC> available upon request

25

Smash Burger

Custom Brisket Blend | Garlic Herb Butter Toasted Bun
Russian Dressing | American Cheese
Caramelized Red Onion | Bread & Butter Pickle
<GC> available upon request

16

<GC> Green Tea Poached Shrimp Cocktail

Honey Chipotle Cocktail Sauce | Melon Pico de Gallo

12

Oysters

Bourbon Butter Gratin
<GC> available upon request

13

<VG> Patatas Bravas

Saffron Aioli | Bravas Sauce

12

Bison Dog

Wild Idea Bison Dog | Blueberry Chili Con Carne
New England Roll | Cheese | Red Onion | Cilantro

14

<VG> <GC> Beet Tostada

Nixta Tostada | Chipotle Mayonnaise
Avocado | Fresh Lime

9

Cheek BBQ Plate

Smoked Tallow Confitted Cheek | Blackberry BBQ
Sauce Curtido | Garlic Potato Bread
<GC> available upon request

16

<GC> Barbacoa Tacos

Creamy Avocado Salsa | Cilantro
Nixta Tortilla Queso Fresco | Red Onion

14

CHEF'S DESSERT

Creme Puff Ice Cream Sandwich

Cherry Chip Ice Cream, Chocolate Sauce
Bee Pollen Chili, Powdered Sugar

6

PARAMOUNT

WINE BY THE GLASS

white

SPARKLING

La Marca Prosecco 9

PINOT GRIGIO

Terlato 8.5

SAUVIGNON BLANC

Sileni 8

RIESLING

Schloss Vollrads 9.5

MOSCATO

Mionetto Sparkling Moscato 7.5

CHARDONNAY

Kendall Jackson 8.5
Frei Brothers 10

ROSE

Josh Cellars Rose 7.5

red

PINOT NOIR

Nielson 7.5
Mer Soleil 10

ZINFANDEL

Boneshaker 8.5

MALBEC

Gascon 8.5

SHIRAZ

19 Crimes 7.5

CABERNET

J Lohr 9
Katherine Goldschmidt 12

MERLOT

Alexander Valley Vinyards 12

SPECIALTY COCKTAILS

CAIPIRINHA

Cachaca, Lime Juice, Agave
Nectar. 8

BOURBON SOUR

Bulleit Bourbon, Fresh Lemon
Juice,
Egg White, Simple Syrup. 9

APEROL SPRITZ

Aperol, Prosecco, Soda Water. 8

HIGHLAND COOLER

Scotch, Lemon Juice, Simple
Syrup, Bitters, Ginger Ale. 9

BLUEBERRY BASIL LEMONADE

Tito's, Lemon Juice, Simple Syrup,
Fresh Blueberries, Fresh Basil. 9

LAVENDER GIN SOUR

Tanqueray Malacca,
St. Germaine, Lemon Juice,
Lavender Syrup, Egg White. 10

THE CLASSICS

OLD FASHIONED

Woodford Reserve, Bitters,
Simple Syrup, Luxardo Cherry,
Orange Slice. 14

MANHATTAN

Basil Hayden, Bitters,
Sweet Vermouth, Luxardo Cherry
Served Up or on the Rocks. 14

MARGARITA

Don Julio Blanco, Agavero,
Agave Nectar, Lime Juice,
A Float of Gran Mariner 2. 13

MOJITO

Bacardi, Fresh Mint, Fresh Limes,
Simple Syrup, Soda Water. 9

SPECIALTY MARTINIS

STUFFED MARTINI

Choice of Vodka/Gin, Dry Vermouth,
Blue Cheese Stuffed Olives. Served
Up or on the Rocks. 10

ESPRESSO MARTINI

Grey Goose, Borghetti and Cantera
Negra Espresso Café Liqueur,
Cold Brew Espresso. 10

ST. HENDRICKS

Hendricks Gin, St. Germaine, Fresh
Basil, Fresh Cucumber, Agave
Nectar, Lime Juice. 13