



BAR OSTA

LUNCH & DINNER

FOR THE TABLE

Meatball pomodoro, mozzarella	\$15
Whipped Ricotta spiced nuts, calabrian oil, flatbread	\$12
Fried Calamari spicy pomodoro	\$17
Crispy Brussels Sprouts pomegranate, parmesan, balsamic	\$13
½ Dozen Italian Wings calabrian pepper or buffalo sauce	\$14
Chicken Finger Basket breaded chicken tenderloin, fries, house ranch	\$15

SALADS

Osteria Chopped Salad (gf) iceberg, radicchio, cherry tomato, provolone, soppressata, pepperoncini, italian vinaigrette	\$15
Arugula Salad roasted shallot, balsamic fig vinaigrette, shaved parmesan	\$13
Caesar Salad romaine, parmigiano tuille, crushed crouton	\$14

PERSONAL PIZZA

Morbido pomodoro, soppressata, sausage, prosciutto, mozzarella	\$19
Diavola pomodoro, calabrese salumi, spicy sausage, mozzarella, arugula	\$18
Margherita pomodoro, basil, pulled mozzarella	\$16
Pepperoni Pizza pomodoro, mozzarella, pepperoni	\$17

SANDWICHES served with fries

Osteria Smash Burger house made pickles, chopped onion, american cheese, 460 brioche bun	\$19
Bison Smash Burger bacon, caramelized onion, fontina, lettuce, tomato, calabrian aioli, on 460 brioche bun	\$25
Meatball Sammie house made meatball, pomodoro, basil, mozzarella, on 460 ciabatta	\$18
Spicy Diavola Grilled Cheese provolone, mozzarella, calabrian chili aioli, soppressata, on 460 sourdough	\$16
Steak Sandwich shaved ribeye, onion, bell peppers, pickled peppers, calabrian aioli, on 460 ciabatta	\$22
Fried Chicken & Pesto Sandwich chicken milanese, basil pesto, shaved parmesan, arugula, blistered tomatoes, on 460 ciabatta *option to sub grilled chicken	\$18
Roasted Veggie Caprese zucchini, bell pepper, eggplant, onion, tomato, basil, whipped ricotta, basil pesto, fresh mozzarella, on 460 ciabatta	\$17

KIDS served with fries or a side of fruit

Chicken Fingers	\$12
Cheese Pizza	\$12
Cheeseburger	\$12
Grilled Cheese	\$12

Menu subject to change



BAR OSTA

DRINK MENU

SPECIALTY COCKTAILS

Aperol Spritz	\$17
aperol, prosecco, club soda, orange	
Basil Martini	\$17
citron vodka, basil, grapefruit, lemon	
Grazie Mille	\$22
wyoming whiskey, aperol, montenegro, orange bitters, angostura	
Blood Orange Margarita	\$17
lunazul blanco, cointreau, lime, blood orange, citrus jalapeno salt rim	

SLOSHIES

Greyhound	\$12
vodka, grapefruit, cranberry	
Moscow Mule	\$12
vodka, ginger, lime	

WINE BY THE GLASS

WHITE, SPARKLING, ROSE

Mionetto Prosecco	\$16
Scarpetta Pinot Grigio	\$15
Ferrari Carano Sauvignon Blanc	\$16
St Michelle Chardonnay	\$14
Jean Luc Colombo Rose	\$15

RED

J Lohr Pinot Noir	\$18
Franco Serra Barbera	\$13
Antinori Super Tuscan	\$24
Edna Valley Cabernet Sauvignon	\$18

BEER

DRAFTS \$9

RBCo Highwayman Pilsner
RBCo Wilson IPA
RBCo Family Vacation Light Lager
Melvin Hey Zeus Mexican Lager

BOTTLES & CANS

Melvin IPA	\$10
Jenny Lake Vienna Style Lager	\$8
Grand Teton Amber Ale	\$9
Coors Banquet	\$7
Bud Light	\$7
Michelob Ultra	\$8
Modelo Especial	\$7
N/A- Athletic Upside Dawn Golden Ale	\$9
High Noon- Pineapple, Grapefruit	\$11
Hard Cider- Highpoint Transplant	\$11

