

Porteus BBQ

Sandwiches

All entrees come with choice of fries, coleslaw, or beans. (Upgrade to onion rings or potato salad 2.00)

Pulled Pork

Slow roasted pulled pork topped with Porteus sweet sauce. Prefer coleslaw on your sandwich? Add it for no additional charge.

12

Beef Brisket

Smoked with a house rub for 12-14 hours. Caramelized on the grill with Porteus huckleberry sauce.

14

Turkey

House smoked turkey breast sliced and served with lettuce, onion, and tomato. Served cold, piled on Texas toast.

13

Reuben

House smoked corned beef, swiss cheese, house sauce and sauerkraut on rye swirl bread.

14

Rachel

House smoked turkey, swiss cheese, house sauce and coleslaw on rye swirl bread.

14

Hula Pork sand.

Porteus whole hog pork, piled high on our house smoked Canadian bacon, topped with, mango salsa, grilled onions.

14

Burgers

Montana raised, locally processed.

All entrees come with choice of fries, coleslaw, or beans. (Upgrade to onion rings or potato salad 2.00)

Porteus OMG

The burger that named itself. Juicy 1/3 lb. burger with melted American cheese, mouthwatering pulled pork, Porteus sweet sauce & topped with coleslaw.

14

OMG Cuban

House smoked Canadian bacon, house made Cuban sauce, 1/3 lb. burger, with swiss cheese, dill pickles, pulled pork drizzled with Porteus spicy sauce.

15

OMG Tiki Torch

Creamy BBQ brisket filling, jalapenos, bacon, pepper jack cheese, and Cholula aioli all on the 1/3 lb. burger. Topped with an onion ring.

14

1/3 Lb. Burger

1/3 lb. Burger with your choice of cheese, lettuce, onion, and tomato. (American, Cheddar, Pepper Jack or Swiss)

13

Soup

Smokehouse Chili

House made with our smoked meats, thick and hearty for those "chili" nights! Cup 5 or Bowl 9



Appetizers

Brisket Dip

Porteus creamy BBQ brisket filling used in our Jalapeno Poppers, with melted cheese and garnished with beef brisket. Served with naan dippers tossed in our brisket rub. 10

Smoked Salmon Dip

House smoked salmon in a tangy cream sauce for a subtle smokey flavor, served chilled with naan dippers. 10

Smoked BBQ Wings

Six chicken wings cooked in the smoker, tossed with Porteus sweet or spicy sauce. Served with ranch or blue cheese.

10

Bacon Wrapped Jalapeno Poppers

Six jalapenos stuffed with a creamy BBQ brisket filling, wrapped in bacon, and smoked to a light crisp.

9

Slider Trio

Try a combination of three different sliders, one each of pulled pork, brisket, and turkey.

9

Pork Nachos

Corn tortilla chips with pulled pork, drizzled with Porteus sweet sauce, covered in nacho cheese, topped with coleslaw and jalapenos.

10

Brisket Quesadilla

Flour tortilla, layered with cheddar cheese, Porteus sweet sauce, beef brisket and salsa.

10

Pretzel Bites

Served with cheese sauce or brown mustard.

8

Cheese Curds

Wisconsin Natural white cheddar curd nuggets coated in batter and fried.

9

Onion Rings

Sliced rings of onion hand dipped in beer batter and deep fried.

8

Chili Cheese Fries

House made chili and cheese on sidewinder fries.

10

ORDER ONLINE

PORTEUSBQ.COM

406-837-6622

RESTAURANT HOURS

SUNDAY-SATURDAY: 11AM-9PM

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Brisket Dip

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Pretzel Bites

Served with cheese sauce or brown mustard. 8

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Onion Rings

1/3 Sliced rings of onion, hand dipped in beer batter and deep fried. 8

Chili Cheese Fries

Wisconsin House made chili and cheese on sidewinder fries. 10



Beverages

Pepsi

Diet Pepsi

Mountain Dew

Mug Root Beer

7-UP

Dr. Pepper

Tropicana Lemonade

Unsweetened Iced Tea

Childs Drink 1

Large Drink 2

Cup of Coffee 1

Hot Tea 1

*Parties of 5 or more will have 15% gratuity added to the bill.

Think of us for your catering needs where we make your special event our specialty. Contact Sherry at 406-471-6622.

*GF = Gluten friendly, we are not a gluten free kitchen, please let your server know of any allergies we need to be aware of.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*All weights and measurements are before cooking.

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Soup

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Sides

Baked Beans

Baked beans with bacon. 8 oz. 4 / 1 lb. 7.50

Coleslaw

Coleslaw with a sweet sauce. 8 oz. 4 / 1 lb. 7.50

Potato Salad

Potato salad with large slices of potatoes. 8 oz. 5 / 1 lb. 8.50

Macaroni & Cheese

Here is a great helping of the creamiest mac n cheese ever.

8 oz. 5 / 1 lb. 10

Sidewinder Fries

Spiral cut wedges of potatoes. 6

Onion Rings

Slices of onions hand dipped in a beer batter. 8

Corn Bread Muffins

Made from scratch with love. 1.50

Dinner Sides After 4:00 PM

Baked Potato

Served with butter & sour cream 5 Loaded add 2

Twice Baked Potato

Loaded with cheese, bacon, green onion and sour cream. 7

Seasoned Rice

Seasoned to perfection for a nice rice. 5

Seasonal Vegetable

Seasoned with our chefs' special touch. 5

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RESTAURANT HOURS

SUNDAY-SATURDAY: 11AM-9PM

Porteus BBQ

Specialties

Brisket per 1/2 lb.

Beef brisket alder smoked with a dry rub for 12-14 hours. Brisket comes fresh from the smoker after 4:00 PM

9

Pork per 1/2 lb.

Pulled Pork roasted nice and slow to mouthwatering perfection drizzled with Porteus sweet BBQ sauce.

6

Turkey per 1/2 lb.

Turkey breast marinated in fresh herbs, smoked with alder wood for that subtle smokey flavor.

7

Sampler Platter

1/3 lb. brisket, 1/3 lb. pulled pork, 1/3 lb. smoked turkey, 3 pork ribs, and choice of 3 bacon wrapped jalapeno poppers or BBQ chicken wings. Garnished with a pickle, coleslaw & 4 mini cornbread muffins.

29

Rack of Ribs

Smoked for five hours with a dry rub caramelized with an apple cider mist.

Full rack 28 / Half rack 16

4 Smoked Ribs

St Louis Style pork ribs smoked for five hours with a dry rub, caramelized with an apple cider mist. Comes with choice of beans, coleslaw, or fries.

14 (1/2 order 10)

Cowboy Cocktail

Mouthwatering pulled pork drizzled with Porteus sweet sauce, a layer of baked beans and coleslaw on top. Add jalapenos for .50.

Small 8 Large 10



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Baked beans with bacon.
8 oz. 4 / 1 lb. 7.50

Coleslaw

Coleslaw with a sweet sauce.
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Potato salad with large slices of potatoes.
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Baked Potato

Served with butter & sour cream
5 Loaded add 2

Twice Baked Potato

Loaded with cheese, bacon, green onion and sour cream. 7

Seasoned Rice

Seasoned with
5

Salads

Salmon Caesar

Large Caesar salad, romaine, shredded parmesan, croutons, and Caesar dressing topped with a filet of salmon.

14

Wedge Salad

Wedge of iceberg lettuce, topped with bacon crumbles, diced tomatoes, chives, blue cheese dressing, with blue cheese crumbles.

11

Caesar Salad

Caesar salad with romaine, shredded parmesan, and croutons.

1/2 salad 5 / whole 9

Side Salad

Lettuce mix, tomatoes, shredded carrots, croutons, with choice of dressing.

5

Sausages

Kielbasa House Made

1/2 lb. house made sausage with caramelized onion. Comes with beans and coleslaw. 12

May sub fries, onion rings or potato salad for 2.

Buffalo

Sausage

1/4 lb. Buffalo sausage with caramelized onion, sweet & spicy brown mustard, and sauerkraut. comes with beans. 13

May sub fries, onion rings or potato salad for 2.

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RESTAURANT HOURS

SUNDAY-SATURDAY: 11 AM-9PM

Dinner Specialties

Dinner begins at 4:00 PM. All entrees come with choice of two 8 oz. sides. *Unless specified*
(Upgrade to fries or onion rings 2 each)

Pulled Pork

1/2 lb. Slow roasted pulled pork topped with Porteus sweet sauce.

16

Beef Brisket

1/2 lb. alder smoked with a house rub for 12-14 hours. Choice of lean or fatty. Fatty portion comes from the point of the brisket, which is moister. Lean comes from the flat end.

19

Turkey

1/2 lb. Tender, juicy, house smoked turkey breast sliced

17

Ribs 4 Smoked

Smoked for five hours with a house rub caramelized with an apple cider mist.

18

1/2 BBQ Chicken

Seasoned to perfection, slow roasted chicken. Lightly sauced and finished on the BBQ for an awesome chicken experience.

16

Salmon Fillet

Grilled Salmon topped with mango salsa, served with seasonal vegetable on a bed of blended rice.

16



Desserts

Huckleberry Ice Cream

4

Vanilla Ice Cream

4

Apple Tart Ala mode

Freshly sliced apples mixed with spices and placed in flakey handcrafted crust. Baked to a golden brown, served with ice cream.

6

Chocolate Chip Skillet Cookie

Large fresh baked chocolate chip cookie with a scoop of ice cream.

6

Combos

Feed your inner cowboy with these hearty meals.

Dinner begins at 4:00 PM. All entrees come with choice of two 8 oz. sides. (Upgrade to fries or onion rings 2.00 each)

Prospector

1/2 rack of ribs and a 1/2 lb. of smoked brisket.

26

Wrangler

1/2 lb. of smoked brisket and 1/2 a BBQ Chicken.

26

Stampede

1/2 rack of ribs and a house made kielbasa sausage.

21

Chuckwagon

4 Bones of smoked ribs and 1/2 a BBQ chicken.

24

Buckboard

1/2 rack of ribs and 1/2 lb. of pulled pork.

23

Cowboy Combo

1/2 lb. of pulled pork and 1/2 a BBQ chicken.

24

Friday Night Only

Dinner begins at 4:00 PM.

Prime Rib Dinner

Slow roasted in the oven with a dry house rub and then finished off on the grill to desired level of perfection. Served with house horseradish and au jus sauce. Comes with vegetable and choice of baked potato or seasoned rice.

10 oz. 26

14 oz. 32

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