

Commons 1882

115 Shiloh Rd Suite 6 59106-2715 · +14062541882 · Updated: Jan 14, 2026

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COCKTAILS 8

Huckleberry Lemon Drop	\$10.00
vodka, triple sec, lemon juice, huckleberry chili syrup	
Cucumber Press	\$10.00
new amsterdam gin, st. germain, simple, cucumber, lime juice, soda	
Huckleberry Mule	\$10.00
cold spring huckleberry vodka, lime juice, cock and bull ginger beer	
1882 Old Fashioned	\$12.00
elijah craig small batch bourbon, black walnut bitters, simple syrup, orange, cherry	
Black Manhattan	\$12.00
rittenhouse rye, cocchi vermouth torino, black walnut bitters, averna amaro	
Blackberry Margarita	\$10.00
lunazul blanco tequila, lime juice, blackberry brandy, blackberry thyme syrup	
Prohibition Sour	\$11.00
elijah craig bourbon, lemon juice, cherry	
Vesper Martini	\$10.00
vodka, gin, lillet blanc, lemon twist	

DRAFT BEER 19

Paulaner Oktoberfest Märzen	\$6.00
märzen / oktoberfest bier 5.8%abv paulaner brauerei, münchen germany	
Street Fight	\$6.00
imperial red 6.5%abv/25ibu angry hanks brewing, billings mt	
White Noise	\$6.00
wheat beer 5.7%abv/15ibu uberbrew, billings mt	
Grazing Clouds	\$6.00
hazy ipa 7.5%abv/0ibu mountains walking brewing, bozeman mt	
Cold Smoke	\$6.00
scotch ale 6.5%abv/11ibu kettle house brewing, missoula mt	

41 Peaks	\$6.00
Rocky Mountain IPA 7.1 ABV 6.5 IBU Cascade, Amarillo and El Dorado hops Aromatic flavors with super smooth finish	
Dually Double IPA	\$6.00
double ipa 8.5abv/75ibu red lodge ales red lodge, mt	
Quirk Cherry Blossom Lime Selter	\$6.00
seltzer 4.2%abv quirk brewing, kansas city, mo	
Rimrock'd	\$6.00
amber ale 5.4%abv/24ibu thirsty street brewing, billings mt	
Staycation	\$6.00
ipa 6.0%abv/71ibu thirsty street brewing, billings mt	
Mexican Lager	\$6.00
international lager 4.8%/10ibu carter's brewing, billings mt	
Flat Head Cherry Cider	\$6.00
From Red Lodge Ales Naturally GF. ABV6.5%	
Katabatic Pale Ale	\$6.00
ale 6.7%abv/40ibu	
Katabatic Nitro Cream	\$6.00
cream ale	
Lemon Drop Sour	\$6.00
thirsty street 5%abv/22ibu	
Lewis and Clark Back Country Scottish Ale	\$6.00
5.8%abv/17ibu scottish ale, helena mt	
Irish Death	\$6.00
milk stout 7.8%abv/12ibu ironhorse brewery ellensburg, wa	
Bayern Pilsener	\$6.00
pilsener 5.2%abv bayern brewing missoula, mt	
Exklusiv	\$6.00
amber lager 4.9%abv by all means billings, mt	

WHITE WINE 5

Aveleda

portugal, vinho verde

Domaine Rimbert Blanc Bino

france, chardonnay

Collectables

New Zealand, sauvignon blanc

Tiefenbrunner

italy, pinot grigio

Rombauer

carneros, chardonnay

BUBBLES 7

Lubanzi

south africa, sparkling rose

Lamberti

italy, prosecco

Risata

italy, pink moscato

Charles De Fere

france, brut

Roederer Estate

california, brut

Tassin

france, champagne

Billecart

france, rose cuvee

RED WINE 11

Le Hexagonales

loire valley, pinot noir

Leziria

Portugal, red blend

Komodo Dragon

washington, red blend

Areyna

mendoza, argentina malbec

L'Ecole

washington, merlot 2018

Merry Cellars Cabernet

washington, cabernet sauvignon

Juggernaut

california, cabernet sauvignon

Pepper Bridge

walla walla, merlot

Prisoner

california, red blend

Joseph Phelps

california, cabernet

Longshadows Sequel

washington, syrah

WHISKEY 63

Basil Hayden Bourbon

Angel's Envy Bourbon

Blanton's Bourbon

Buffalo Trace Bourbon

Buffalo Trace Bourbon Cream

\$6.00

Bulleit Bourbon

Elijah Craig Bourbon

Evan Williams Bourbon

Four Roses Single Barrel

Four Roses Small Batch Bourbon

Four Roses Yellow Label Bourbon

Knob Creek Bourbon

Maker's Mark 46 Bourbon

Maker's Mark Bourbon

Michter's Small Batch Bourbon

Old Forester 1920 Bourbon

Rabbit Hole Cavehill Bourbon

Rabbit Hole Heigold Bourbon

Woodford Double Oaked

Woodford Reserve Bourbon

Bulleit Rye

George E Dickel Rye

High West Double Rye

Jack Daniels Rye

Knob Creek Rye

Michter's Rye

Pikesville Rye

Rittenhouse Rye

Sazerac Rye

Templeton 4yr Rye

Whistlepig 10yr Rye

Woodford Rye

Caribou Crossing

Crown Apple

Crown Royal

Pendleton

Pendleton 20yr Director's reserve

Willie's Canadian

Gentleman Jack

Jack Daniels

Jack Daniels Sinatra

Uncle Nearest

Bushmills Blackbush

Fireball

Jameson

Proper 12

Redbreast

Sexton Single Malt

Slane

Teeling

Tullamore Dew

Dewar's White Label

Glenfiddich 12yr

Glenfiddich 14yr

Glenlivet 12yr

Highland Park 12yr

Johnny Walker Black

Lagavulin 16yr

Laphroig 10yr

Macallan 12yr Double Oak

Macallan 12yr Sherry Cask Finish

Macallan 18yr

Naked Grouse

STARTERS 7

Queso & Chips

\$11.00

corn tortilla chips, salsa, house-made cheese sauce

Brussel Sprouts

\$15.00

crispy brussels and pork belly in a creamy alfredo sauce

Truffle and Parmesan Pub Chips

\$11.00

Pile of our Pub Style chips dusted with White Truffle oil and Parmesan cheese

1882 Nachos

\$16.00

corn tortilla chips, zesty home-made cheese sauce, black beans, fresh pico, lime crema, fresh avocado, salsa & choice of meat - seasoned chicken or seared beef

Calamari

\$16.00

Crispy Calamari tossed with home-made Sriracha vinaigrette, diced bell pepper and mango over a bed of purple cabbage

Charcuterie

\$20.00

cured meats, artisanal cheese, in-house italian bread, jams, nuts & seasonal fruit

Commons Wings (10)

\$15.00

buffalo, sriracha vinaigrette, or korean

SALAD & SUCH 5

Soup of the Day

house-made.

AVAILABLE OPTIONS

Cup: \$5.00

Bowl: \$7.00

Organic Green

\$14.00

spring mix, grilled chicken, spiraled fresh beets, sliced strawberry, feta crumbles, candied walnuts & poppy seed
gastrique

Seared Tuna and Pear*

\$17.00

Sesame Crusted Sushi Grade Tuna seared rare and served over mixed greens tossed with cucumber vinaigrette, topped
with sliced radish, cucumber, pears, mango

Classic Caesar

\$13.00

Romaine, parmesan, crispy bacon, croutons, caesar dressing and grilled chicken

Fiesta Salad

\$16.00

romaine, black beans, pico de gallo, queso fresco cheese, tortilla strips, avocado, salsa, & salsa verde choice of meat -
grilled chicken or grilled steak

PIZZA 4

Commons Margherita

\$16.50

red sauce, fresh basil and mozzarella cheese, tomatoes

Grizzly Peak

\$18.00

house marinara, pepperoni, salami, sausage, bacon, & ham

The Bobcat

\$17.00

White sauce base with spinach, bell pepper, artichoke hearts, sun-dried tomato and seasoned chicken

Pepperoni

\$15.00

Classic pepperoni pizza

GOOD EATS 7

Sliders

\$14.00

3 Beef Sliders on toasted buns with pickles and cheddar cheese

The Big Hoss Burger*

\$18.00

Our juicy 8oz smash burger with all the fixins and topped with cheddar, pepper jack, crispy bacon, candied onions, fried egg and
habanero honey mustard

BBQ and Bacon*

\$16.00

8oz Burger topped with pepper jack cheese, bacon and homemade BBQ on toasted brioche with all the fixins

The 1882*

\$14.00

A simple burger from simple times served with butter lettuce, tomato, pickles, shaved onion and cheddar cheese

Blackened Shrimp Tacos

\$16.00

Warm corn/flour tortilla blend filled with blackened shrimp, cabbage slaw, avocado, fresh pico and lime crema

Birria Tacos	\$17.00
3 blended corn/flour tortilla's filled with pepper jack cheese, queso fresco and choice of smoked pork or beef brisket	
Great Steak Tacos	\$17.00
Marinated Flank Steak, cabbage slaw, fresh pico and queso fresco inside a corn/flour tortilla blend with pepper jack and queso fresco	
ENTREES SERVED AFTER 5PM 11	
Beef Short Ribs	\$29.00
signature short ribs served with mashed potatoes, seasonal veggies, & pan jus	
Dirty Cajun Mac	\$27.00
blackened mac & cheese, chicken, shrimp, andouille sausage, onion, red pepper, house blend of cajun spices, cream, parmesan, red chili flakes, & sriracha	
Wild Mushroom Chicken & Gnocchi	\$25.00
chicken stuffed with a wild mushroom mix, herbed pan sauce, served with in-house gnocchi pasta, & seasonal veggies	
Asparagus and Sundried Tomato Stuffed Chicken	\$28.00
sliced and served over angel hair pasta in a white wine and lemon cream sauce	
Coconut Thai Shrimp	\$29.00
grilled jumbo shrimp with sauteed sweet bell pepper and mushrooms in a coconut and red curry cream sauce over fettuccine noodles	
Salmon*	\$28.00
citrus risotto with sundried tomatoes, spinach, & parmesan cheese, seasonal vegetable with romesco sauce	
Asian Mahi Mahi	\$32.00
breaded and pan seared mahi mahi with an asian glaze over jasmine rice with sweet bell pepper, asparagus and spinach	
Blackberry and Bourbon Pork Ribs	
blackberry barbeque sauce over st. louis style ribs smoked in a bourbon brown sugar marinade. potatoes and seasonal vegetables.	
Bordeaux Cherry and red wine glazed Pork Shank	\$37.00
Sous Vide Style Pork Shank topped with a bordeaux cherry and red wine reduction served with roasted heirloom carrots and mashed potato	
8oz Tenderloin with Garlic Compound butter*	\$40.00
Grilled to order 8oz filet topped with Garlic and herb compound butter served with seasoned roasted red potato and seasonal vegetable	
Grilled Ribeye*	\$38.00
14oz Ribeye seasoned and grilled to order served with garlic and rosemary red potatoes and seasonal vegetables	

DESSERT 2

Chocolate Torte Gf	\$8.50
flourless chocolate cake topped with house-made strawberry sauce & whipped cream	
Cheesecake	\$10.00
classic cheesecake with fresh strawberries, chocolate sauce, and whipped cream	

LIBATIONS 6

Bloody Mary Bar	\$8.00
build your own (ask about or vodka list)	
Pickled Bloody Mary Bar	\$11.00
world famous pickle vodka	
Grapefruit Martini	\$9.50
deep eddy grapefruit vodka, st. germaine elderflower, grapefruit juice	
Mimosa	\$8.00
choice of orange, pineapple, cranberry, or grapefruit juice with champagne	
Bellini	\$8.00
peach or pomegranate liqueur with prosecco	
Screw Driver	\$8.50
new amsterdam vodka, orange juice over rocks	

BRUNCH 14

French Toast	\$13.00
2 slices of in-house white french toast, topped with fresh fruit, 2 slices of bacon, & 2 eggs cooked to order	
Pancake Breakfast (Gf Available)*	\$12.00
2 sourdough pancakes, 2 slices of bacon, & 2 eggs cooked to order	
2 Egg Classic*	\$11.00
2 eggs cooked to order, 2 slices bacon, roasted potatoes, & toast	
Commons Brisket Hash*	\$14.00
house-smoked brisket, red peppers, onion, roasted potatoes, 2 eggs cooked to order, roasted pepper aioli, & toast	
Eggs Benedict*	\$15.00
poached eggs, house-cured canadian bacon on an english muffin with hollandaise, & roasted potatoes	
Brunch Tacos	\$13.50
marinated flank steak, scrambled eggs, queso fresco, salsa, sriracha crema, on a flour tortilla with roast potatoes	
Garden Omelet	\$12.00
spinach, red peppers, mushrooms, onion, tomato, cheddar-jack cheese, roasted potatoes, & toast	
Steak & Eggs*	\$18.00
6oz club cut ny strip, 2 eggs cooked to order, roasted potatoes, & toast	
Biscuits & Gravy*	\$11.50
house-made biscuits, sausage gravy, roasted potatoes, 2 eggs cooked to order	
Huevos Rancheros*	\$13.50
corn tortilla, pulled pork, black beans, sour cream, queso fresco, green chili sauce, salsa, & fried eggs	
Cajun Scramble	\$13.50
andouille sausage, scrambled egg, roasted potatoes, red peppers, onion, spinach, & creole hollandaise	

Brunch Burger*	\$14.00
burger patty with pork sausage, roasted pepper aioli, pepper-jack cheese, fried egg, lettuce, avocado, bacon, & roasted potatoes	
Rancher Omelet	\$14.50
steak, sausage, red peppers, onion, mushrooms, cheddar-jack cheese, roasted potatoes, & toast	
The Big Hoss	\$13.50
flour tortilla, pulled pork, scrambled egg, red peppers, onion, cheddar-jack cheese, green chili sauce, sour cream, & roasted potatoes	

SIDES 11

Egg*	\$1.50
Toast (wheat, sourdough, english muffin)	\$3.50
Oatmeal	\$6.00
Fruit Cup	\$3.50
Bacon	\$3.50
Sausage Patty	\$4.50
Roasted Potatoes	\$4.00
Pancake (Gf Available)	\$4.00
Biscuits & Jam	\$5.00
in-house biscuits served with house-made strawberry jam	
Granola Parfait	\$8.50
vanilla greek yogurt, house-made granola, seasonal fruit	
Jam ToGo	\$10.00
house-made strawberry jam, 16 oz	

SALADS AND SUCH 5

Soup of the day	
Creative and tasty!! Fridays its always Clam Chowder!	
Classic Chicken Caesar	\$13.00
Chopped romaine tossed with caesar dressing topped with crispy bacon lardons, shaved parmesan, croutons and grilled chicken	
Southwest Chicken Salad	\$15.00
Romaine lettuce topped with seasoned and grilled chicken, queso fresco, avocado, tortilla strips, fresh pico, salsa and chili verde	
Seared Ahi Tuna and Pear*	\$17.00
Sushi Grade Tuna quick seared to rare and served over greens with candied almond slivers, shaved radish, cucumber, pears and mango with a cucumber vinaigrette	
Commons Organic Greens	\$14.00
Gresh Greens topped with grilled chicken, spiraled beets, feta cheese, candied walnuts, sliced strawberries and poppy seed vinaigrette	

CLASSIC SAMMIES 5

Rueben	\$15.00
House roasted corned beef, shredded and grilled with 1000 island dressing and sauerkraut served on dark rye with provolone cheese and choice of side	
Smoked Brisket Dip	\$16.00
House Smoked beef shredded and served with candied onion and provolone cheese on a toasted hoagie bun with creamy horseradish and aujus	
Crispy Chicken Sand	\$16.00
Brioche bun with lettuce, tomato, breaded and fried chicken breast topped with roasted red pepper aioli, crispy bacon, fresh avocado and homemade slaw	
B.L.T.A	\$16.00
Served on toasted Challah bread with lettuce, mayo, tomato, butter lettuce, bacon and fresh avocado	
Turkey Sammie	\$15.00
Shaved turkey breast piled on Challah with lettuce, tomato, sprouts, crispy bacon, smoked gouda, red pepper aioli and sliced avocado	

COMMONS BEST BURGERS 4

The 1882	\$14.00
A burger for the times, served on toasted brioche with butter lettuce, tomato, pickle, shaved red onion and cheddar cheese	
BBQ and Bacon	\$16.00
8oz Burger topped with pepper jack cheese, bacon and homemade BBQ on toasted brioche with all the fixins	
The Big Hoss Burger	\$18.00
Our juicy 8oz smash burger with all the fixins and topped with cheddar, pepper jack, crispy bacon, candied onions, fried egg and habanero honey mustard	
Commons Patty melt	\$16.00
cooked to order burger patty between toasted challah bread with smoked gouda, candied onions, crispy bacon, 1000 island and fried eggs	

TACOS!!!! 3

Birria	\$17.00
3 Corn FlourTortilla with pepper jack and queso fresco and your choice of smoked brisket or smoked pork	
Blackened Shrimp Taco	\$16.00
Warm flour tortillas with cajun seasoned shrimp, cabbage slaw, avocado, fresh pico and salsa Verde and lime crema	
Great Steak Taco	\$17.00
Marinated flank steak between corn flour tortillas with queso fresco and pepper jack cheese, cabbage slaw and fresh pico	