

LAPA GRILL & SOUP SHACK

at SHINE BEER SANCTUARY



New - Brown Rice now optional for all bowls and burritos | **BAMBINO SIZE (smaller burrito) = minus \$1**

WORLD BOWLS & BURRITOS

Jambalaya 10.5

Shrimp, chicken & andouille sausage with peppers in a fiery Louisiana Cajun sauce along with cilantro-lime rice.

Buffalo Gypsy 11.5

Asian marinated and grilled bison, cilantro-lime rice, romaine lettuce, spicy bean spread and purple cabbage.

Blackened Salmon 12

Blackened wild sockeye salmon, with fresh spinach, cilantro lime rice, balsamic vinaigrette and sun-dried tomato ricotta spread.

Blackwater Bayou 10.5

Zesty garlic aioli, crunchy catfish fillet and melt-in-your-mouth swiss cheese, served over a bed of lettuce. Recommended with mild, corn, stash, olives, pepperoncini and malt vinegar.

EXTRAS

Guac 2 **Extra Dairy** .5 **Fajita Veggies** 1

+ = PROTEIN CHOICES

Grass Fed Beef 9, Grilled Chicken 9,
Grilled Steak 11, Grilled Bison 11.5,
Spicy Braised Pork 9, Shrimp 10, Salmon 12

Wrap of Khan 7-12 + Protein Choice

Spicy chili bean spread with cilantro-lime rice, bamboo shoots, purple cabbage and a fiery Thai chili peanut sauce.

Sante Fe 7-12 + Protein Choice

Black beans, corn and roasted red bell peppers in a chipotle cream sauce with your choice of rice or pasta.

Clay Special 14

Cilantro-lime rice, double portion of steak, double cheddar jack cheese and ranch dressing.

Bombay Bomburrito 7-12 + Protein Choice

Ginger banana chutney with cilantro lime rice, bamboo shoots, purple cabbage and a spicy green curry sauce.

Bourbon BBQ 7-12 + Protein Choice

Your choice of meat with our house bourbon BBQ sauce, cilantro-lime rice, black or pinto beans and customized with your choice of toppings.

Fettuccine Alfredo 7-12 + Protein Choice

A bed of fettuccine, married with a traditional Alfredo sauce. Recommended with shrimp or chicken.

Classic Build Your Own 6-15 + Protein Choice

Choice of brown or cilantro lime rice and black or pinto beans. Pick your favorite protein and add anything from the toppings bar. Don't forget to add fajita veggies.

SALADS / BOWL OR BURRITO STYLE

Wasabi Salmon Salad 12

Seared salmon on a bed of spinach, bamboo shoots, purple cabbage, and a wasabi-caesar vinaigrette. Topped off with your choice of cold toppings, we suggest: Pico de gallo, corn salsa, gorgonzola and our honey-lime cilantro yogurt.

Buffalo Gypsy Salad 11.5

A bed of romaine, spicy black bean smear, purple cabbage, Asian marinated bison, and your choice of cold toppings. We suggest: Corn salsa, gorgonzola cheese and a wasabi-ginger vinaigrette.

Southwest Chicken Caesar Salad 11

A bed of romaine, black beans, purple cabbage, and a creamy caesar dressing. Topped off with your choice of cold toppings, we suggest: Corn salsa, red onions, croutons and parmesan cheese.

Build Your Own Salad/Wrap 6-14

Greens: Spinach, Romaine
Dressings: Ranch, Balsamic, Caesar

STREET TACOS

Mix, Match, & Share. Savor the flavors of our grilled marinated meats and finish off with the best of our scratch-made salsas and toppings. Price per taco.

Grilled Chicken	2.5
Grilled Steak	3
Grilled Bison	3
Spicy Braised Pork	2.5
Grass-fed Beef	2.5
Veggie	2

Fish Tacos 12

Beer-battered mediterranean tilapia in soft corn tortillas with a spicy sun-dried tomato ricotta spread, bed of purple cabbage, mild and zesty tomato & chili corn salsa, guac, wasabi Sriracha vinaigrette and honey-lime cilantro yogurt.



BEER PAIRING?

Feel free to ask one of our Cicerone trained beer servers for a recommendation with your meal.

LOADED CHIPS

Southwest Chipotle Sm-11 L-13

Chicken or grass-fed beef, Southwest sauce, sour cream, salsa, lettuce and olives.

Green Curry Sm-11 L-13

Chicken, green curry sauce, bamboo shoots, purple cabbage and sour cream. Steak - add \$2

Queso & Beef Sm-11 L-13

Cheese sauce, grass fed beef, jalapeño, pico de gallo and black olives.

Pork Chili Verde Sm-12 L-14

Pork chili verde with chips, topped with cheese sauce, shredded iceberg lettuce, cilantro lime yogurt and black olives.

Build Your Own Nachos Prices Vary

Customize your nachos with sauces, proteins and toppings.



Customize anything or just trust us and ask for "house style"



~~NO~~ SOUP FOR YOU!

The Original Soup Shack offers 4 to 6 Scratch-Made hearty soups customized to your liking with our toppings bar. Served with artisan bread.

Roasted Tomato Basil GF cup 4 bowl 7

Blue Moose Clam Chowder cup 4 bowl 7

Grannie's Chicken Soup cup 4 bowl 7

Dave's Pork Chili Verde GF cup 4 bowl 7

2 Daily Rotators cup 4 bowl 7

1/2 Grilled Cheese 2

SIDES

Chips & Salsa 6

Chips & Queso 8

Chips & Guacamole 8

Rice & Beans 3

KIDS

Cheese Quesadilla 4 with Chicken 6

PB&J Taco 3

Mandarin Orange Cup 2

Grilled Cheese 4

Bean & Cheese Burrito 5 with Chicken 7

Wagon Wheel Pasta 5
Butter & parmesan cheese

Frozen Squeeze Yogurt 2

SWEET TREATS

Cinnamon Chips 4
Flash fried flour tortillas tossed in cinnamon sugar.

Rotating Sweet Treat

Visit shinebeer.com

To get the latest on events and specials join the Shine/La Pa community on Facebook and Instagram



THE SHINE
BEER SANCTUARY
STORY

After 20 plus years of doing over 10 hospitality concepts between them in the Bozeman area, Pete & Travis only first met in 2018. A friendship / partnership was born through a combination of timing, luck, and strong coherence around the core values that matter most to them: Building Vibrant Relationships and Growing People.

A vision quickly formed combining the best elements of the Church & Main location, the Soup Shack and La Parrilla, and a highly curated craft beer bar and Bottleshop focused on shining a light on the best Brewers and beverage experiences in one place. For both of them, the never ending challenge of creating better culture and community is at the heart of what they call Enlightened Hospitality. And thus, SHINE was born.

Welcome, you are now part of this growing culture and story.
Let's Shine on together!

Sincerely,
Julie, Lindsey, Travis and Pete

FUN FACTS:

- All the rusted metal was repurposed from the old La Parrilla siding.
- Beer Hall benches are constructed from the posts and beams pulled out of The Garage.
- The wall texture behind the upstairs bar was made by chopping up and staining extra beams from construction.
- The flight holders are made from wood salvaged from the 2009 Main Street explosion.
- The bar top was burned by a local 16 year old using a microwave transformer taking over 10 hours. He also made many of the quirky lamps throughout SHINE.
- We reused, or repurposed about 14.5 tons of material in this project, which surprisingly was more expensive than tossing and buying new.
- All of our bartenders are Cicerone certified beer servers eager to help you find something you'll love.
- There is an amazing retail bottleshop hidden in back where you can explore a bigger selection of brews and build your own six packs
- We can make Growlers and Crowlers of your favorite beers to take home