

CROW'S BENCH

FIRST

CHARCUTERIE - 18

Select sausages and cheeses

FONDUE - 18

Gruyere, emmenthaller, pino blanc, cornichon, pear, brot

BISON, ELK & WILD BOAR MEATBALLS - 13

Tomato sauce

NEXT

IDAHO VALLEY GREENS - 16

Potato croutons, rutabaga, shallot vinaigrette

ELK CARPACCIO - 18

Lake County elk loin, Gremoulata

NEXT TO LAST

WIENER SCHNITZEL - 34

Creamed kale, potato latkes, lemon cream cheese, lingonberry

SINGLE BONE PORK RIB EYE CHOP - 38

Quick kraut, ardenne vinegar, apple, sage, rye oil, caper, mustard butter

ROAST GAME HEN - 32

Spätlese beer glaze, rosti potatoes in duck fat, local harvest mushrooms

DAS STEAK - 62

Dry aged ribeye, root vegetables, pommes chèvre

LAST

APPLE-PEAR STRUDEL - 12

Bourbon vanilla basil sauce

BAVARIAN POT DE CRÈME - 14

Bärenjäger, huckleberries

SPIRITS

BOTANICAL OLD FASHIONED - Hendricks Gin, rhubarb bitters, grapefruit - 14

HONEY LAVENDER PISCO SOUR - Pisco, honey, lavender, lemon, egg white - 12

THE CROW'S DANDY - Buffalo Trace Bourbon, Cointreau, Dubonnet, Sweet Vermouth, Demerara - 16

THE SUMMER MARIA - El Jimador Repasado, Chambord, watermelon, jalapeño, lime, cilantro - 13

SMOKED ROSEMARY BOULVARDIER - Glenmorangie 14yr, Sweet Vermouth, Campari, singed rosemary sprig - 20

VESPER - Tanqueray #10, Titos, Lillet Blanc, lemon twist - 16

THYME TEA SODA - Elijah Craig Bourbon, thyme, black tea, ginger ale - 13

AFFOGATO MARTINI - Vanilla Vodka, Frangelico, cold brewed espresso, served over vanilla bean ice cream with hazelnut biscuit - 13



GRAPES

RED

Château Lanscade Bordeaux Rouge - 12 / 44

Marques de Caceres Rioja Crianza - 10 / 36

Alceno Hilanda Monastrell - 9 / 32

Produttori del Barbaresco Langhe Nebbiolo - 16 / 60

J.M. Monmousseau Chinon Cab Franc - 12 / 40

Famille Perrin Cotes du Rhone Villages Rouge - 9 / 32

Bianchi Famiglia Malbec - 12 / 40

Leone di Castris Salice Salentino - 9 / 34

WHITE

Joseph Drouhin "Laforêt" Chardonnay - 13 / 48

Eidosela Albarino - 10 / 36

Terredora di Falanghina - 12 / 44

Domains Comte de Malet Roquefort Bordeaux Blanc - 10 / 36

Dr. Loosen Riesling - 12 / 40

SPARKLING

Canella Prosecco Split - 16.5

Kraemer Blanc de Blanc Split - 8.5

Flama D Or Cava - 8.5 / 30

Freixenet Rose Brut - 11 / 40

Freixenet Prosecco - 11 / 40

Veuve Clicquot - 130

Perrier-Jouet Grand Brut - 150

HOPS

DRAFT

Bayern Doppelbock - 7

Hoegaarden - 7

Hofbräu Oktoberfestbier - 8.5

Matchwood Dunkelweizen - 8.5

Braufactum Progusta IPA - 9

Deschutes King Crispy Pilsner - 7.5

BEER CANS/BTLs

Konig Pilsner - 7.5

Stiegl Radler - 9

Stiegl Hell - 8

Gaffel Kolsch - 8.5

Tucher Hells Hefeweizen - 6.5

Delirium Tremens - 12

Galipette Cider - 9

Rekorderlig Peach Basil Cider - 9

Booch Craft: Orange Pomegranite - 7.25

Grapefruit Hibiscus - 7.25

Lindeman's Framboise Raspberry Lambic - 10.5

Framing the experience.

The Humbird Lumber Company, was the lifeblood of Sandpoint's economy and community in the early 1900's. Humbird's impact on Sandpoint was tremendous - transforming the town from a population of about 400 people to more than 3500 in ten years. The mill also changed the city's demographics from predominantly male dominated enclave to a community, brimming with families.

The logging camps were remote and when the loggers came to town, they were easy to spot wearing their flannels over long underwear, dirty logging jeans and suspenders. Fast forward to 2022 and you may have just described half the people who have a ski pass to the mountain. Just replace the dirty jeans with Carhartt's and the suspenders with Kinko gloves. Of course, the flannels remain along with the work hard, play hard mentality.

Humbird provides our modern motley crew a well-earned place to rest after an invigorating day on the mountain. The timber beams shape this space and are as impressive as the history behind the name. Take in the views of the mountain and allow Humbird to frame your experience.



NON SPIRITS

Coffee Mocktini - 4.5

Fresh Squeezed Orange Juice or Grapefruit Juice - 4.5 / 7

Mineral Water - 4.5

Plum Press: Cucumber, cherry, lime, plum bitters, club soda, lemon lime soda - 5.5

Apfelschorle: Sparkling apple juice - 4.5

Smith Tea: Green Fez, Herbal Big Hibiscus, Herbal Meadow, Black Masala Chai, Black Lord Bergamot - 2.75