

# BREAKFAST

Menu items subject to availability.  
Call 406.226.5600 for more information.

**GLACIER PARK**  
EST. **LODGE** 1913

## ENTRÉES

### EGGS YOUR WAY | 14

Two eggs any style, breakfast potatoes, toast,  
choice of Redneck™ sausage, bacon, or veggie sausage (M)

### BREAKFAST SANDWICH | 14

Biscuit sandwich with choice of bacon, Redneck™ sausage,  
or veggie sausage, scrambled eggs, American cheese, house sauce  
Served with breakfast potatoes. (M)

### AVOCADO TOAST | 13

Artisan bread, avocado, heirloom tomato, eggs your way, arugula  
Served with breakfast potatoes (V)

### FRENCH TOAST | 12

Two slices of classic French toast. Served with choice of meat  
Add huckleberry compote | 2

### OVERNIGHT OATS | 9

Oats soaked in oat milk overnight and topped with seasonal berries (VG, GF)

### GLACIER HIKER | 9

Yogurt, granola, honey, fresh fruit, and choice of milk (V, M)

## SIDES

TWO EGGS ANY STYLE | 4

BREAKFAST POTATOES | 4

FRESH FRUIT | 3

BACON | 4

LOCAL REDNECK™ SAUSAGE | 4

VEGGIE SAUSAGE | 4

TOAST | 3

Sprouted Wheat, GF toast, Biscuit

## BEVERAGES

COFFEE (M) | 3.5

HOT TEA | 3.5

Jasmine Green, Aged Earl Grey,  
Chamomile Lemon, Moroccan Mint,  
Breakfast Blend

JUICE | 3.5

Orange, Apple, Cranberry

MILK | 3.5

Skim, 2%, Oat

SODA – COKE PRODUCTS | 3.5

HUCKLEBERRY LEMONADE | 4

HUCKLEBERRY ICED TEA | 4

ICED TEA or LEMONADE | 3.5

(VG) Vegan (V) Vegetarian (GF) Gluten Friendly (M) Made in Montana

Our culinary team would like to thank Montana Coffee Traders, Redneck Meats, Birch Creek Hutterite Colony farms, Sweet Peaks Ice Cream, Country Pasta, and our local apiaries and grain farms for producing the highest quality local products we proudly use in our restaurant.

An 18% gratuity may be added to parties of 8 or more.  
Consuming raw or undercooked meats, seafood or eggs may increase the risk of foodborne illness.

## STARTERS

FRIED BRUSSEL SPROUTS | 12  
Sweet chili sauce, candied pecans (V, GF)

STUMPTOWN CHARCUTERIE BOARD | 17  
Bison salami, elk sausage, smoked gouda,  
Tillamook white cheddar, blue cheese, figs,  
pickles, olives, huckleberry compote, honey,  
bacon jam, toast points (M)

HOUSE CHIPS | 11  
Served with roasted garlic chive dip (V)

CHICKEN CHICHARONNES | 10  
Served with buffalo sauce, honey mustard and ranch

## SOUP & SALAD

DRESSINGS: Ranch, Balsamic Vinaigrette,  
Huckleberry Vinaigrette, Oil & Vinegar  
(all dressings are GF)

ROASTED RED REPPER SOUP | 7 | BOWL  
Topped with corn relish (GF, VG)

HOUSE SALAD | Half 8 | Full 14  
Arcadian greens, tomato, English cucumber, radish,  
sunflower seeds and croutons (V, M)  
Add Chicken | 5

CAESAR WEDGE | 9  
Romaine, pecorino, house made Caesar dressing,  
focaccia crouton

SOUR STRAWBERRY SALAD | 10  
Arugula mixed greens, pickled strawberries,  
goat cheese, candied pecans, pickled red onions and  
wheat berries tossed in roasted grape vinaigrette  
(V, M)

## ENTRÉES

All entrees served with fries or house chips  
Substitute salad or cup of soup | 3.5

HOUSE BURGER | 16  
1/3 pound beef patty, goat cheese, arugula,  
huckleberry jam, ciabatta bun

BISON BURGER | 18  
1/3 pound bison patty, bacon, Tillamook white  
cheddar cheese, lettuce, tomato, ciabatta bun

VEGGIE BURGER | 15  
Quinoa patty, feta cheese, arugula, tomato,  
fresh herb aioli, ciabatta bun (V)

FRIED CHICKEN SANDWICH | 16  
Crispy chicken breast, bread and butter pickles,  
zesty slaw, ciabatta bun

MUFFULETTA | 16  
Mortadella, capicola, genoa salami, provolone,  
olive tapenade, pickled vegetables, herbed mayo,  
focaccia bread

BEET SANDWICH | 14  
Herbed goat cheese, roasted beets and organic  
tricolor carrots, arugula, focaccia bread (V, M)

## BEVERAGES

SODA – COKE PRODUCTS | 3.5  
HUCKLEBERRY LEMONADE | 4  
HUCKLEBERRY ICED TEA | 4  
ICED TEA | 3.5  
LEMONADE | 3.5  
COFFEE (M) | 3.5  
HOT TEA | 3.5

(VG) Vegan (V) Vegetarian (GF) Gluten Friendly (M) Made in Montana

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## STARTERS

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STUMPTOWN CHARCUTERIE BOARD | 17  
Bison salami, elk sausage, smoked gouda,  
Tillamook white cheddar, blue cheese, figs,  
pickles, olives, huckleberry compote,  
honey, bacon jam, toast points

HOUSE CHIPS | 9  
Served with roasted garlic chive dip (V)

CHICKEN CHICHARONNES | 10  
Served with buffalo sauce, honey mustard and ranch

## SOUP & SALAD

DRESSINGS: Ranch, Balsamic Vinaigrette,  
Huckleberry Vinaigrette, Oil & Vinegar  
(all dressings are GF)

ROASTED RED PEPPER SOUP | 7 | BOWL  
Topped with corn relish (GF, VG)

CAESAR WEDGE  
9 STARTER | 16 ENTREE  
Romaine, pecorino, house made Caesar dressing,  
focaccia crouton  
Add Chicken | 5

SOUR STRAWBERRY SALAD  
10 STARTER | 18 ENTREE  
Arugula, mixed greens, pickled strawberries,  
goat cheese, candied pecans, pickled red onions,  
wheat berries, roasted grape vinaigrette (V)  
Add Chicken | 5

## ENTRÉES

HOUSE BURGER | 16  
1/3 pound beef patty, goat cheese, arugula,  
huckleberry jam, ciabatta bun

BISON BURGER | 18  
1/3 pound bison patty, bacon, Tillamook white  
cheddar cheese, lettuce, tomato, ciabatta bun

FRIED CHICKEN SANDWICH | 16  
Crispy chicken breast, bread and butter pickles,  
zesty slaw, ciabatta bun

BEET SANDWICH | 14  
Herbed goat cheese, roasted beets and organic  
tricolor carrots, arugula, focaccia bread (V)

STEAK FRITES | 32  
Sirloin, rosemary fries, chimichurri

SALMON | 28  
Roasted new potatoes, carrots, lemon beurre blanc  
(GF)

PAN ROASTED CHICKEN | 26  
Pan roasted chicken served with mushroom pea  
risotto and Hunter sauce (GF)

BROWN BUTTER GNOCCHI | 26  
Gnocchi, roasted butternut squash, sage, kale,  
pecans, red quinoa, brown butter sauce  
Served with toast points (V)

## BEVERAGES

SODA – COKE PRODUCTS | 3.5

HUCKLEBERRY LEMONADE | 4

HUCKLEBERRY ICED TEA | 4

ICED TEA & LEMONADE | 3.5

COFFEE | 3.5

HOT TEA | 3.5

(VG) Vegan (V) Vegetarian (GF) Gluten Free

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## COCKTAILS | 12

### FIREBRAND MANHATTAN

Glacier Distilling Fireweed Cherry Bourbon, sweet vermouth, bitters, cherry

### TRIPLE DIVIDE DAQUIRI

Whistling Andy White Rum, fresh lime juice, simple syrup, grapefruit juice, lime

### BEAR GRASS SMASH

Whistling Andy Cucumber Gin, simple syrup, soda, basil, cucumber

### NORTHERN LIGHTS

Glacier Distilling Glacier Dew Vodka, Malibu, huckleberry, soda, orange wheel

### MONTANA MULE

Spotted Bear Spirits Vodka, ginger beer, fresh lime juice, lime

### HUCKLEBERRY MARGARITA ON THE ROCKS

Spotted Bear Agave, huckleberry, orange juice, lime juice, sour

### NORTH FORK OLD FASHIONED

Glacier Distilling North Fork Whiskey, bitters, orange simple syrup, orange, cherry

### SPICY CAESAR

Montana Distillery Pepper Vodka, Parker's Montana-Made Mix, Clamato, Montreal Steak seasoning rimmed glass, pickled veggies

### HOUSE BLOODY MARY

Montgomery Distillery Quick Silver Vodka, Parker's Montana-Made Mix, tomato juice, pickled veggies

## DRAFT BEER | 6

### SHADY

NE Style Hazy IPA | ABV 7.0%, IBU 20 | KettleHouse Brewing, Missoula, MT

### YARD SALE

Amber Ale | ABV 5.5%, IBU 20 | Tamarack Brewing, Lakeside, MT

### HUCK IT

Huckleberry Blonde Ale | ABV 5.0%, IBU 10 | Big Sky Brewing, Missoula, MT

### YAAK ATTACK

IPA | ABV 6.6% IBU 65 | Cabinet Mountain Brewing, Libby, MT

### GLACIER GOLDEN ALE

Golden Ale | ABV 5.0%, IBU 12 | Lewis and Clark Brewing, Helena, MT

### TWO SKI BREWSKI

Pilsner | ABV 5.2%, IBU 33 | Kalispell Brewing, Kalispell, MT

### BELTIAN WHITE

Belgian-Style Wheat Beer | ABV 5.0%, IBU 15 | Harvest Moon Brewing, Belt, MT

### JACK'S 90

Scottish Ale | ABV 6.0%, IBU 24 | Red Lodge Ales Brewing, Red Lodge, MT

## CANS & BOTTLES | 4.50

### POOR FARMER CIDER

ABV 6.5% | Western Cider Co., Missoula, MT

### WHITE CLAW HARD SELTZER

### O'DOULS

Non-alcoholic

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## WINE

| WHITE WINE  | 6oz | 9oz   | BTL        | RED WINE   | 6oz | 9oz | BTL |
|---|-----|-------|------------|--|-----|-----|-----|
| Bouchon Unoaked Chardonnay, CA                        | 9   | 11    |            | Chateau Souverain Cabernet Sauvignon, Sonoma County, CA      | 9   | 11  |     |
| True Myth Chardonnay, Central Coast, CA               | 12  | 14    |            | Gunsight Rock Cabernet Sauvignon, Sonoma County, CA          | 12  | 14  |     |
| Storypoint Chardonnay, CA                             |     |       | 34         | Storypoint Cabernet Sauvignon, Central Coast, CA             |     |     | 34  |
| J Vineyards Chardonnay, Sonoma County, CA             |     |       | 44         | Luke Cabernet Sauvignon, Columbia Valley, WA                 |     |     | 46  |
| Baileyana Firepeak Chardonnay, Central Coast, CA      |     |       | 56         | Prophecy Pinot Noir, CA                                      | 9   | 11  |     |
| Chasing Venus Sauvignon Blanc, Marlborough, NZ        | 11  | 13    |            | King's Ridge Pinot Noir, Willamette Valley, OR               | 13  | 15  |     |
| Frenzy Sauvignon Blanc, Marlborough, NZ               |     |       | 34         | J Vineyards Pinot Noir, Sonoma County, CA                    |     |     | 46  |
| Materra Sauvignon Blanc, Napa County, CA              |     |       | 42         | Steele 'Carneros' Pinot Noir, CA                             |     |     | 52  |
| Ecco Domani Pinot Grigio, Italy                       | 9   | 11    |            | Canoe Ridge 'The Expedition' Merlot, Columbia Valley, WA     | 10  | 12  |     |
| Terlato Family Vineyards 'Friuli' Pinot Grigio, Italy |     |       | 52         | Luke Merlot, Columbia Valley, WA                             |     |     | 46  |
| King Estate Pinot Gris, Willamette Valley, OR         | 12  | 14    |            | Durigutti Malbec, Argentina                                  | 11  | 13  |     |
| Sokol Blosser Pinot Gris, Willamette Valley, OR       |     |       | 44         | Fincas Don Martino Malbec, Argentina                         |     |     | 38  |
| Bieler 'Pere et Fils' Rose, France                    | 10  | 12    |            | Tikal Natural Organic Malbec, Argentina                      |     |     | 48  |
| Chapoutier Belleruche Rose, France                    |     |       | 34         | Amavi Cellars Syrah, Columbia Valley, WA                     | 13  | 15  |     |
| Latah Creek Huckleberry Riesling, Columbia Valley, WA | 9   | 11    |            | Dunham Cellars 'Three Legged Red' Blend, Columbia Valley, WA | 12  | 14  |     |
| K Vintners Viognier, Columbia Valley, WA              |     |       | 56         | 689 Cellars 'Killer Drop Red' Blend, Northern CA             |     |     | 48  |
|   |     |       |            | Blackbird Vineyards 'Arise' Blend, Napa Valley, CA           |     |     | 64  |
| <b>BUBBLY</b>   |     |       | <b>BTL</b> |  |     |     |     |
| Lunetta Prosecco, Italy                               | 9   | 187ml |            |  |     |     |     |
| Argyle Brut, Willamette Valley, OR                    |     |       | 52         |  |     |     |     |