

STARTERS

MOOSE DROOL POUTINE | 12
French fries, cheese curds, Moose Drool brown ale beef gravy (GF, M)

BRUSSELS AND BACON | 14
Crispy fried brussels sprouts, pork belly (M)

ONION DIP WITH KETTLE CHIPS | 11
Roasted garlic & onion dip, warm kettle chips (GF)

SUNDRIED TOMATO & PESTO HUMMUS | 10
Hummus with sundried tomato pesto, feta, toasted pita, sliced vegetables (V, GFA)

SOUP & SALAD

SOUP DU JOUR | 8
Ask your server for today's offering

HOUSE SALAD | Half 8 | Full 15
Salad greens, pickled red onion, cherry tomato halves, cucumber, feta, garlic croutons, huckleberry vinaigrette (V, M, GFA)
Add chicken | 5

CHICKPEA AND QUINOA SALAD | 16
Baby kale, roasted red pepper quinoa, lemon tahini dressing (VG, GF)

ROASTED BEET SALAD | 17
Salad greens, red onion, sliced apple, candied walnuts, feta cheese, raspberry vinaigrette (V, GF)

ENTRÉES

GRILLED SALMON & RISOTTO | 34
8 oz Atlantic salmon filet, lemon beurre-blanc, vegetable du jour (GF)

SIRLOIN STEAK | 36
10 oz sirloin, garlic mashed potatoes, peppercorn compound butter, vegetable du jour (GF)

PORTERHOUSE PORK CHOP | 34
10 oz pork chop, apple chutney, garlic mashed potatoes, vegetable du jour (GF)

ROASTED CHICKEN BREAST | 30
Balsamic cherry sauce, risotto, vegetable du jour (GF)

BEEF POT ROAST | 30
Red wine demi-glace, garlic mashed potatoes, vegetable du jour (GF)

CURRIED CAULIFLOWER | 28
Coconut & ginger curry, jasmine rice (VG)

BISON BOLOGNESE | 28
Rigatoni, goat cheese round, shaved parmesan

(VG) Vegan (V) Vegetarian (GF) Gluten Free (GFA) Gluten Free Available (M) Made in Montana

Our culinary team would like to thank Montana Coffee Traders, Birch Creek Hutterite Colony farms, Sweet Peaks Ice Cream, 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 eight or more.
Consuming raw or undercooked meats. Seafood or eggs may increase the risk of foodborne illness.

DESSERTS

HUCKLEBERRY BREAD PUDDING | 9
Finished with rum sauce (V)

RASPBERRY WHITE CHOCOLATE
BRÛLÉE CHEESECAKE | 10 (V)

FLOURLESS CHOCOLATE CAKE | 10
Topped with raspberry compote (GF, V)

CRÈME BRÛLÉE | 11
Classic vanilla (GF, V)

LOCAL SWEET PEAKS ICE CREAM | 6
Vanilla, Huckleberry, Honey Cinnamon
Oatley Dairy Free Ice Cream (GF, M)

AFTER DINNER DRINKS

Spotted Bear Caramel
White Russian | 12
Spotted Bear vodka, Spotted Bear coffee liqueur,
fresh cream, caramel drizzle

Huckleberry Hot Toddy | 12
Bearproof huckleberry whiskey, honey,
fresh lemon juice, huckleberry

COCKTAILS | 12

FIREBRAND MANHATTAN

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

NYACK SAZERAC

Glacier Distilling North Fork Rye Whiskey, Trail of the Cedars absinthe, simple syrup, bitters, orange twist

MIDVALE COLLINS

Whyte Laydie Gin, fresh lemon juice, simple syrup, soda

GLACIER AFTERNOON

Cold Springs Huckleberry Vodka, Trail of the Cedars absinthe, fresh lemon juice, simple syrup, ginger beer, huckleberries

MONTANA MULE

Glacier Distilling Bearproof Huckleberry Whiskey, ginger beer, fresh lime juice

HUCKLEBERRY MARGARITA ON THE ROCKS

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

MIDNIGHT FOREST OLD FASHIONED

Spotted Bear Midnight Forest Bourbon, bitters, orange simple syrup, orange twist, 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

STRANGE HAZE

Hazy IPA | ABV 7.4%, IBU 45 | Highlander Brewing, Missoula, MT

DAMSEL FLY

IPA | ABV 5.3%, IBU 25 | Mountains Walking, Bozeman, MT

HUCK IT

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

MY FINGERS HURT

Hazy Pale | ABV 4.8% IBU 65 | Conflux Brewing Co, Missoula, 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

HURRAH

Scottish Ale | ABV 7.2%, IBU 25 | Higherground Brewing Co, Hamilton, MT

CANS & BOTTLES | 4.50

POOR FARMER CIDER

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

WHITE CLAW HARD SELTZER

GLACIER PARK

EST. **LODGE** 1913

WINE

WHITE WINE	6oz	9oz	BTL	RED WINE	6oz	9oz	BTL
Albert Bichot Burgundy Blanc, <i>Burgundy, FR</i>	14	16		Luke Cabernet, <i>Columbia Valley, WA</i>	11	13	
True Myth Chardonnay, <i>Central Coast, CA</i>	12	14		Gunsight Rock Cabernet Sauvignon, <i>Sonoma County, CA</i>	12	14	
Pike Road Chardonnay, <i>Willamette Valley, OR</i>			42	True Myth Cabernet Sauvignon, <i>Central Coast, CA</i>			
CrossBarn Chardonnay, <i>Sonoma County, CA</i>			68	Talbott Kali Hart Pinot Noir, <i>Monterey, CA</i>	11	13	52
Locations by David Finney Sauvignon Blanc, <i>NZ</i>	12	14		J Vineyards Pinot Noir, <i>Sonoma County, CA</i>	13	15	
Babich Sauvignon Blanc, <i>Marlborough, NZ</i>		38		Porter and Plot Pinot Noir, <i>Santa Barbara, CA</i>			42
Scarpetta Doc Pinot Grigio, <i>Venezia, IT</i>	11	13		Joillot Bourgogne Rouge, <i>Burgundy, Fr</i>			90
Sokol Blosser Pinot Gris, <i>Willamette Valley, OR</i>			45	Ch. Ste Michelle Indian Wells Merlot, <i>Columbia Valley, WA</i>	10	12	
Terlato Family Vineyards 'Friuli' Pinot Grigio, <i>IT</i>			52	Vina Cobos Felino Malbec, <i>Mendoza Argentina</i>			48
Maison l'Envoye Le Saint Pale, Rose, <i>Beaujolais, FR</i>	12	14		Michael David 6th Sense Syrah, <i>Lodi, CA</i>	9	12	
Latah Creek Huckleberry Riesling, <i>WA</i>	9	11		Ch. De St. Cosme Cote du Rhone Syrah, <i>Rhone, France</i>			45
Willamette Valley Riesling, <i>Willamette Valley, OR</i>			35	Walla Walla Red Blend, <i>Walla Walla, WA</i>	12	14	
				Aia Vecchia Lagone Super Tuscan, <i>Tuscany, Italy</i>			40
				Paring Cab Red Blend, <i>Santa Barbara, CA</i>			58
BUBBLY			BTL				
Le Contesse Prosecco, <i>It</i>	9 187ml						
Argyle Brut, <i>Willamette Valley, OR</i>			60				