

BELTON

CHALET

Starters

Blistered Shishitos GF, S	14
Parmesan, paprika, nutritional yeast, lemon vinaigrette, sea salt	
Tomato & Burrata GF	18
local tomatoes, burrata cheese, basil, balsamic reduction, olive oil, fresh cracked pepper	
Drunken Mussels GFA	20
white wine, garlic, butter, red pepper, Italian parsley, lemon	
Bison Meatballs	20
sofrito, house-made ricotta, red sauce, Italian parsley	
Trout Dip GFA	21
carrots, celery, caperberries, seasoned flatbread crackers	
Grilled Baguette	9
olive oil, sea salt, softened rosemary butter	
Belton Board GFA	28
chef's selection of meats, selection of artisan cheeses, Marcona almonds, giardinera, local honey, Dijon mustard, fresh berries, seasoned flatbread crackers	

Salads

Kale Caesar GFA	
Starter	11
Entrée	17
local kale, Parmesan Reggiano, croutons, house caesar dressing	
Belton Salad GFA	
Starter	13
Entrée	19
spinach and arugula, cucumber, cherry tomato, watermelon radish, savory granola, lemon vinaigrette	
Salad Toppers	
Grilled Chicken Skewer	8
Avocado	4

Entrées

Pork GF	30
Farm-to-Market pork shank, polenta, apple-cabbage slaw, braising glaze, Dijon mustard, sage	
Bison Meatloaf	34
Two Bear Farm broccolini, potato purée, tomato glaze	
Fish GF	34
Flathead lake trout, butternut squash purée, Two Bear Farm broccolini, saffron butter, fish roe, lemon	
Pairing Option: Cantina Zaccagnini, Italy	
Red Curry GF V	25
Add Chicken Skewer	8
jasmine rice, local mushrooms, peas, bell peppers, coconut cream, scallions, chilis	
Chicken Skewers GF	27
jasmine rice, grilled asparagus, house barbecue sauce	
Fettuccine	28
Add Elk Sausage	9
Add Meatball	7
fresh fettuccine, tomato sauce, Parmesan, Pecorino Romano, fresh cracked pepper	
Gnocchi	29
Add Elk Sausage	9
Add Meatball	7
local mushrooms, sage, brown butter, peas, walnuts, Pecorino Romano, Parmesan	

Steaks

Filet*	52
8oz coffee-rubbed petite filet, roasted fingerlings, asparagus, béarnaise sauce, pinot noir reduction	
Pairing Option: Paring Cab, Santa Ynez Valley, CA	
Ribeye	59
16oz ribeye, potato purée, roasted bone marrow, grilled broccolini, chimichurri	
Pairing Option: Paring Cab, Santa Ynez Valley, CA	

GF Gluten Friendly GFA Gluten Friendly Available S Signature Dish V Vegetarian

Chef RJ Riley would like to thank Two Bear Farm, Wicked Good Produce, Mountain View Gardens, Farm to Market Pork, and Snow Country Gardens for producing the highest quality local products we proudly use in our dishes.
*Consuming raw or undercooked meats may increase your risk of foodborne illness.



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Desserts

Chocolate & Almond Olive Oil Cake **12**

GF

burnt sugar ice cream, cocoa crumble,
almond brittle, white chocolate chantilly

Chevre Cheesecake **14**

huckleberry marmellata, lavender
meringues, lemon fluid gel,
honeycomb candy

Brown Butter Apple Blondie **13**

walnut crumble, malted ice cream,
miso caramel, crème fraîche

Local Sweet Peaks Ice Cream

Single Scoop **6**

Double Scoop **8**

huckleberry, madagascar vanilla

Dessert Cocktails

Orange Creamsicle **11**

Licor 43, orange juice, milk

Salted Caramel White Russian **13**

Wildrye Premium Vodka, Orphan Girl
Bourbon Cream, Spotted Bear Coffee
Liqueur, caramel sauce, sea salt

Huckleberry Mudslide **15**

Wildrye Premium Vodka, Glacier Distilling
Bearclaw Huckleberry Cream Liqueur,
Spotted Bear Coffee Liqueur, milk,
chocolate sauce

Wild Raspberry Chocolate Martini **14**

Dry Hills Wild Raspberry Vodka,
Baileys Irish Cream, creme de cacao,
chocolate sauce



BELTON

CHALET

Specialty Cocktails

Bourbon Cherry Smash

14.5

Glacier Distilling
Fireweed Cherry
Bourbon, lemon juice,
cherry juice, cherries,
lemon twist

Nyack Sazerac

15

Glacier Distilling North
Fork Whiskey, Glacier
Distilling Trail of the
Cedars Absinthe,
Angostura bitters,
lemon twist

Hearth Stone Old Fashioned

15

Spotted Bear Midnight
Bourbon, Angostura
bitters, cherry, orange
simple, orange twist

Summer Rye

15

Glacier Distilling North
Fork Whiskey, St.
Germain, lemon juice,
apple juice, simple,
splash of ginger beer

Huckleberry Mule

14.5

Bozeman Spirits Cold
Spring Huckleberry
Vodka, ginger beer,
lime juice, mint

Huckleberry Habanero Margarita

14.5

Spotted Bear Agave
Spirit, triple sec, lime
juice, habanero simple

Hiker Reviver

14.5

Glacier Distilling Trail
of the Cedars Absinthe,
Montgomery Distillery
Whyte Laydie Gin,
triple sec, lillet blanc,
lemon juice

Huckleberry Lemonade

14

Bozeman Spirits Cold
Spring Huckleberry
Vodka, lemon juice,
huckleberry syrup





Red Wine

Cabernet Sauvignon	6oz	9oz	Bottle
True Myth Edna Valley, CA	15	19	
Decoy by Duckhorn Sonoma County, CA	15	19	
Paring Cab Santa Ynez Valley, CA	16	19	68
Dunham Cellars Walla Walla, WA			120
Pinot Noir			
Meiomi Sonoma County, CA	13	16	
Benton-Lane Willamette Valley, OR	16	19	68
Goldeneye Anderson Valley, CA			120
Malbec			
Viña Cobos Felino Argentina	15	18	58
Merlot			
Canoe Ridge Columbia Valley, WA	14	17	52
Red Blend			
The Stag Paso Robles, CA	14	17	52
Pessimist San Luis Obispo County, CA	16	20	65
Syrah			
Michael David 6th Sense Lodi, CA	12	15	45
Zinfandel			
Michael David Earthquake Lodi, CA	17	20	70

White Wine

Chardonnay	6oz	9oz	Bottle
Raeburn Russian River Valley, CA	14	17	
Truchard Napa County, CA	16	19	
Rochebin Macon Villages Burgundy, France	14	17	58
Ramey Russian River, CA			125
Pinot Gris			
Elk Cove Willamette Valley, OR	13	18	52
Pinot Grigio			
Cantina Zaccagnini Italy	13	16	52
Sauvignon Blanc			
Babich Marlborough, New Zealand	12	15	
Jermann Friuli-Venezia Gilia, Italy			88
Rosé			
Fleur de Mer Cotes de Provence, France	14	17	55
Riesling			
Schloss Vollrads Spätlese Rhein, Germany	14	17	55
Bubbly			
Le Contesse Prosecco Italy	200 ml	11	
Andre Clouet Champagne, France			110





Draft Beer

Belton Pilsener

Bayern Brewing

Missoula, MT

ABV 5.0%, IBU 34

7

My Ruca Pale Ale

Draught Works Brewing

Missoula, MT

ABV 5.8%, IBU 35

7

Siren Song Honey Rye

Neptune's Brewery

Livingston, MT

ABV 5.1%, IBU 8

7

Hoodoo Hefeweizen

Cabinet Mountain

Brewing Co. Libby, MT

ABV 5.5%, IBU 20

7

The Bob IPA

Sacred Waters Brewing Co.

Kalispell, MT

ABV 6.5%, IBU 65

7

Grazing Clouds NEIPA

Mountains Walking

Brewery Bozeman, MT

ABV 7.0%, IBU 20

7

Cold Smoke

Scottish Ale

Kettlehouse Brewing Co.

Missoula, MT

ABV 6.5%, IBU 11

7

Moose Drool

Big Sky Brewing Co.

Missoula, MT

ABV 4.9% IBU 20

7

Cans & Bottles

Poor Farmer

Hard Cider

Western Cider

Missoula, MT

6

Coors Light

5

Athletic N/A Beer

5

Non-Alcoholic

Soda

Coke, Diet Coke, Sprite,
Dr. Pepper, Lemonade

3.75

San Pellegrino

4

Huckleberry

Lemonade

4.5

Coffee

Belton Blend

3.75

Assorted Teas

3.5



Kid's Menu

Grilled Chicken Skewer GF
mashed potatoes, broccolini

15.5

Montana Meatballs
mashed potatoes, broccolini

17.5

Bison Meatloaf
mashed potatoes, broccolini

15.5

Pasta with Red Sauce V
served with toasted baguette

13.5

GF Gluten Friendly

V Vegetarian

