FAMILIAR FAVORITES

EGGS YOUR WAY* (GFP) | 15
Two Eggs Served Your Way, Breakfast Potatoes, Toast, Choice Of Sausage, Bacon or Veggie Sausage (GFA)

THE MONTANA SCRAMBLE (R,GFP) | 15
Scrambled Egg, Breakfast Potatoes, Bacon, Chorizo, Pepper, Onion, Southwestern Sauce, Pepper Jack Cheese, Toast

THE VEGGIE DELIGHT (R,V,GFP) | 14
Scrambled Egg, Breakfast Potatoes, Broccoli, Onion, Pepper, Wild Mushroom, Smoked Gouda, Toast
Add Ham | 3

SWEET POTATO TOFU SCRAMBLE (VE,GFP) | 16
Scrambled Tofu, Sweet Potato, Peppers, Onions, Black Beans, Chamoy, Toasted Pepitas, Toast (VG,GFA)

★ HUCKLEBERRY PANCAKES (R,GFP) | 18
Two Huckleberry Buttermilk Pancakes, Huckleberry Crème Anglaise, Bourbon Maple Syrup Served With Your Choice of Sausage, Bacon, or Veggie Sausage
Make it a Platter with Two Eggs* | 5

BACON BREAKFAST BURRITO (R,GFP) | 14
Bacon, Scrambled Egg, Roasted Peppers & Onions, Breakfast Potatoes, Pepper Jack Cheese, Southwestern Sauce, Salsa Verde, Flour Tortilla

VEGGIE BREAKFAST BURRITO (V,GFP) | 13
Black Beans, Scrambled Egg, Roasted Peppers & Onions, Breakfast Potatoes, Pepper Jack Cheese, Southwestern Sauce, Salsa Verde, Flour Tortilla

CROISSANT SANDWICH | 14
Scrambled Eggs, Sausage, Spinach, Pepper Jack Cheese, Tomato, Southwestern Sauce, Breakfast Potatoes

★ Signature | (VE) Vegan | (V) Vegetarian | (GF) Gluten-Friendly | (GFP) Gluten-Friendly Possible | (R) Regional Product

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À LA CARTE

OVERNIGHT OATS (VE,R,GF) | 8
Maple-Cinnamon Oat Milk & Oats with Huckleberry-Apple Compote & Fresh Berries

ST. MARY PARFAIT (V,R) | 9
Huckleberry Yogurt, Blueberry-Chocolate Granola, Huckleberry-Apple Compote

FRUIT CUP (V) | 6

TWO EGGS YOUR WAY* | 6

TOAST | 3
Multigrain, Gluten-Friendly

BREAKFAST POTATOES (GF) | 5

SAUSAGE, BACON, VEGGIE SAUSAGE (GF) | 6

HUCKLEBERRY PANCAKES | 12

BEVERAGES

COFFEE (R) | 3.75

HOT TEA | 3.50
Jasmine Green, Aged Earl Grey, Chamomile Lemon, Moroccan Mint, Breakfast Blend

JUICE | 3.75
Apple, Orange, Cranberry

MILK | 3.75
Skim, Whole, Oat, Almond

SODA – COKE PRODUCTS | 3.75

HUCKLEBERRY LEMONADE | 4.50

HUCKLEBERRY ICED TEA | 4.50

ICED TEA/LEMONADE | 3.75

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### APPETIZERS

**FRIED PICKLES (V)| 13**  
Served with Southwestern Dipping Sauce

**CHEESY TRUFFLE ARTICHOKE DIP (V,GF)| 18**  
Artichoke, Smoked Gouda, Spinach, Truffle Cream Sauce, Crispy Bread Crumb Crust  
Served with Blue Corn Tortilla Chips

**★ BISON QUESADILLA (R)| 18**  
Bison Chorizo, Pepper Jack, Southwestern Sauce, Cilantro Crema, Roasted Corn Relish

**SWEET POTATO HUMMUS (V,GF)| 15**  
Sweet Potato Hummus, Roasted Vegetables, Fresh Focaccia

### SALAD & SOUP

**Dressing Choices** – Ranch, Balsamic Vinaigrette, Huckleberry Vinaigrette, Oil & Vinegar  
(All dressings are GF)

**HOUSE SALAD (VE)| Half 9 |Full 16**  
Mixed Greens, Croutons, Tomato, Cucumber, Sunflower Seeds, Radish, Pickled Onion  
Served with Choice of Dressing

**Add Chicken | 7**

**ST. MARY SALAD (GF)| 19**  
Mixed Greens, Candied Pecans, Bacon, Blue Cheese, Fig, White Balsamic Vinaigrette  
**Add Chicken | 7**

**★ PICKLED STRAWBERRY SALAD (V,GF)| 19**  
Mixed Greens, House-Pickled Strawberries, Candied Pecans, Goat Cheese, Pickled Red Onions, Wheat Berries, Roasted Grape Vinaigrette  
**Add Chicken | 7**

**ROASTED RED PEPPER (VE)| 9**  
House-Made Roasted Red Pepper Soup with Corn Relish

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Served with Fries. Substitute House Salad or Soup | 4 Gluten-Friendly Bun | 2

**BURGERS, SANDWICHES & WRAPS**

**BACON CHEESEBURGER (R, GF)| 19**
½ lb Charbroiled Beef Patty, Bacon, Cheddar Cheese, Ciabatta Bun

**★ MAPLE BACON MUSHROOM BURGER (R, GF) | 20**
½ lb Charbroiled Beef Patty, Maple Bacon Mushroom Sauce, Gouda, Arugula, Ciabatta Bun

**BISON BURGER (R, GF) | 19**
½ lb Charbroiled Bison Patty, Sundried Tomato Jam, Herbed Goat Cheese, Arugula, Ciabatta Bun

**QUINOA BURGER (VE, GF) | 17**
Quinoa Patty, Avocado, Pickled Red Onion, Chamoy, Tomato, Mixed Greens, Ciabatta Bun

**CHICKEN SALAD WRAP | 17**
Mixed Greens, House-made Chicken Salad, Tomato, Spinach Wrap

**BBQ PULLED PORK SANDWICH (GF) | 18**
BBQ Pulled Pork, BBQ Sauce, House Slaw, Bread & Butter Pickles, Ciabatta Bun

**★ ROASTED BEET SANDWICH (V, GF) | 15**
Roasted Beets & Carrots, Arugula, Herbed Goat Cheese, Fresh Focaccia

**MONTANA CHICKEN SANDWICH (GF) | 17**
Charbroiled Chicken Breast, Bacon, Avocado Arugula, Southwestern Sauce, Pepper Jack Cheese, Ciabatta Bun

**DESSERT**

**★ HUCKLEBERRY APPLE CRISP (R, V, GF) | 12**
Huckleberry Apple Compote, Oat Crumble, Huckleberry Sauce, Vanilla Ice Cream

**CHOCOLATE CHERRY BROWNIE (R, V) | 12**
Warm Chocolate Cherry Brownie, Vanilla Ice Cream, Local Cherry-Whiskey Sauce

**THE ST. MARY CREAM PUFF (R, V) | 10**
Fresh Baked Puff, Huckleberry Whipped Cream, Huckleberry Sauce

**ICE CREAM | 6**
Vanilla, Huckleberry

**BEVERAGES**

**SODA – COKE PRODUCTS | 3.75**

**HUCKLEBERRY LEMONADE/ICED TEA | 4.50**

**ICED TEA/LEMONADE | 3.75**

**S. PERRIER | 4**

**COFFEE (R) | 3.75**

**HOT TEA | 3.50**

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APPETIZERS

FRIED PICKLES (V) | 13
Served with Southwestern Dipping Sauce

CHEESY TRUFFLE ARTICHOKE DIP (V,GF) | 18
Artichoke, Smoked Gouda, Spinach, Truffle Cream Sauce, Crispy Bread Crumb Crust
Served with Blue Corn Tortilla Chips

★ BISON QUESADILLA (R) | 18
Bison Chorizo, Pepper Jack, Southwestern Sauce, Cilantro Crema, Roasted Corn Relish

SWEET POTATO HUMMUS (V,GF) | 15
Smoked Sweet Potato Hummus, Roasted Vegetables, Fresh Focaccia

CHARCUTERIE BOARD (R) | 28
Soppressata, Capicola, Manchego, Smoked Gouda, Honey, Candied Pecans, Mustard, Figs, Olives, Chambord Raspberry Dark Chocolate, Fresh Focaccia

SALADS & SOUP

Dressing Choices – Ranch, Balsamic Vinaigrette, Huckleberry Vinaigrette, Oil & Vinegar
(All dressings are GF)

HOUSE SALAD (VE) | Half 9 | Full 16
Mixed Greens, Croutons, Tomato, Cucumber, Sunflower Seeds, Radish, Pickled Onion
Served with Choice of Dressing
Add Chicken | 7

ST. MARY SALAD (GF) | 19
Mixed Greens, Candied Pecans, Bacon, Blue Cheese, Fig, White Balsamic Vinaigrette
Add Chicken | 7

★ PICKLED STRAWBERRY SALAD (V,GF) | 19
Mixed Greens, House-Pickled Strawberries, Candied Pecans, Goat Cheese, Pickled Red Onions, Wheat Berries, Roasted Grape Vinaigrette
Add Chicken | 7

ROASTED RED PEPPER (VE) | 9
House-Made Roasted Red Pepper Soup with Corn Relish

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## MAINS

**PORK TENDERLOIN** (R,GF) | 38  
8 oz Grilled Pork Tenderloin, Local Fireweed Cherry Whiskey Demi-Glace, Blue Cheese Crumble, Candied Pecans, Roasted Garlic Mashed Potatoes, Asparagus

**PARMESAN CRUSTED SALMON** | 38  
Parmesan Crusted Salmon, Honey Garlic Cream Sauce, Crispy Shallots, Asparagus Risotto

**HUNTER’S CHICKEN** (R,GF) | 34  
8 oz Chicken Breast, Local Rock 'N Rye Whiskey Mushroom Bacon Demi-Glace, Roasted Garlic Mashed Potatoes, Brown Butter Green Beans

**10 OZ SIRLOIN** (R,GF) | 41  
10 oz Sirloin, Bacon-Wrapped Shrimp, Bordelaise Sauce, Asparagus Risotto

**★ BISON STROGANOFF** (R) | 34  
Braised Bison, Rich Mushroom Demi Sauce, Egg Noodles

**ROASTED ASPARAGUS & WHITE BEAN RISOTTO** (V,R,GF) | 30  
Creamy Risotto, White Beans, Roasted Asparagus, Crispy Shallots  
**Add Shrimp | 12 or Add Chicken | 7**

**CAULIFLOWER FRIED RICE** (V,GF) | 32  
Cauliflower Rice, Edamame, Wild Mushrooms, Asparagus, Carrots, Onions, Egg, Soy, Ginger, Garlic Sauce  
**Add Shrimp | 12 or Add Chicken | 7**

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DESSERT

★ HUCKLEBERRY APPLE CRISP (R,V,GF) | 12
Huckleberry Apple Compote, Oat Crumble,
Huckleberry Sauce, Vanilla Ice Cream

CHOCOLATE CHERRY BROWNIE (R,V) | 12
Warm Chocolate Cherry Brownie, Vanilla Ice Cream,
Local Fireweed Cherry Bourbon Sauce

THE ST. MARY CREAM PUFF (R,V) | 10
Fresh Baked Puff, Huckleberry Whipped Cream, Huckleberry Sauce

ICE CREAM | 6
Vanilla, Huckleberry

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ALL DAY

Served with a choice of Fries, Side Salad, or Fresh Fruit

**HAMBURGER (R, GFP)** 12
Hamburger Patty, Ciabatta Bun

**CHEESEBURGER (R, GFP)** 13
Hamburger Patty, Cheddar Cheese, Ciabatta Bun

**CHICKEN TENDERS** 12
Crispy Chicken Tenders, Fries

**GRILLED CHEESE (R, GFP)** 10
Texas Toast, American Cheese, Fries

**TURKEY SANDWICH (GFP)** 10
Turkey, Pepper Jack Cheese, Lettuce, Tomato, Onion, White Bread, Fries

AFTER 5 PM

**GRILLED CHICKEN BREAST (GF)** 16
5 oz Charbroiled Chicken Breast, Green Beans, Mashed Potatoes

**5 OZ SIRLOIN* (R, GFP)** 18
5 oz Charbroiled Sirloin, Green Beans, Mashed Potatoes

**4 OZ GRILLED SALMON* (GF)** 12
4 oz Grilled Salmon, Green Beans, Mashed Potatoes

**PASTA WITH CREAM SAUCE** 14
Penne with a Garlic Cream Sauce
ADD Chicken 5

BEVERAGES

**SODA – COKE PRODUCTS** 3.50
**HUCKLEBERRY LEMONADE** 4.00
**JUICE** 3.00
Apple, Orange, Cranberry
**MILK** 3.00

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SNOWGOOSE GRILLE

BREAKFAST

Add Fruit Cup | 3

RISE & SHINE* (GF) | 12
One Egg Any Style, Choice of Bacon, Sausage or Veggie Sausage, Breakfast Potatoes

CHEESY HAM SCRAM (GF) | 11
Scrambled Egg, Breakfast Potatoes, Cheddar Cheese, Ham

★ HUCKLEBERRY PANCAKES | 13
Two Huckleberry Buttermilk Pancakes, Choice of Bacon, Sausage or Veggie Sausage

BEVERAGES

JUICE | 3.00
Apple, Orange, Cranberry

MILK | 3.00
Skim, Whole, Oat, Almond

SODA – COKE PRODUCTS | 3.50
HUCKLEBERRY LEMONADE | 4.00

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COCKTAILS | 15.50
Crafted with Care from Local Montana Spirits

★HUCKLEBERRY MARGARITA
Spotted Bear Agave, Triple Sec, Fresh Lime Juice,
Huckleberry Syrup, Served on the Rocks

★MIDNIGHT FOREST OLD FASHIONED
Spotted Bear Midnight Forest Bourbon, Angostura Bitters, Simple Syrup,
Bordeaux Cherry, Orange Twist

PEACHY ARNIE PALMIE
Lolo Creek Distillery Peached Whiskey, Lemonade, Iced Tea

SPIKED HUCKLEBERRY LEMONADE
Cold Spring Huckleberry Vodka, Lemonade, Huckleberry Syrup, Mint Garnish

CALF ROBE COSMO
Wildrye Premium Vodka, Triple Sec, Cranberry, Lemon Juice

★MONTANA MULE
Glacier Distilling Bearproof Huckleberry Whiskey,
Ginger Beer, Fresh Lime Juice

HUCKLEBERRY LEMON DROP
Wildrye Premium Vodka, Triple Sec, Lemon Juice, Huckleberry Syrup

HUCKLEBERRY GIN RICKEY
Spotted Bear Gin, Lime Juice, Soda, Huckleberry Syrup, Huckleberry Syrup

BOTTLES & CANS | 5

POOR FARMER CIDER
Western Cider, Missoula, MT | ABV 6.5%

WATER WORKS | LOCAL HARD SELTZER
Citrus Cowboy ABV 5%
Mountain Berry ABV 5%

DRAFT BEER | 7.25

CZECHMATE | PILSNER
Red Lodge Ales, Red Lodge, MT | ABV 5.1%, IBU 26

HUCK IT | HUCKLEBERRY BLONDE ALE
Big Sky Brewing, Missoula, MT | ABV 5.0%, IBU 10

DAMSELFLY | WILDERNESS PALE ALE
Mountains Walking Brewing, Bozeman, MT | ABV 5.3%, IBU 25

BEAR’S DELIGHT | HONEY WHEAT ALE
Thirsty Street Brewing, Billings, MT | ABV 4.9%, IBU 19.1

YAMABIKO | RICE LAGER
New Hokkaido Brewing, MT | ABV 5.0%, IBU 13

GLACIER GOLDEN ALE | GOLDEN ALE
Lewis & Clark Brewing, Helena, MT | ABV 5.2%. IBU 12

POCKET COWBOY | MEXICAN LAGER
Highlander Beer, Missoula, MT | ABV 4.7%, IBU 19

HUNGRY HORSE | HAZY IPA
Sacred Waters Brewing, Kalispell, MT | ABV 6.5% IBU 40

MULEY BUCK | MOSAIC IPA
Kettlehouse Brewing, Missoula, MT | ABV 6.2%, IBU 35

BAYERN AMBER | AMBER ALE
Bayern Brewing, Missoula, MT | ABV 5.4%, IBU 23

★ Signature Item
An 18% Gratuity May Be Added to Parties of 6 or More
## WHITE WINE

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<th>Wine Name</th>
<th>6oz</th>
<th>9oz</th>
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<tr>
<td>TRUE MYTH CHARDONNAY, <strong>CENTRAL COAST, CA</strong></td>
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<tr>
<td>ROCHEBIN MACON VILLAGES BURGUNDY BLANC, <strong>BURGUNDY, FR</strong></td>
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<td>PIKE ROAD CHARDONNAY, <strong>WILLAMETTE VALLEY, WA</strong></td>
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<td>CROSSBARN CHARDONNAY, <strong>SONOMA COUNTY, CA</strong></td>
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<td>WHITEHAVEN SAUVIGNON BLANC, <strong>NZ</strong></td>
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<td>BABICH SAUVIGNON BLANC, <strong>NZ</strong></td>
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<td>SCARPETTA PINOT GRIGIO, <strong>VENEZIA IT</strong></td>
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<td>DUCK POND PINOT GRIS, <strong>WILLAMETTE VALLEY, OR</strong></td>
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<td>MASO CANALI PINOT GRIGIO, <strong>IT</strong></td>
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<td>LATAH CREEK HUCKLEBERRY D'LATAH, <strong>WA</strong></td>
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<td>CLEAN SLATE RIESLING, <strong>MOSEL BALLEY, GE</strong></td>
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<td>LARCHAGO BLANCO, <strong>RIOJA, SP</strong></td>
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## RED WINE

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<td>GUNSIGHT ROCK CABERNET, <strong>SONOMA COUNTY, CA</strong></td>
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<td>TRUE MYTH CABERNET, <strong>CENTRAL COAST, CA</strong></td>
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## MOCKTAILS | 6

### HONEY GINGER ORANGEADE
House-Made Orange Ginger Honey Syrup, Soda Water, Crystalized Ginger

### STRAWBERRY COCONUT REFRESHER
Unsweetened Coconut Milk, Strawberry Simple Syrup, Lemon Juice, Strawberries

### MINT NO-JITO
Simple Syrup, Fresh Mint, Lime Juice, Soda Water

### COCONUT LAVENDER LEMONADE
Unsweetened Coconut Milk, Lavender Syrup, Lemonade, Lavender Spice

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