

Soup & Salad

TOMATO BISQUE VE, DF, GFA	
CUP	8
BOWL	10
Creamy Tomato Bisque, Croutons	
GARDEN SALAD VE, DF, GF	
STARTER	9
ENTREE	16
Mixed Greens, Broccoli, Cherry Tomatoes, Cucumber, Red Onion, Carrots, Sunflower Seeds, Choice of Dressing	
ADD CHICKEN	7
ST MARY CAESAR V, GFA	
STARTER	8
ENTREE	15
Romaine Lettuce, Croutons, Cherry Tomatoes, Caesar Dressing, Shaved Parmesan	
ADD CHICKEN	7
APPLE CHERRY SALAD	19
V, DF, GF	
Mixed Greens, Dried Cherries, Sliced Apples, Candied Pecans	
ADD CHICKEN	7
<i>Dressing Choices</i>	
<i>Ranch, Balsamic, Huckleberry Vinaigrette</i>	

Starters

★ BISON CHORIZO QUESADILLA*	22
Bison Chorizo, Cheddar Jack Cheese, Sour Cream, Salsa	
DIPS PLATE VE, GF	18
Corn Tortilla Chips, Carrots, Celery, Hummus, Salsa, Guacamole	
BUFFALO CAULIFLOWER BITES V	15
Crispy Cauliflower, Carrots, Ranch Dressing	
SUN DRIED TOMATO ARTICHOKE DIP V	16
Warm Pita Bread, Carrots, Celery Sticks	
CHIPS, SALSA, & GUACAMOLE V	12
Served with Corn Tortilla Chips	

Signature Cocktails

★ HUCKLEBERRY MARGARITA	13
HUCKLEBERRY MULE	14

Please see our Beverage Menu for Complete Cocktail List

An 18% Gratuity May be Added to Parties of 6 or More.

*Consuming Raw or Undercooked Meats, Seafood or Eggs May Increase the Risk of Foodborne Illness.

GF Gluten Friendly GF Gluten Friendly Available DF Dairy Free VE Vegan V Vegetarian ★ Signature

Burgers & Such

Choice of Fries, Baked Beans, or Coleslaw

BACON CHEESEBURGER* **20**
6 oz Angus Patty, Bacon, Cheddar Cheese, Lettuce, Tomato, Onion, House Sauce, Ciabatta Bun

CHUCKWAGON CHICKEN SANDWICH **19**
Grilled Chicken Breast, Bacon, Cheddar, Lettuce, Tomato, Onion, House Sauce, Ciabatta Bun

BRATWURST **17**
4 oz Kielbasa Sausage, Grilled Onions, House Pickles, Dill Dijonnaise, Hoagie Roll

★ **BISON ROYALE WITH CHEESE*** **24**
6 oz Bison Patty, Swiss Cheese, Grilled Onions, Lettuce, Tomato, Huckleberry Mayo, Ciabatta Bun

VEGGIE BURGER V **17**
Black Bean Patty, Swiss Cheese, Lettuce, Tomato, Onion, Green Goddess, Ciabatta Bun

SUBSTITUTE GLUTEN FREE BUN **2**
SUBSTITUTE SOUP **4**

Montana Beer

10 Beers on Tap, All Brewed in the State of Montana, See Our Tap List for All Options **8**

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Sandwiches

Choice of Fries, Baked Beans, or Coleslaw

TRAILHEAD TURKEY **16**
Sliced Turkey, Cheddar, Lettuce, Tomato, Huckleberry Mayo, Ciabatta Roll

VEGGIE WRAP V **17**
Hummus, Broccoli, Carrots, Cucumber, Spinach, Tomato, Cheddar, Balsamic Glaze, Flour Tortilla

Desserts

★ **HUCKLEBERRY PIE** **12**
Huckleberry Pie, Streusel Topping, Vanilla Ice Cream

CHOCOLATE POT DE CRÈME GF **12**
Chocolate Custard, Whip Cream, Crisp Blueberry Topping

HUCKLEBERRY CHEESECAKE GF **13**
Basque Cheesecake, Huckleberry Compote, Vanilla Bean Whipped Cream

COOKIES & MILK **12**
Two Warm Brown Butter Chocolate Chip Cookies Served with a Cold Glass of Milk

Soup & Salad

TOMATO BISQUE VE, GFA
 CUP 8
 BOWL 10
 Topped with Croutons

GARDEN SALAD VE, GF
 STARTER 9
 ENTREE 16
 Mixed Greens, Broccoli, Cherry Tomatoes,
 Cucumbers, Red Onions, Carrots, Sunflower
 Seeds, Choice of Dressing
 ADD CHICKEN 7

ST MARY CAESAR V, GFA
 STARTER 8
 ENTREE 15
 Romaine Lettuce, Croutons, Cherry
 Tomatoes, Caesar Dressing, Shaved
 Parmesan
 ADD CHICKEN 7

APPLE CHERRY SALAD 19
 VE, GF
 Mixed Greens, Dried Cherries, Sliced
 Apples, Candied Pecans
 ADD CHICKEN 7

Dressing Choices
 Ranch, Balsamic, Huckleberry Vinaigrette

Starters

★ BISON CHORIZO QUESADILLA* 22
 Bison Chorizo, Cheddar Jack Cheese, Sour
 Cream, Salsa

DIPS PLATE VE, GF 18
 Corn Tortilla Chips, Carrots, Celery,
 Hummus, Salsa, Guacamole

BUFFALO CAULIFLOWER BITES V 15
 Crispy Cauliflower, Carrots, Ranch Dressing

SUN DRIED TOMATO ARTICHOKE 16
 DIP V
 Warm Pita Bread, Carrots, Celery Sticks

CHIPS, SALSA, & GUACAMOLE V 12
 Served with Corn Tortilla Chips

Signature Cocktails

*Please see our Beverage Menu for Complete
 Cocktail List*

★ HUCKLEBERRY MARGARITA 13

BEARPROOF WHISKEY MULE 16

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Mains

<p>ROASTED HALF CHICKEN GFA, DF 28 Herbed Couscous, Local Vegetables, Pea and Cauliflower Puree, Red Wine Demi-Glace, Fresh Herbs Pair with True Myth Chardonnay</p> <p>ST. MARY SCHNITZEL 32 Crispy Pork Cutlet, Mashed Red Potatoes, House Pickles, Dill Dijonnaise, Red Wine Demi-Glace, Lemon Pair with Czechmate Pilsner</p> <p>★ BISON STROGANOFF* 45 Braised Bison, Egg Noodles, Pearled Onions, Demi-Glace, Sour Cream, Cornichon Pair with Gunsight Rock Cabernet</p> <p>★ IDAHO TROUT GFA 35 Seared Rainbow Trout, Herbed Couscous, Local Vegetables, Lemon-Caper Butter, Chives Pair with Babich Sauvignon Blanc</p>	<p>STEAK FRITES* GF 36 8 oz Flat Iron Steak, Fries, Chimichurri Pair with Pessimist Red Blend</p> <p>GRILLED RIBEYE* GF 59 16 oz Ribeye, Mashed Red Potatoes, Local Vegetables, Red Wine Demi-Glace Pair with Luke Cabernet</p> <p>TUSCAN SPAGHETTI V 30 White Beans, Spinach, Cherry Tomatoes, Sun Dried Tomato Pesto Sauce, Balsamic Glaze, Parmesan Add Grilled Chicken +7 Pair with Maloof Pinot Gris</p> <p>CAULIFLOWER STEAK VE, GFA 26 Herbed Couscous, Local Vegetables, Pea and Cauliflower Puree, Chimichurri, Lemon Pair with Pike Road Chardonnay</p>
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Kids Menu

Lunch & Dinner

Burgers & Sandwiches

Choice of Fries, Baked Beans, or Cole Slaw
 Sub Gluten Free Bun 2

HAMBURGER 13

CHEESEBURGER 14

CHICKEN TENDERS 13

GRILLED CHEESE **V** 12

TURKEY SANDWICH 12
 Cheddar Cheese, Lettuce, Tomato

Pasta *Available after 5 pm*

PASTA 13
 Noodles with Red Sauce

Beverages

MILK (2% OR SKIM) 3.75

ORANGE, APPLE OR CRANBERRY JUICE 3.75

COCA-COLA PRODUCTS 4

HUCKLEBERRY LEMONADE 5

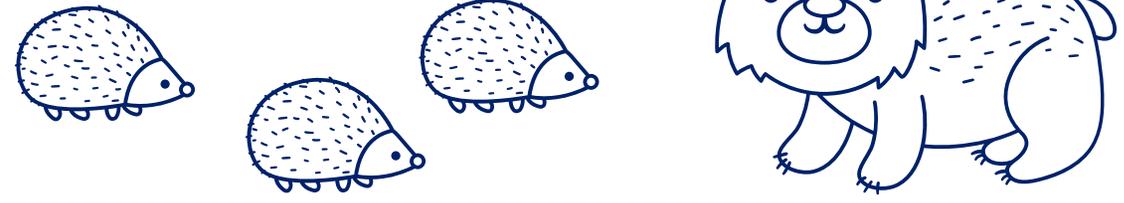
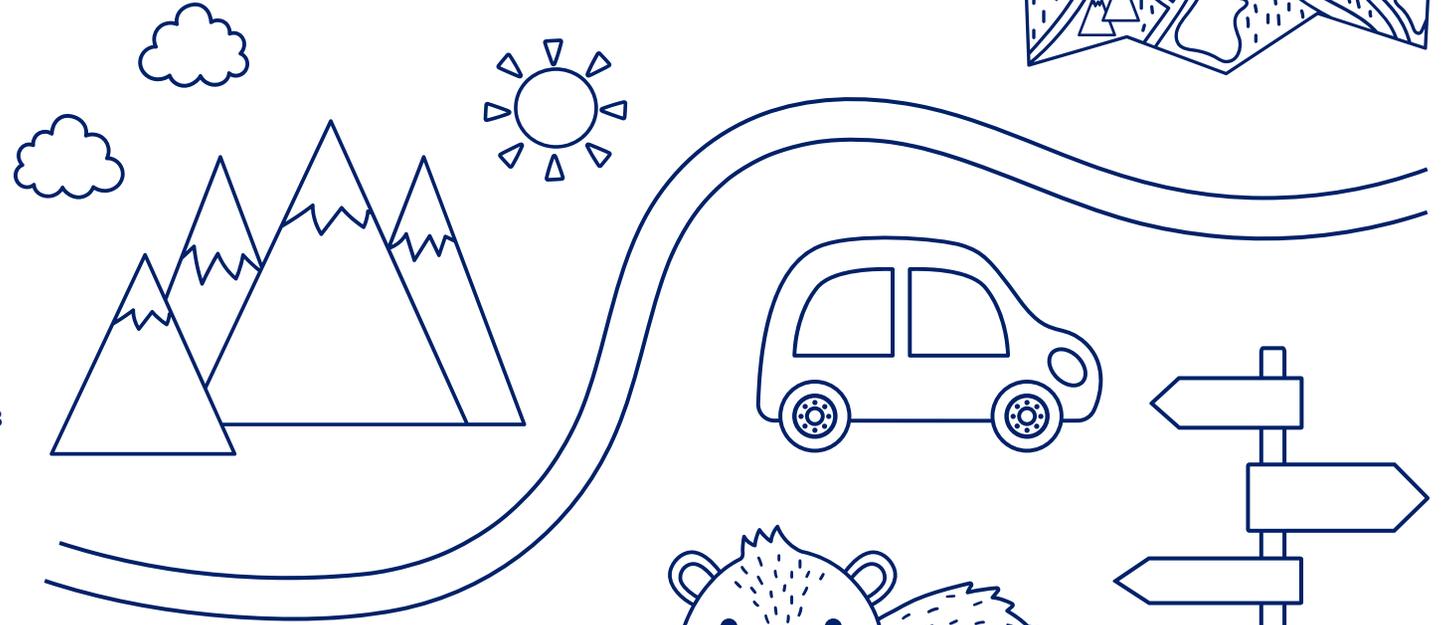
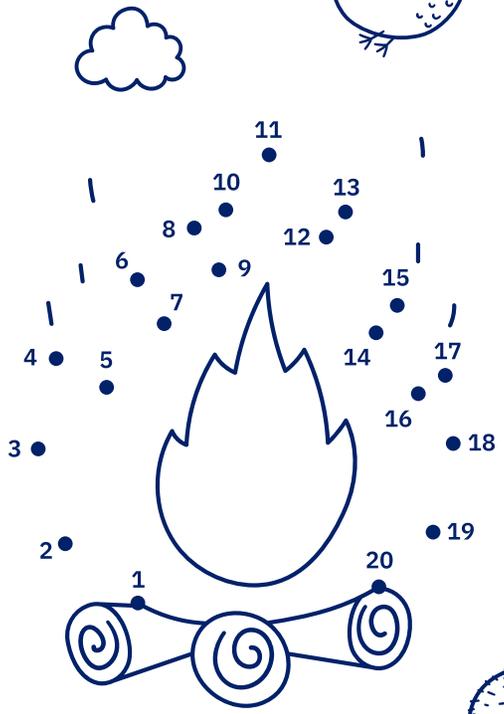
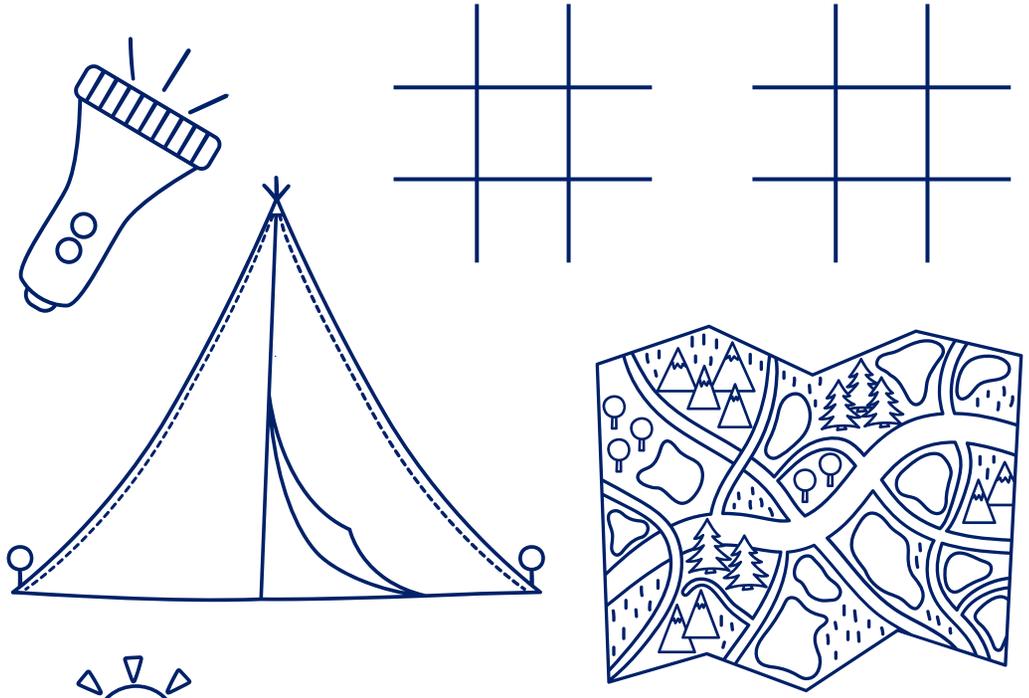
Treats

ICE CREAM 6
 Huckleberry, Vanilla

HUCKLEBERRY PIE 12
 Huckleberry Pie, Streusel Topping,
 Vanilla Ice Cream

BIKE
 FIRE
 GUITAR
 COMPASS
 ROD
 MAP
 BACKPACK
 BOAT

M	E	C	O	M	P	A	S	S
A	F	B	G	U	I	T	A	R
G	I	A	I	B	F	S	R	B
U	R	M	N	K	I	R	O	O
M	E	B	A	S	E	E	D	A
R	O	A	E	P	O	S	B	T
B	A	C	K	P	A	C	K	D



SNOWGOOSE GRILLE



Mocktails

HONEY GINGER 7
ORANGEADE
House-Made Orange
Ginger Honey Syrup, Soda
Water

STRAWBERRY 7
COCONUT
REFRESHER
Unsweetened Coconut
Milk, Strawberry Simple
Syrup, Lemon Juice,
Strawberries

HUCKLEBERRY 7
COCONUT
REFRESHER
Unsweetened Coconut
Milk, Huckleberry Simple
Syrup, Lemon

★ STRAWBERRY 9
MANGO BOBA
REFRESHER
Signature Strawberry
Coconut Refresher with
Mango Popping Boba
Pearls.

Soda & More

COKE BEVERAGES 4
Coke, Coke Zero, Diet
Coke, Root Beer, Sprite,
Dr. Pepper, Ginger Ale,
Lemonade

FRESH BREWED 4
UNSWEETENED
ICED TEA

★ HUCKLEBERRY 5
LEMONADE

HUCKLEBERRY ICED 5
TEA

HUCK PALMER 5

COFFEE 4
Montana Coffee Traders
Grizzly Blend, Regular or
Decaf

HOT TEA 4
Premium Rishi Tea
Earl Grey, English
Breakfast, Jasmine
Green, Turmeric Ginger

★ Signature

Cocktails

★ HUCKLEBERRY MARGARITA Lunazul Tequila, Triple Sec, Fresh Lime Juice, Huckleberry Simple, Lime, on the Rocks	13	HUCKLEBERRY MULE Whistling Andy Spirit of Sperry Huckleberry Vodka, Ginger Beer, Fresh Lime Juice, Lime	14
SPOTTED BEAR HUCK MARG Spotted Bear Distilling Agave, Blue Agave Nectar, Fresh Lime Juice, Huckleberry Simple, Lime, Rocks	15	BEARPROOF MULE Glacier Distilling Bearproof Huckleberry Whiskey, Ginger Beer, Fresh Lime Juice, Lime	16
GARDEN SPRITZ Whistling Andy Cucumber Gin, St. Germain, Soda, Basil, Tarragon, Rosemary	15	MIDNIGHT FOREST OLD FASHIONED Spotted Bear Spirits Midnight Forest Bourbon, Orange Simple, Bitters, Bordeaux Cherry, Orange	18
SPIKED HUCKLEBERRY LEMONADE Dry Hills Huckleberry Vodka, Fresh-Squeezed Lemon Juice, Soda, Huckleberry Simple, Lemon	13	★ MANGO-HUCKLEBERRY BOBA-RITA Signature Huckleberry Margarita with Popping Mango Boba Pearls	15
SMOKED ROSEMARY PALOMA Lunazul Tequila, Fresh Lime Juice, Rosemary Simple, Grapefruit Juice, Soda, Singed Rosemary Sprig	15		

Montana-made Spirits Featured in Our Signature Cocktails

Whistling Andy Distillery, Bigfork
Glacier Distilling, Coram
Spotted Bear Spirits, Whitefish
Dry Hills Distillery, Bozeman

Ask your server about other Montana-made spirits

Draft Beer

Pint

8

★ ST. MARY MOSAIC
MONTANA PALE ALE
ABV 5.5%, IBU 44
Blacksmith Brewing Co.
Stevensville, MT

HUCKLEBERRY HONEY
SEASONAL ALE
ABV 5.1%, IBU 20
Bitter Root Brewing
Hamilton, MT

FLATHEAD PREMIUM
LAGER 5.6%, IBU 14
Flathead Lake Brewing Co.
Bigfork, MT

MOOSE DROOL
BROWN ALE
ABV 5.0%, IBU 26
Big Sky Brewery
Missoula, MT

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

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

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

BELTIAN WHITE
WHEAT BEER
ABV 5%, IBU 15
Harvest Moon Brewing Co.
Belt, MT

ROSS CREEK RED ALE
ABV 6.5%, IBU 27
Cabinet Mountain Brewing Co.
Libby, MT

COLD SMOKE
SCOTCH ALE
ABV 6.5%, IBU 11
Kettle House Brewing
Missoula, MT

★ Signature

Seltzer

MOUNTAIN BERRY 6
HARD SELTZER
ABV 5%
Water Works
Missoula, MT

HUCKLEBERRY FIZZ 10
HARD SELTZER (16oz)
ABV 5%
Bozeman Bubble Co.
Bozeman, MT

N/A Beer

UPSIDE DAWN 6
GOLDEN ALE
ABV < 0.5%
Athletic Brewing Co.
Milford, CT

Cider

MONTANA ORIGINAL 7
HARD CIDER
ABV 6%
Big Mountain Ciderworks
Kalispell, MT

APRICOT 7
HARD CIDER
ABV 6%
Big Mountain Ciderworks
Kalispell, MT

HUCKLEBERRY 7
HARD CIDER
ABV 6.2%
Avid Cider
Bend, OR

Red Wine

	6oz	9oz	Btl
Cataclysm Red Blend <i>Columbia Valley, WA</i>	11	15	42
Pessimist Red Blend <i>Paso Robles, CA</i>	14	18	55
Submission Pinot Noir, <i>Central Coast, CA</i>	12	16	45
Gunsight Rock Cabernet, <i>Sonoma County, CA</i>	13	17	50
Luke Cabernet, <i>Columbia Valley, WA</i>	14	18	60
Viña Cobos Felino, <i>Malbec, Argentina</i>	13	17	55

White Wine

	6oz	9oz	Btl
Malooof Pinot Gris, <i>Dundee Hills, OR</i>	15	19	64
True Myth Chardonnay, <i>Central Coast, CA</i>	13	17	50
Pike Road Chardonnay, <i>Willamette Valley, OR</i>	12	16	45
Babich Sauvignon Blanc, <i>NZ</i>	12	16	45
Whitehaven Sauvignon Blanc, <i>NZ</i>	14	18	55
Scarpetta Pinot Grigio, <i>Venezia, IT</i>	11	15	38

Sparkling

Le Contesse Prosecco, <i>IT</i> (200 ml)	14
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Dessert

- ★ HUCKLEBERRY PIE 12
Huckleberry Pie, Streusel Topping, Vanilla Ice Cream
- CHOCOLATE POT DE CRÈME GF 12
Chocolate Custard, Whip Cream, Crisp Blueberry Topping
- HUCKLEBERRY CHEESECAKE GF 13
Basque Cheesecake, Huckleberry Compote, Vanilla Bean Whipped Cream
- COOKIES & MILK 12
Two Warm Brown Butter Chocolate Chip Cookies Served with a Glass of Cold Milk
- ICE CREAM V 6
Vanilla, Huckleberry

Dessert Cocktails

- ★ HUCKLEBERRY RUSSIAN 12
Vodka, Kahlua, Glacier Distillery Bearclaw Huckleberry Cream Liqueur, Cream
- SALTED CARAMEL WHITE RUSSIAN 12
Vodka, Kahlua, Willie's Distillery Salted Caramel Liqueur, Cream

GF Gluten Friendly DF Dairy Free VE Vegan V Vegetarian

★ Signature

Hugh and Margaret Black's story of romance, resilience and entrepreneurship unfolded over decades.

After tying the knot in 1932, the couple constructed a modest grocery store and gas station at the crossroads of Highway 89 and the Going-to-the-Sun Road. Growing tourism led to expansion — cozy cabins and the Curly Bear Cafe were the first additions to what would become St. Mary Village. Despite challenges, including the Second World War, floods and wildfires, Hugh and Margaret remained unshaken. The pair were inseparable until Hugh's passing in 1983, followed by Margaret's in 2008 at the remarkable age of 105.

St. Mary Village now boasts 127 guest rooms across seven facilities, along with various dining and shopping outlets. Nearly a century later, Hugh and Margaret Black's legacy lives on here.

