



George Bird Grinnell

1849-1938

*"Few have done so much as you {George Bird Grinnell}, and none has done more, to preserve vast areas of picturesque wilderness for the eyes of posterity in the simple majesty in which you and your fellow pioneers first beheld them. The Glacier National Park is peculiarly your monument."*

-President Calvin Coolidge honoring Grinnell in 1925

George Bird Grinnell was born in Brooklyn, New York on September 20th, 1849. Young George had his first lesson about birds from Madame Lucy Audubon, who was emphatic that children learn about the natural world. This early exposure piqued his interest in the natural sciences, ultimately inspiring him to study Paleontology at Yale. While working toward his Ph.D., Grinnell volunteered on several army expeditions tasked with exploring the western frontier. These explorations took him from Yellowstone, to the Pacific Coast of Alaska, and to the Black Hills of South Dakota with such prominent figures as Colonel George Custer, author John Burroughs and conservationist John Muir. In 1885 Grinnell made his first trip to present day Glacier National Park, after being inspired by an article in *Forest & Stream*, written by James Willard Shultz that extolled the wonders of the region.

Arriving at Fort Benton by stage, Grinnell was met by Shultz whom he had hired to be his guide. Schultz had moved to the area in the 1870's and spent many years living amongst the Blackfeet Tribe. Recalling his first impression of Grinnell, Shultz remarked "... the moment he got down from the stage and we shook hands, I knew. 'Here,' said I to myself, 'is no tenderfoot.'" Their month-long exploration of the St. Mary region that fall proved his original estimation to be true. They explored much of the mountainous region by horse, foot and wagon with Schultz leading the way to many of the area's glaciers. On Grinnell's return to the region in 1887 they spent several idyllic weeks in the Saint Mary region fishing, hunting, and reveling in the scenery that surrounded them. That fall was the first time Grinnell would climb the glacier in the Swiftcurrent Valley that now bears his name.

Upon his return to New York, Grinnell put his pen to use raising support for official protection of the St. Mary Region. Finally in 1910, after over a decade of campaigning, Congress designated Glacier National Park as our country's 10th National Park. Remaining life-long friends with Shultz, Grinnell made several trips back to this area over the years. He climbed Grinnell Glacier for the last time in 1926, at the age of 76.

As the author of nearly 30 books ranging from studies on Native American culture, to wildlife, and adventure books for boys, Grinnell is remembered as being a literary force behind the American conservation movement at the turn of the 20th century. Among other things, Grinnell was founder of the Audubon Society of N.Y., Editor-in-Chief of *Forest & Stream Magazine* (now *Field & Stream*), co-founder of the Boone & Crockett Club with friend Theodore Roosevelt, and President of the National Parks Association. He used these platforms to launch grassroots initiatives that culminated in the Yellowstone Park Protection Act of 1894, the Lacey Act of 1900, which established reasonable hunting regulations, and the Migratory Bird Treaty with Great Britain in 1916.

In remembrance of his dedication to protecting landscapes across the west, and especially here, there are many features in Glacier National Park that now bear his name.

They include:

Grinnell Glacier § Mount Grinnell  
Grinnell Lake § Grinnell Falls  
Grinnell Geologic Formation  
Grinnell Point



**AT SWIFTCURRENT MOTOR INN**

**HIKE, EAT, SLEEP, REPEAT**

# BREAKFAST

...Made Fresh All Day

## STEAK & EGGS 15.75

petite tender medallions, two eggs, breakfast potatoes, toast

## BISCUITS & GRAVY 7.70

buttermilk biscuits, sausage gravy, breakfast potatoes

ADD TWO EGGS

+3.00

## TOFU SCRAMBLE 9.35

organic tofu, breakfast potatoes, mushrooms, onions, tomatoes, soy mozzarella, toast

C- 426 F- 25g P- 14g C- 65g S- 297mg

## OLD FASHIONED OATMEAL 5.95

Montana gluten-free oatmeal, raisins, brown sugar, milk

C- 426 F- 25g P- 14g C- 65g S- 297mg

## RAISIN ALMOND GRANOLA WITH YOGURT & HONEY 6.95

all-natural granola, Greek yogurt, Montana honey

## WHOLE GRAIN CEREAL 3.85

choice of cereal, cold milk

## MULTIGRAIN FLAP JACKS

syrup, butter

TALL STACK (3) 7.95

SHORT STACK (2) 5.95

MAKE IT A HUCK STACK + 2.00

## NELL'S BREAKFAST BURGER 12.75

Double R Wagyu beef blend, apple-wood bacon, fried egg, Tillamook cheddar cheese, Wheat Montana bagel

## MONTANA TOAST 7.95

Wheat Montana thick cut toast, fresh egg batter, syrup

ADD BACON, HAM, or SAUSAGE +2.80

## OMELET 10.55

includes 3 eggs, 3 fixings, breakfast potatoes, toast

ADD - INS +.75

bacon, sausage, ham mushrooms, onions, tomato, peppers, cheddar, Swiss, American cheese

## THE "CLASSIC" 9.50

two eggs any style, bacon, ham, or sausage, breakfast potatoes, toast

# SMOOTHIES

Peanut Butter, Chocolate, Banana  
5.95

Huckleberry  
6.50

Pineapple, Mango  
5.95

Green Goddess  
5.95

Smoothie Boosters  
1.00 ea.

Vegan Protein Powder, Matcha, Spirulina, Chia, Wheat Germ, Flax Seed

# BEER

## DRAFT

Bent Nail IPA - 6  
Red Lodge Brewing

Miner's Gold Hefeweizen - 5.5  
Lewis & Clark Brewing

Badlands Extra Pale Ale - 6  
Meadowlark Brewing

Backcountry Scottish Ale - 6  
Lewis & Clark Brewing

Teddy Roosevelt American Badass  
Imperial Wheat IPA - 6.5

Moose Drool Brown Ale - 4.5  
Big Sky Brewery

Going To The Sun IPA - 6  
Great Northern Brewing Company

Bear Bottom Blonde Ale - 6  
Tamarack Brewing

## BOTTLES AND CANS

Huckleberry Lager - 4.25  
Great Northern Brewing Company

Tumbleweed IPA - 6  
Lewis & Clark Brewing

Kokanee Lager 16 oz - 3.5  
Columbia Brewery

Single Hop Pale Ale - 6  
Bitterroot Brewing

Pigs Ass Porter - 6  
Harvest Moon Brewery

Poor Farmer Hard Cider - 6  
Western Cider Company

Prickly Pear Ale - 6  
Lewis & Clark Brewing

Grapefruit & Chill Hard Cider 16 oz - 6.5  
Schilling Cidery

# BEVERAGES

MCT TRAILBLAZER COFFEE.....	2.10
TUMBLEWOOD TEAS .....	2.50
HOT COCOA .....	2.35
LOW FAT OR 2% MILK .....	2.60
SOY OR ALMOND MILK .....	3.25
MINUTE MAID JUICES .....	2.75
FRESH BREWED ICE TEA.....	2.35
COCA-COLA SOFT DRINKS .....	2.35
HUCKLEBERRY CREAM SODA .....	2.95
JAMMER ROOT BEER.....	2.95

# A LA CARTE

BREAKFAST POTATOES .....	3.25
BACON / SAUSAGE / HAM.....	4.15
FRESH FRUIT SALAD.....	5.35
EGGS ANY STYLE.... ONE 1.85 / TWO 3.00	
GREEK YOGURT .....	3.75
HUCKLEBERRY SYRUP .....	3.25
TOAST OR ENGLISH MUFFIN .....	2.25
BAGEL WITH CREAM CHEESE.....	3.85
GLUTEN-FREE SCONE .....	3.00
SUBSTITUTE SOY OR ALMOND MILK .50	

# WINE

## RED

Line 39 Merlot  
7.5

Underwood Pinot Noir  
8

Stonecap Cabernet  
6

## WHITE

Stonecap Chardonnay  
6

J Vineyards Pinot Gris  
9

Fetzer Sauv Blanc  
6.25

Mission Mnt. Huck Wine  
6.50



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AFTER  
5 PM

*Served with Choice of 2 Sides*

**RUBY RED TROUT** 21.00  
sautéed local ruby red trout, Oregon hazelnuts, capers, brown butter

**PORK CHOPS** 20.80  
grilled Niman Ranch pork chop, apple-cranberry butter

**ROAST TURKEY** 18.35  
Mary's Free-Range Turkey, sausage stuffing, cranberry sauce, pan gravy

**POT ROAST** 19.95  
Certified Angus, brown gravy

**STIR FRY** 18.25  
organic brown rice, vegetables, tempeh

🍷 C- 556 F- 16g P- 32g C- 78g S- 485mg

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**House Made Huckleberry-Apple Pie - 5.75**  
STREUSEL TOPPING

**Pineapple Upside-Down Cake - 5.00**

**Organic Brown Rice Pudding - 5.50**  
DRIED FRUIT, CINNAMON

**Flathead Cherry Cheesecake - 6.25**

**Montana Made Premium Ice Cream**  
1 scoop 3.10 2 scoops 5.10  
HUCKLEBERRY, CHOCOLATE, VANILLA, MANGO SORBET

# APPETIZERS

**SHRIMP & GRITS** 10.75  
north pacific shrimp, andouille sausage and bell peppers over Tillamook cheddar grits

**MOZZARELLA FRITTO** 10.50  
fresh mozzarella, panko breadcrumbs, pomodoro sauce

**TATER SKINS** 9.15 **GF**  
Tillamook cheddar, sour cream, chopped Daily's bacon, chives

**HOUSE SALAD** 5.85  
organic mixed greens, croutons, fresh vegetables, dressing

**TURKEY & RICE** 4.00 CUP 5.25 BOWL  
Mary's Free-Range Turkey, rice, vegetables

🍷 C- 426 F- 25g P- 14g C- 65g S- 297mg

**MOUNTAIN & MUSHROOM SLIDERS** 10.95  
Double R Ranch beef, Mountina cheese, shiitake mushrooms, brioche bun

**CHICKEN LIVER PÂTÉ** 8.95  
silky smooth pâté of organic chicken livers, aromatics, grilled crusty baguette

**GARDEN GRAZER** 10.00 **V**  
selection of raw, seasonal, organic vegetables, hummus, tapenade, pita bread

🍷 C- 426 F- 25g P- 14g C- 65g S- 297mg

**VEGAN CHILI** 4.35 CUP 5.35 BOWL  
blend of four beans, tomato, carrots, corn, peppers, spicy broth

ADD TILLAMOOK CHEDDAR +.50

# PIZZA

**PEPPERONI PEPPERONI** 17.85  
organic tomato sauce, nitrate-free pepperoni, 4 cheese blend, 16"

**4 CHEESE** 15.25  
organic tomato sauce, 4 cheese blend, 16"

**MARGHERITA** 17.85  
sliced fresh tomatoes, basil, organic tomato sauce, fresh mozz, 16"

# SANDWICHES

*Served with Choice of 2 Sides*

## BACON CHEESE BURGER

Double R Wagyu beef, Tillamook cheddar, apple-wood bacon  
SKIP THE BACON AND CHEESE

## BLACK BEAN

black bean burger, avocado, organic goat cheese, adobo spread

## CHICAGO STYLE HOT DOG

B Bar Ranch organic Montana grass fed hot dog, poppyseed bun, onion, pickle spear, tomato, pepper, mustard, relish, celery salt

## ALL NATURAL CHICKEN BURGER

all-natural, antibiotic-free white meat chicken burger, sun-dried tomatoes, Mountina Alpine cheese, herbed light mayo

## SIDES

- |                               |                           |
|-------------------------------|---------------------------|
| Side Salad                    | Red Quinoa and Orzo Salad |
| Roasted Beet Salad            | Asian Coleslaw            |
| Watermelon Salad              | Macaroni and Cheese       |
| Baked Fries                   | Organic Brown Rice        |
| Fruit Salad                   | Mashed Potatoes - 5pm     |
| Ancient Grains and Kale Salad | Today's Vegetable - 5 pm  |

## REUBEN

house corned beef from B Bar Ranch, Birch Creek sauerkraut, 1000 island, Swiss cheese  
MAKE IT A 'RACHEL' (TURKEY)  
MAKE IT WITH TEMPEH

## EMU BURGER

Montana raised emu, soy ginger glaze, shiitakes, Napa cabbage

## SMOKED TROUT BLT

smoked Columbia River steelhead trout, bacon, lettuce, tomato, wasabi mayo

## WHITEFISH

Alaska whitefish burger, American cheese, lemon-caper aioli

## GRILLED CHEESE

Wheat Montana extra large garlic bread, Lifeline Farm organic cheddar and jack cheese, sliced tomato  
ADD TEMPEH

## TURKEY CLUB

sliced turkey, bacon, lettuce, tomato, cheddar, mayo

## PASTA

**MACARONI & CHEESE** Montana durum wheat elbow macaroni, local 4 cheese blend, crispy breadcrumbs 12.95

**SPAGHETTI & MEATBALLS** Montana durum wheat spaghetti, organic tomato sauce, basil, Double R Ranch meatballs 14.75

## SALAD

**VEGAN CAESAR** crisp romaine, whole grain croutons, soy parmesan cheese, house vegan Caesar dressing SM 8.65 LG 10.70

**CHEF** organic mixed greens, tomato, carrot, red onion, turkey, ham, Swiss, cheddar, dressing 12.90

## TOPPERS

- Grilled Chicken - 4.75
- Organic Tofu - 4.00
- Daily's Apple-wood Bacon - 4.00
- Tempeh - 4.00
- Petite Tender Medallions - 10.00
- Smoked Trout - 6.00

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.