

Sandwiches

Served with fries unless otherwise noted.

GRILLED CHICKEN CLUB

Pretzel Bun, Honey-Cured Smoked Bacon, Swiss Cheese, Tomato, Lettuce
\$14.50

SURF AND TURF BURGER

1/3 lb. Lazy K Ranch Wagyu Burger, Dungeness Crab Cake, Tarragon Mayonnaise, Lettuce, Tomato, Onion, Pickles, Brioche Bun
\$21.20

BISON CHILI BURGER

1/2 lb. Bison Patty, Bison Chili, Fried Jalapeños, Cheddar Cheese, Wheat Montana Potato Bun
\$20.35

GLACIER BURGER

1/2 lb. Patty, Lettuce, Tomato, Onion, Pickle, Wheat Montana Potato Bun
\$13.50

Toppings: Bacon, Mushrooms, Caramelized Onions, Cheddar, Swiss, American Cheese
\$1.25 Each


REDNECK SAUSAGE

Hot Hen, Tailgate Brat –or– Prairie Fire Brat with Peppers and Onions on a Pretzel Roll
\$12.75

ROAST BEEF SANDWICH

Certified Angus Roast Beef, Horseradish Cream Cheese, Tomato, Red Onion, Bavarian Rye Bread
\$14.15

MONTANA LENTIL BURGER

Montana-Raised Lentils, Caramelized Onions, Balsamic Glaze, Multigrain Bun, Organic Side Salad
\$13.00 

Fat - 15g ♦ Carbs - 94g ♦ Calories - 597
Protein - 19g ♦ Sodium - 932mg

Salads and Pasta

SPINACH & GOAT CHEESE SALAD

Raisins, Red Onion, Mushroom, Tomato, Cucumber, Organic Goat Cheese, Toasted Almonds, Croutons, Poppy Seed Dressing
\$14.75 

Fat - 35g ♦ Carbs - 63g ♦ Calories - 557
Protein - 16g ♦ Sodium - 438mg

FARMERS MARKET COBB SALAD

Mixed Greens, Tomato, Carrot, Red Onion, Red Potato, Grilled Chicken, Bacon, Bleu Cheese, Croutons, Dijon Vinaigrette
\$15.50 

Fat - 17g ♦ Carbs - 49g ♦ Calories - 475
Protein - 32g ♦ Sodium - 884mg

WILD MUSHROOM PASTA

Cavatappi with Wild Mushrooms, Zucchini, Montana Chickpeas, Garlic, Onion, Sun-Dried Tomatoes in Pomodoro Sauce
\$18.00  

Fat - 24g ♦ Carbs - 104g ♦ Calories - 688 ♦ Protein - 25g ♦ Sodium - 228mg

Small Plates

SMOKED RAINBOW TROUT DIP

Honey-Cured Smoked Bacon, Celery, Carrot, Sliced Baguette
\$14.00 

Fat - 19g ♦ Carbs - 63g ♦ Calories - 532
Protein - 28g ♦ Sodium - 917mg


SAUSAGE SAMPLER

Redneck Brand Hot Hen, Tailgate and Prairie Fire Brats, Pretzel Chips, Whole Grain Mustard, Pickles
\$15.70

DUNGENESS CRAB CAKE

Lemon Aioli
\$18.25

MARIAS RIVER FARMS HUMMUS

Cucumber, Tomato, Garlic Pita Wedges
\$13.50 

Fat - 18g ♦ Carbs - 96g ♦ Calories - 619
Protein - 18g ♦ Sodium - 925mg

FRIED PORTABELLA MUSHROOMS

Lemon Parsley Aioli
\$10.95

BISON CHILI

Red Onion, Cheddar Cheese
Cup - \$6.55 / Bowl - \$7.85

MINSTRONE SOUP

Cup - \$5.10 / Bowl \$6.50



Fat - 1g/1g ♦ Carbs - 18g/21g ♦ Calories - 90/113
Protein - 3g/4g ♦ Sodium - 1020mg/1275mg

HOUSE SALAD

Mixed Greens, Fresh Vegetables, Olive Oil, Balsamic Vinegar
\$7.10  


Fat - 24g ♦ Carbs - 104g ♦ Calories - 688
Protein - 25g ♦ Sodium - 228mg

Add Amaltheia Dairy Goat Cheese & Toasted Almonds - \$4.00

AMALTHEIA ORGANIC GOAT CHEESE

Figs, Oregon Hazelnuts, Montana Honey, Flatbread Crackers
\$13.55

Before placing your order, please inform your server if a person in your party has a food allergy or other dietary concern. Glacier National Park is pleased to offer a variety of gluten-free options on both our food and beverage menu. We are not a gluten-free restaurant and cannot ensure that cross-contamination will never occur. If you have Celiac disease and/or are highly sensitive please advise the person taking your order and know that we will do our best but cannot guarantee your order will not touch gluten somewhere in the process.

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

All items on this menu meet sustainability guidelines for Glacier National Park Lodges by sourcing products within a 500 mile radius or by featuring programs which prioritize sustainable practices.



Items with this logo meet our 'Healthier Choice' distinction. Nutritional information is listed below these select items.



For our vegetarian and vegan guests, the items with this logo meet vegan standards.

Crafted Cocktails

◆ Each of our drinks is handcrafted. Thank you for your patience. ◆

SPERRY SPRITZ - 12

*The Spirit of Sperry Huckleberry Vodka, Lemon,
Mint, Simple Syrup, Huckleberries, Prosecco*

OLD FASHIONED - 14

*Glacier Distilling Gold Miner Brandy, Spiced Simple Syrup,
Glacier Distilling Orange Bitters, Flathead Cherry, Orange Twist*

GREAT NORTHERN SPARK - 12

*Whistling Andy Pink Peppercorn & Pear Gin,
Almond Simple Syrup, Prosecco, Fresh Cracked Pepper*

HUCKLEBERRY SMASH - 14

*Glacier Distilling North Fork Whiskey, Fresh Lemon,
Huckleberries, Mint Leaves, Simple Syrup*

FLATHEAD MANHATTAN - 14

*Glacier Distilling Fireweed Cherry Bourbon, Sweet Vermouth,
Glacier Distilling Aromatic Bitters, House-Made Drunken Cherries*

TRAIL CREW MULE - 12

Spotted Bear Spirits Vodka, Citrus Simple Syrup, Ginger Beer, Lime

HUCKLEBERRY MARGARITA - 14

*Spotted Bear Spirits Organic Agave Spirit, Citrus Simple Syrup,
Huckleberry Liqueur, Fresh Lime Juice*

BLOODY MARY/CAESAR - 10

House-Made Mix, Skadi Aquavit, Tomato or Clamato

Wine

		BTG	BTL
100	Underwood Sparkling 250ml	\$12.00	
106	Pend d'Orielle Huckleberry Blush	\$12.00	\$42.00
108	Willow Mountain GSM Rosé	\$10.00	\$35.00
115	Garzón Rosé of Pinot Noir	\$8.75	\$28.00
201	Firestone Riesling	\$8.75	\$29.00
210	Washington Hills Riesling	\$8.75	\$28.00
207	Kings Ridge Pinot Gris	\$10.00	\$34.00
301	StoneCap Chardonnay	\$8.25	\$28.00
303	Cambria Katherine's Vineyard Chardonnay	\$12.00	\$42.00
312	DAOU Reserve Chardonnay	\$18.00	\$56.00
402	Rickshaw Sauvignon Blanc	\$8.75	\$28.00
411	Round Pond Sauvignon Blanc	\$14.00	\$46.00
521	Murphy-Goode Merlot	\$8.75	\$28.00
512	Roth Merlot	\$13.00	\$48.00
513	White Raven Marquette	\$16.00	\$55.00
515	Murphy-Goode Liar's Dice Zinfandel	\$10.00	\$35.00
601	Underwood Pinot Noir	\$9.00	\$32.00
602	Carmel Road Pinot Noir	\$12.00	\$38.00
607	Rickshaw Pinot Noir	\$8.75	\$28.00
701	StoneCap Cabernet Sauvignon	\$8.25	\$28.00
718	House Dark Cabernet Sauvignon	\$8.75	\$28.00
710	Browne Heritage Cabernet Sauvignon	\$12.00	\$42.00
711	Arrowood Cabernet Sauvignon	\$14.00	\$46.00

Local Draft

YAMABIKO RICE LAGER - 7

New Hokkaido Brewing, Bozeman, MT

COLD SMOKE SCOTCH ALE - 7

KettleHouse Brewing, Missoula, MT

KATABATIC IPA - 7

Katabatic Brewing, Livingston, MT

MOOSE DROOL BROWN ALE - 7

Big Sky Brewing, Missoula, MT

BEAR BOTTOM BLONDE - 5.75

Tamarack Brewing Company, Lakeside, MT

STRANGE HAZE IPA - 7

Highlander Beer, Missoula, MT

CATCH 'EM LAGER - 7

Sacred Waters Brewing, Kalispell, MT

MINER'S GOLD HEFEWEIZEN - 7

Lewis & Clark Brewing, Helena, MT