

two dog flats

glacier national park

begin

smoked pork belly burnt ends

baked beans
13.65

wild-caught cod nuggets

zesty orange dipping sauce
11.55

bbq hummus

cucumber, tomato, grilled pita
11.50

fat - 7g ♦ carbs - 96g ♦ calories - 531 ♦ protein - 23g ♦ sodium - 950mg

house salad

mixed greens, fresh vegetables, croutons, choice of dressing
6.25

dressings - bleu cheese, ranch, balsamic vinaigrette, 1000 island

red lentil soup

cup 5.75 bowl 7.50
add ham 1.75

handhelds

served with fries, baked lay's potato chips, baked beans, coleslaw, side salad, macaroni & cheese or fresh fruit salad
vegetable of the day available after 5pm

chicken Philly

sautéed peppers, onions, provolone cheese, hoagie roll
13.50

wagyu blend beef burger

lettuce, tomato, onion, pickles, wheat montana potato bun
14.75

toppings: bacon, mushrooms, sautéed onions, cheddar, swiss, american cheese 1.75 each

black bean burger

ancient grains bun, lettuce, tomato, onion, pickles
13.00

certified angus roast beef sandwich

crispy onions, creamy horseradish, whole-grain bread
15.25

smoked brisket sandwich

smoked paprika aioli, caramelized onion, pickled jalapeño, pepper jack cheese, hoagie roll
18.00

huckleberry pulled pork sandwich

huckleberry bbq pulled pork, cider house coleslaw, sesame bun
13.75

giant baked potato

choose from huckleberry pulled pork, smoked beef brisket or signature rubbed chicken with cheddar, bacon, sour cream, whipped butter, one side and a cornbread muffin
14.50

pasta & salads

red mole pasta

kale, julienned broccoli, mushrooms, bell peppers, red onion, carrot, peanuts, scallions
small 13.25 large 15.25

caesar salad

romaine, caesar dressing, croutons, parmesan cheese
small 7.00 large 8.50

toppers

grilled chicken

6.75

trout

8.00

green falafel cake

5.00

after five

the following entrées are available after 5pm and are served with a cornbread muffin and choice of side

sautéed local trout

lemon, almonds & brown butter, rice pilaf
26.25

fat - 17g ♦ carbs - 42g ♦ calories - 514 ♦ protein - 48g ♦ sodium - 981mg

flat iron steak

balsamic-glazed mushrooms and onions, mashed potatoes
31.50

smoky signature rubbed half chicken

rice pilaf
21.75

smoked bbq pork ribs

½ rack ribs, coleslaw, baked beans
22.50

mountain man bbq

huckleberry pulled pork, smoked beef brisket, signature rubbed 1/4 chicken, baked beans, coleslaw
31.00

hardwood-smoked beef brisket

coleslaw, baked beans
28.75

↑
rising sun!

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 menus. **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.

Warden/ranger station (infrequently staffed)
Food service analoging
Boat tour/rentals
Backcountry campground
Lookout tower

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white

	BTG	BTL
100 Underwood Sparkling 250ml		12
101 Gruet Sauvage Brut Sparkling	12	46
104 Ste. Chapelle Soft Huckleberry	10.5	30
17 Stel + Mar Rosé	10.5	30
205 Tattoogirl Riesling	11	38
206 Elk Cove Pinot Gris	12	48
210 Browne Forest Project White Blend	12	48
301 StoneCap Chardonnay	10	30
303 Cambria Katherine's Vineyard Chardonnay	12	42
308 Valo Conner Lee Vineyard Chardonnay	15	62
313 Obsidian Poseidon Estate Chardonnay	19	65
407 Matanzas Creek Sauvignon Blanc	14	45
413 Honig Sauvignon Blanc	10.5	48

red

	BTG	BTB
508 Klinker Rich Old Vine Zinfandel	13	44
514 White Raven Marquette	16	55
521 Murphy-Goode Merlot	9	30
602 Carmel Road Pinot Noir	12	38
604 Bailarin Suacci Vineyard Pinot Noir	19	65
608 La Crema Monterey Pinot Noir	16	62
614 Valo Gregory Ranch Pinot Noir	15	62
701 StoneCap Cabernet Sauvignon	10	30
703 Willow Mountain Montana Red Blend	18	62
710 Waterbrook Reserve Cabernet Sauvignon	14	45
711 Alexander Valley Cabernet Sauvignon	14	50
713 Roth Estate Cabernet Sauvignon	19	55

n/a beverages

Organic Trailblazer Coffee Regular and Decaf Montana Coffee Trader, Whitefish Montana	3.15
Tea Galloping Green, Black Cinnamon Bear, Patty's Irish Breakfast, Huckleberry, Bright Montana Morning, Peace of the Park, Tumblewood Tea, Big Timber Montana	3.00
Juice Orange, Apple, Cranberry	3.15
Milk 2%, Skim Almond or Soy \$4.00 Make them chocolate \$.50	4.00
Soda Barq's Root Beer, Mello Yello, Coke, Diet Coke, Sprite	3.00
Lemonade	3.00
Huckleberry Lemonade	4.50
Ice Tea	3.00
Powerade Mountain Blast	3.00

local draft beer

Hellgate Hefe - Hefeweizen Kettle House Brewing, Missoula, MT	8.00
Apricot - Pale Ale Tamarack Brewing, lakeside, MT	7.00
Big Bison - Stout Thirsty Street, Billings, MT	7.00
Katabatic - India Pale Ale Katabatic Brewing, Livingston, MT	7.00
Bias - Hazy IPA Bias Brewing, Kalispell, MT	7.00
Sacred Waters - New Zealand Style Pilsner Sacred Waters Brewing, Kalispell, MT	7.00

cans & bottles

Bud Light 16oz Budweiser Brewery, Fort Collins, CO	5.00
Michelob Ultra Budweiser Brewery, Fort Collins, CO	6.00
Red Lodge Flathead Cherry Cider Red Lodge, MT	6.50
Hungry Horse Hazy Sacred Waters Brewing, Kalispell MT	6.50
Mountains Walking Huckleberry Sour Bozeman, MT	6.50
Wild Huckleberry Lager Great Northern Brewery, Salt Lake City, UT	5.00
Otter Water Pale Ale Phillipsburg Brewing, Phillipsburg, MT	6.50
Jeremiah Johnson Mountain Man Scotch Ale Whitefish, MT	7.00
Poor Farmer Classic Hard Cider  Western Cider Company, Missoula, MT	7.00
Athletic Brewing N/A IPA Athletic Brewing, San Diego, CA	7.00