

WINE LIST

A FEW WINE SUGGESTIONS FOR DINNER...

Our wine list is written from drier to sweeter and from lighter to fuller body by heading and by grape variety

SPARKLING WINES

* 1	Domaine Ste. Michelle Brut NV, Washington		24.00
2	Korbel Brut NV, Sonoma	Half Bottle	14.00

WHITE & BLUSH WINES

* 3	Sauvignon Blanc, Bonterra Organic, Lake/Mendocino County		25.00
* 4	Sauvignon Blanc, Dry Creek Vineyards, Sonoma		26.00
* 5	Sauvignon Blanc, Honig, Napa Valley		31.00
* 6	Sauvignon Blanc, Honig, Napa Valley	Half Bottle	19.00
7	Pinot Blanc, Valley of the Moon, Sonoma		28.00
* 8	Chardonnay, Lucinda & Millie, Lake County		19.00
* 9	Chardonnay, Yellowstone, California		20.00
10	Chardonnay, Fleur de California, North Coast		23.00
* 11	Chardonnay, Columbia Crest H3, Horse Heaven Hills		30.00
12	Chardonnay, Chamisal, Central Coast		32.00
* 13	Pinot Gris, Firesteed, Oregon		20.00
* 14	Chenin Blanc/Viognier, Pine Ridge, California		25.00
15	Gewürztraminer, Firestone, Santa Ynez Valley		21.00
16	Riesling, Fess Parker, Santa Barbara		21.00
* 17	Riesling, Chateau Ste. Michelle, Columbia Valley		22.00
18	White Zinfandel, Buehler, Napa Valley		20.00
* 19	Ice Wine, Kiona, Red Mountain	Half Bottle	30.00
20	Ariel Blanc NV, Non-Alcoholic Wine		15.00

RED WINES

* 21	Pinot Noir, De Loach, California		25.00
22	Pinot Noir, King Estate, Oregon		34.00
* 23	Pinot Noir, Steele, Carneros		36.00
* 24	Pinot Noir, Steele, Carneros	Half Bottle	20.00
* 25	Merlot, Dusted Valley Vintners "Boomtown", Columbia Valley		26.00
26	Merlot, Amphora, Dry Creek Valley		28.00
* 27	Merlot, Rutherford Hill, Napa Valley		32.00
* 28	Merlot, Rutherford Hill, Napa Valley	Half Bottle	17.00
29	Zinfandel, Candor, California		21.00
30	Zinfandel, Mazzocco, Sonoma		30.00
* 31	Zinfandel, Ridge Geyserville, Sonoma		44.00
* 32	Zinfandel, Ridge Geyserville, Sonoma	Half Bottle	27.00
* 33	Three Legged Red, Dunham Cellars, Columbia Valley		32.00
* 34	Cabernet Sauvignon, Yellowstone, California		20.00
* 35	Cabernet Sauvignon, Liberty School, Paso Robles		26.00
36	Cabernet Sauvignon, Paso Creek, Paso Robles		28.00
37	Cabernet Sauvignon, Buehler, Napa Valley		37.00
38	Cabernet Sauvignon, Sanctuary, Napa Valley		38.00
* 39	Syrah, Shooting Star, Lake County		26.00
* 40	Syrah, Qupe, Central Coast		30.00
* 41	Syrah, Qupe, Central Coast	Half Bottle	16.00

*Sustainably, organically or bio dynamically farmed

BY THE GLASS

Sparkling Wine, Korbel Brut NV	6.75	Pinot Noir, De Loach	7.00
Sauvignon Blanc, Honig	8.00	Merlot, Amphora	7.50
Pinot Blanc, Valley of the Moon	7.75	Zinfandel, Candor	6.75
Chardonnay, Columbia Crest H3	8.00	Three Legged Red, Dunham Cellars	7.75
Chardonnay, Fleur de California	7.00	Cabernet Sauvignon, Buehler	9.00
Chardonnay, Yellowstone	6.00	Cabernet Sauvignon, Liberty School	7.25
Pinot Gris, Firesteed	6.00	Cabernet Sauvignon, Yellowstone	6.00
Chenin Blanc/Viognier, Pine Ridge	7.00	Syrah, Shooting Star	7.00
Riesling, Chateau Ste. Michelle	7.00	Port, Fonseca Bin 27 NV	6.75
White Zinfandel, Buehler	6.50		
Ice Wine, Kiona	7.00		
Ariel Blanc NV, Non-Alcoholic	5.25		

SOUVENIR WINE GLASS

Celebrate with a toast to a wonderful evening, reminisce with friends and family back home, or share your good fortune with a distinctive gift. Add an additional 4.50 to the By the Glass Selections • Souvenir Glass only 6.50



SUSTAINABLE FOOD AND OUR ENVIRONMENTAL COMMITMENT

You are what you eat. Xanterra believes that this old adage is particularly poignant when that fare is fueling the adventures of visitors to the world's first national park. Consequently, Xanterra has a company-wide goal of ensuring that at least 50% of its total food purchases are sustainable by 2016. To meet this goal, Xanterra focuses on food and beverage items that are:

- Produced within 500 miles
- From production systems that minimize harm to the environment
- Third-party certified or verified (such as Fair Trade, USDA Organic, GMO free, etc.)
- Vegetarian and/or vegan
- Having minimal impact on animal welfare (cage free, free range, no added hormones)

Over the years, Xanterra's sustainable cuisine program has grown to include products such as flour and bread products from Wheat Montana, natural prime rib from Harris Ranch, local goat cheese from Amaltheia Dairy, Montana cheese from Vintage Cheese, Rainforest Alliance certified coffee, healthy grass-fed game including elk and bison, trout from Montana Trout Culture in Paradise Valley, grass-fed beef burger from Teton Waters Ranch in nearby Teton Valley, Idaho, produce from Field Day Farms in Bozeman, and a variety of beer and wine options sourced locally and/or certified organic.

As a part of our commitment, Xanterra certified the Mammoth Hotel Dining Room through the Green Restaurant Association, an organization that provides a way for restaurants to quantify their commitment to environmental sustainability. The Mammoth Dining Room is Xanterra's first certified green restaurant, and was the first 3-Star certified restaurant in Wyoming.

By supporting sustainable cuisine, Xanterra is not only providing high-quality, healthy food to our guests, but is helping to support local food systems and drive economic growth. Xanterra believes that we have a special role as a steward of Yellowstone to protect the environment for future generations—which is why we strive to provide *Legendary Hospitality with a Softer Footprint*. To learn more about our environmental programs, you can scan the code with your smartphone.

