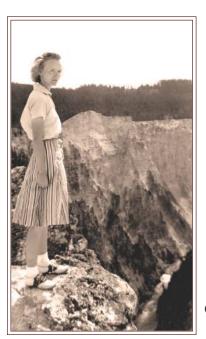
Sparkling Wines			
* 1	Domaine Ste. Michelle Brut NV, Washington		24.00
2	Korbel Brut NV, Sonoma	Half Bottle	14.00
White & Blush Wines			
* 3	Sauvignon Blanc, Hedges Family Estate, Columbia Valley		21.00
4	Sauvignon Blanc, Shooting Star, Lake County		25.00
* 5	Sauvignon Blanc, Dry Creek Vineyards, Sonoma		26.00
* 6	Sauvignon Blanc, Dry Creek Vineyards, Sonoma	Half Bottle	15.00
* 7	Pinot Blanc, Steele, Santa Barbara		26.00
* 8	Chardonnay, Yellowstone, California		20.00
* 9	Chardonnay, Dusted Valley Vintners "Boomtown", Columbia Vo	alley	25.00
10	Chardonnay, Wild Horse, Central Coast	,	27.00
11	Chardonnay, Buehler, Russian River Valley		29.00
12	Chardonnay, Sonoma Cutrer, Russian River Valley		34.00
13	Chardonnay, Sonoma Cutrer, Russian River Valley	Half Bottle	20.00
14	Pinot Gris, Firesteed, Oregon		20.00
15	Gewürztraminer, Firestone, Santa Ynez Valley		21.00
16	Riesling, Kiona, Red Mountain		21.00
17	Riesling, Jekel, Monterey		22.00
18	White Zinfandel, Buehler, Napa Valley		20.00
19	Ariel Blanc NV, Non-Alcoholic Wine		15.00
Red Wines			
20	Pinot Noir, Fleur de California, Carneros		25.00
21	Pinot Noir, Erath, Oregon		28.00
* 22	Pinot Noir, Willamette Valley Vineyards, Willamette Valley		32.00
* 23	Merlot, Candor Lot 2, California		25.00
* 24	Merlot, Merlot, Kenwood, Sonoma		27.00
* 25	Merlot, Kenwood, Sonoma	Half Bottle	15.00
* 26	Merlot, Columbia Crest H3, Horse Heaven Hills		30.00
27	Zinfandel, Marietta Cellars, Sonoma		30.00
* 28	Red Blend, 14 Hands Hot to Trot, Washington		25.00
* 29	Cabernet Sauvignon, Yellowstone, California		20.00
30	Cabernet Sauvignon, Lockwood, Monterey		25.00
31	Cabernet Sauvignon, The Dreaming Tree, North Coast		25.00
* 32	Cabernet Sauvignon, Liberty School, Paso Robles		26.00
33	Cabernet Sauvignon, Mazzocco, Dry Creek Valley		32.00
34	Shiraz, Clos du Bois, North Coast		27.00
* 35	Syrah, Valley of the Moon, Sonoma		30.00

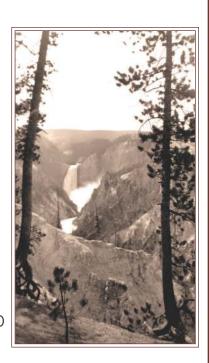
147



## Premium Selections By The Glass

\* Sustainably, organically or biodynamically farmed

Sparkling Wine, Korbel Brut NV 6.75 Sauvignon Blanc, Shooting Star 7.00 Pinot Blanc, Steele 7.50 Chardonnay, Buehler 7.75 Chardonnay, Dusted Valley Vintners "Boomtown" 6.75 Pinot Gris, Firesteed 6.00 Riesling, Kiona 6.75 White Zinfandel, Buehler 6.50 Ariel Blanc NV, Non-Alcoholic 5.25 Pinot Noir, Fleur de California 7.00 Merlot, Columbia Crest H3 8.00 Zinfandel, Marrietta Cellars 7.50 Red Blend, 14 Hands Hot to Trot 7.00 Cabernet Sauvignon, Mazzocco 7.75 Cabernet Sauvignon, The Dreaming Tree 7.00 Syrah, Valley of the Moon 7.75 Port, Fonseca Bin 27 NV 6.75



## 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

## CANYON LODGE





## 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, Mountina 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.

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.