








## FRUITS AND JUICES

Chilled Juice Large 3.25 Small 2.50  
 Cranberry  
 No Sugar Added Juice: Orange, Apple, Tomato and V8  
 Fresh Fruit Salad 4.25

## BEVERAGES

 Rainforest Alliance Dark Roast Coffee 2.45  
 Tumblewood Teas Chai - Big Timber, MT 2.50  
 Fine Teas From Bigelow 2.35  
*Traditional:* Earl Grey, English Teatime • *Green Tea:* Constant Comment  
*Herbal:* Mint Medley, Orange & Spice  
 Hot Chocolate 2.35 • Chocolate Milk 2.35  
 Milk (skim or 2%) 2.35 •  All-Natural Soy Milk 2.60

## ON THE SIDE

 Wheat Montana Whole Wheat Bagel  
 with Cream Cheese 3.25  
 Fat-Free Vanilla or Strawberry Yogurt 3.25  
 Bacon • Turkey Sausage • Sausage • Grilled Ham 3.95 each  
 Biscuit 1.95 • Toast 1.95  
 Blueberry Muffin 2.50 • English Muffin 2.25  
 One Egg\* 1.95 • Two Eggs\* 3.25 • Home Fries 2.95  
 Cold Cereal 3.25 • Gluten-Free Cereal Available  
 Substitute All-Natural Soy Milk add .50

## FOR THIS AFTERNOON

Please inquire about our deli lunches to go

## 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 Market Day Foods 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.

**ecologiX**  
 Xanterra's Environmental Commitment





## GRANT VILLAGE BREAKFAST BUFFET

 *All You Care To Eat!*

Scrambled Eggs du Jour • French Toast • Baked Goods • Bacon • Sausage • Biscuits and Sausage Gravy  
Home Fries • Fat-Free Yogurt • Fresh Fruit Salad • Cereal • Granola • Includes a small juice and choice of  
Rainforest Alliance dark roast coffee, tea, milk or hot chocolate Adults 12.75 • Kids 6.50

### BREAKFAST SPECIALTIES

EGG BEATERS® AVAILABLE

#### MONTANA CREAM OF THE WEST SEVEN GRAIN BUTTERMILK PANCAKES

Made from Montana grains  
Full Stack 6.75 • Short Stack 6.00

#### OMELETTE

Filled with any three fixings. Choose from American, Swiss or cheddar cheeses, bacon, ham, green pepper, onion, tomato, spinach or mushrooms. Served with toast and choice of fresh fruit salad or home fries 9.75  
Additional Fixings .75 each

#### HIKER'S SPECIAL\*

Two eggs any style with toast, choice of bacon, turkey sausage, sausage or grilled ham and choice of fresh fruit salad or home fries 8.95

#### TWO EGGS ANY STYLE\*

Served with toast and choice of fresh fruit salad or home fries 6.95

#### BREAKFAST SKILLET\*

Bacon, sausage, home fries, beef tips, onions, peppers and cheddar cheese topped with two eggs any style. Served with toast and fresh fruit salad 9.75


#### BISCUITS AND SAUSAGE GRAVY

Two biscuits topped with sausage gravy and served with choice of fresh fruit salad or home fries 7.25

Where toast is indicated, whole wheat is provided. If you wish, you may request white toast, swirled rye toast, biscuit or English muffin.

### HEALTHY YELLOWSTONE

#### MONTANA MILLING OATMEAL

With Milk - Choice of skim or 2% milk 4.95  
With Milk and Two Fixings - Choose from raisins, Craisins, brown sugar, granola, pecans or blueberries 5.95  
Additional Fixings .75 each  
Substitute All-Natural Soy Milk  add .50

#### EGG WHITE OMELETTE

Filled with any three fixings. Choose from American, Swiss or cheddar cheeses, bacon, ham, green pepper, onion, tomato, spinach or mushrooms. Served with toast and choice of fresh fruit salad or home fries 9.75  
Additional Fixings .75 each

#### VEGAN BREAKFAST BURRITO

Greenwheat Freekeh™ topped with tofu scrambler, salsa fresca, diced Anaheim chiles and fresh cilantro rolled in an organic whole wheat flour tortilla. Served with choice of fresh fruit salad or home fries 9.25

FAT-FREE YOGURT Creamy vanilla or strawberry 3.25  
With Fresh Fruit Salad 4.95  
With Granola 4.95 • With Granola and Banana 5.50

### FROM THE GRIDDLE

FRENCH TOAST 7.50

FRENCH TOAST WITH BACON AND EGGS\* 8.95

BUTTERMILK PANCAKES Full Stack 6.25  
Short Stack 5.50



Menu items made with sustainable and/or organic ingredients

If you have food allergies, please inquire with your server regarding the ingredients of menu items

\* "Consuming raw or undercooked eggs may increase your risk of foodborne illness"

Prices do not reflect taxes or a 1.1% utility fee