

WINE LIST

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, Kenwood, Sonoma	25.00
	5	Sauvignon Blanc, Kenwood, Sonoma	Half Bottle 14.00
	6	Pinot Blanc, Steele, Santa Barbara	26.00
	7	Chardonnay, Yellowstone, California	20.00
	8	Chardonnay, Fleur de California, North Coast	23.00
	9	Chardonnay, Alexander Valley Vineyards, Alexander Valley	28.00
	10	Chardonnay, Alexander Valley Vineyards, Alexander Valley	Half Bottle 16.00
	11	Chardonnay, Buehler, Russian River Valley	29.00
	12	Chardonnay, Columbia Crest H3, Horse Heaven Hills	30.00
	13	Pinot Gris, King Estate, Oregon	31.00
	14	Pinot Grigio, Luna Vineyards, Napa Valley	32.00
	15	Gewürztraminer, Firestone, Santa Ynez Valley	21.00
	16	Muller-Thurgau, Henry Estate, Umpqua Valley	19.00
	17	Riesling, Kiona, Red Mountain	21.00
	18	White Zinfandel, Buehler, Napa Valley	20.00
	19	Ariel Blanc NV, Non-Alcoholic	15.00

RED WINES

	20	Pinot Noir, Estancia Pinnacles, Monterey	27.00
	* 21	Pinot Noir, Willamette Valley Vineyards, Willamette Valley	32.00
	* 22	Pinot Noir, Steele Carneros	36.00
	* 23	Pinot Noir, Steele Carneros	Half Bottle 20.00
	24	Merlot, Amphora, Dry Creek Valley	28.00
	* 25	Merlot, Wild Horse, Paso Robles	30.00
	* 26	Merlot, Rutherford Hill, Napa Valley	32.00
	* 27	Merlot, Rutherford Hill, Napa Valley	Half Bottle 17.00
	28	Zinfandel, Candor, California	21.00
	29	Zinfandel, Mazzocco, Dry Creek Valley	30.00
	30	Red Blend, 14 Hands Hot to Trot, Washington	25.00
	* 31	Cabernet Sauvignon, Yellowstone, California	20.00
	32	Cabernet Sauvignon, The Dreaming Tree, North Coast	25.00
	* 33	Cabernet Sauvignon, Dusted Valley Vinters "Boomtown", Columbia Valley	26.00
	* 34	Cabernet Sauvignon, Liberty School, Paso Robles	26.00
	* 35	Cabernet Sauvignon, Rutherford Ranch, Napa Valley	Half Bottle 15.00
	36	Cabernet Sauvignon, Lake Sonoma, Alexander Valley	32.00
	* 37	Syrah, Valley of the Moon, Sonoma	30.00

*Sustainably, organically or biodynamically farmed

BY THE GLASS

Sparkling Wine, Korbel Brut NV	6.75	Pinot Noir, Estancia Pinnacles	7.25
Sauvignon Blanc, Hedges Family Estate	6.50	Merlot, Toad Hollow	7.50
Pinot Blanc, Steele	7.50	Zinfandel, Mazzocco	7.50
Chardonnay, Columbia Crest H3	8.00	Red Blend, 14 Hands Hot to Trot	7.00
Chardonnay, Fleur de California	7.00	Cabernet Sauvignon, Lake Sonoma	7.75
Chardonnay, Yellowstone	6.00	Cabernet Sauvignon, Dusted Valley	
Pinot Gris, King Estate	8.00	Vintners "Boomtown"	7.25
Riesling, Kiona	6.75	Cabernet Sauvignon, Yellowstone	6.00
White Zinfandel, Buehler	6.50	Syrah, Valley of the Moon	7.75
Ariel Blanc NV, Non-Alcoholic	5.25	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.

Souvenir Wine Glass with any Wine Selection add an additional 4.50 to the By the Glass Selections
Souvenir Glass Only 6.50



Photo: J Schmidt 1977

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.

ecologix
Xanterra's Environmental Commitment

