

WINE LIST			
SPARKLING WINES			
1	Korbel Russian River Natural, Sonoma		24.00
* 2	Michelle Brut NV, Washington		26.00
WHITE & BLUSH WINES			
* 3	Sauvignon Blanc, Hedges Family Estate, Columbia Valley		23.00
* 4	Sauvignon Blanc, Mauritsen, Dry Creek Valley		24.00
* 5	Pinot Blanc, Steele, Santa Barbara		28.00
* 6	Chardonnay, Yellowstone, California		21.00
* 8	Chardonnay, Alexander Valley Vineyards, Alexander Valley		30.00
* 9	Chardonnay, Alexander Valley Vineyards, Alexander Valley	Half Bottle	17.00
* 10	Chardonnay, Columbia Crest H3, Horse Heaven Hills		32.00
* 11	Chardonnay, Lake Yellowstone Hotel 125th Anniversary, Napa Valley		35.00
* 12	Pinot Gris, Firesteed, Oregon		24.00
* 13	Pinot Gris, King Estate, Oregon		32.00
* 14	Gewürztraminer, Chateau St. Michelle, Columbia Valley		20.00
15	Riesling, Henry Estate, Umpqua Valley		21.00
* 16	Riesling, Kiona, Red Mountain		24.00
17	White Zinfandel, Buehler, Napa Valley		21.00
RED WINES			
* 18	Pinot Noir, Estancia Pinnacles, Monterey		28.00
* 19	Pinot Noir, Willamette Valley Vineyards, Willamette Valley		34.00
* 20	Pinot Noir, Steele, Carneros		37.00
* 21	Pinot Noir, Steele, Carneros	Half Bottle	21.00
* 22	Merlot, Amphora, Dry Creek Valley		30.00
* 23	Merlot, Wild Horse, Paso Robles		32.00
* 24	Merlot, Rutherford Hill, Napa Valley		35.00
* 25	Merlot, Rutherford Hill, Napa Valley	Half Bottle	19.00
26	Zinfandel, Candor, California		25.00
* 27	Zinfandel, Predator, Lodi		27.00
28	Bon Marché, Buehler, California		23.00
* 29	Cabernet Sauvignon, Yellowstone, California		21.00
* 30	Cabernet Sauvignon, Raymond R. Collection, California		25.00
* 31	Cabernet Sauvignon, Dusted Valley Vintners “Boomtown”, Columbia Valley		27.00
* 32	Cabernet Sauvignon, Sebastiani, Sonoma		28.00
* 33	Cabernet Sauvignon, Rutherford Ranch, Napa Valley	Half Bottle	18.00
* 34	Cabernet Sauvignon, Lake Sonoma, Alexander Valley		36.00
* 35	Cabernet Sauvignon, Lake Yellowstone Hotel 125th Anniversary, Napa Valley		48.00
36	Syrah, Firestone, Santa Ynez Valley		29.00
*Sustainably, organically or biodynamically farmed			
BY THE GLASS			
Sparkling Wine, Korbel Brut NV	7.25	Pinot Noir, Estancia Pinnacles	8.00
Sauvignon Blanc, Hedges Family Estate	7.00	Merlot, Amphora	8.00
Pinot Blanc, Steele	8.00	Zinfandel, Predator	8.00
Chardonnay, Columbia Crest H3	8.50	Bon Marché, Buehler	7.00
Chardonnay, Fleur de California	7.75	Cabernet Sauvignon, Lake Sonoma	8.50
Chardonnay, Yellowstone	6.25	Cabernet Sauvignon, Dusted Valley Vintners “Boomtown”	7.75
Pinot Gris, Firesteed	7.00	Cabernet Sauvignon, Yellowstone	6.25
Riesling, Kiona	7.25	Syrah, Firestone	7.75
White Zinfandel, Buehler	6.75	Port, Fonseca Bin 27 NV	7.00
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 4.75 to the By the Glass Selections			
Souvenir Glass Only 6.75			



Photo: J Schmidt 1977

Our philosophy is simple - provide the highest quality food with the Softest Footprint. We do it by finding products, where possible, that are:

- Fresh
- Locally produced
- Organic
- Third-party certified
- Support sustainable farming, fishing and business practices.

We work with the following partners:

Wheat Montana
Harris Ranch
Amaltheia Dairy
Rainforest Alliance
Quality Foods Distributing
Western Sustainability Exchange
Montana Wagyu Cattle Company
Montana Ranch Beef
Lazy SR Beef
Big Dipper Ice Cream
Poor Orphan Creamery
Wolf Ridge Lamb & Wool
Montana Natural Lamb
Tumblewood Teas
Cream of the West
Montana Milling
Timeless Farms
Summit Foods
Western Buffalo

