

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	Korbel Russian River Natural, Sonoma	24.00
* 2	Domaine Ste. Michelle Brut NV, Washington	26.00

WHITE & BLUSH WINES

* 3	Sauvignon Blanc, Bonterra Organic, Lake/Mendocino County	26.00
* 4	Sauvignon Blanc, Dry Creek Vineyards, Sonoma	28.00
* 5	Sauvignon Blanc, Honig, Napa Valley	33.00
* 6	Sauvignon Blanc, Honig, Napa Valley	Half Bottle 19.00
7	Pinot Blanc, Valley of the Moon, Sonoma	29.00
* 8	Chardonnay, Yellowstone, California	21.00
* 9	Chardonnay, Lucinda & Millie, Lake County	22.00
10	Chardonnay, Fleur de California, North Coast	25.00
* 11	Chardonnay, Columbia Crest H3, Horse Heaven Hills	32.00
* 12	Chardonnay, Adelsheim, Willamette Valley	33.00
* 13	Pinot Gris, Firesteed, Oregon	22.00
* 14	Chenin Blanc/Viognier, Pine Ridge, California	27.00
15	Gewürztraminer, Firestone, Santa Ynez Valley	22.00
16	Riesling, Fess Parker, Santa Barbara	22.00
* 17	Riesling, Chateau Ste. Michelle, Columbia Valley	23.00
18	White Zinfandel, Buehler, Napa Valley	21.00
* 19	Ice Wine, Kiona, Red Mountain	Half Bottle 30.00
20	Ariel Chardonnay NV, Non-Alcoholic	16.00

RED WINES

* 21	Pinot Noir, De Loach, California	27.00
* 22	Pinot Noir, King Estate, Oregon	36.00
* 23	Pinot Noir, Steele, Carneros	37.00
* 24	Pinot Noir, Steele, Carneros	Half Bottle 21.00
* 25	Merlot, Dusted Valley Vintners "Boomtown", Columbia Valley	27.00
26	Merlot, Amphora, Dry Creek Valley	30.00
* 27	Merlot, Rutherford Hill, Napa Valley	33.00
* 28	Merlot, Rutherford Hill, Napa Valley	Half Bottle 18.00
29	Zinfandel, Candor, California	24.00
30	Zinfandel, Mazzocco, Sonoma	32.00
* 31	Zinfandel, Ridge Geyserville, Sonoma	44.00
* 32	Zinfandel, Ridge Geyserville, Sonoma	Half Bottle 27.00
* 33	Three Legged Red, Dunham Cellars, Columbia Valley	33.00
* 34	Cabernet Sauvignon, Yellowstone, California	21.00
* 35	Cabernet Sauvignon, Mud Pie, Mendocino	25.00
* 36	Cabernet Sauvignon, Liberty School, Paso Robles	28.00
37	Cabernet Sauvignon, Paso Creek, Paso Robles	30.00
* 38	Cabernet Sauvignon, Buehler, Napa Valley	38.00
* 39	Cabernet Sauvignon, Mauritsen Rock Pile, Sonoma	49.00
* 40	Syrah, Shooting Star, Lake County	27.00
* 41	Syrah, Qupé, Central Coast	32.00
42	Ariel Cabernet Sauvignon NV, Non-Alcoholic	16.00

*Sustainably, organically or biodynamically farmed

BY THE GLASS

Sparkling Wine, Korbel Brut NV	7.25	Pinot Noir, De Loach	7.50
Sauvignon Blanc, Honig	8.25	Merlot, Amphora	8.00
Pinot Blanc, Valley of the Moon	8.00	Zinfandel, Candor	7.25
Chardonnay, Adelsheim	8.25	Three Legged Red, Dunham Cellars	8.25
Chardonnay, Fleur de California	7.25	Cabernet Sauvignon, Buehler	9.50
Chardonnay, Yellowstone	6.25	Cabernet Sauvignon, Liberty School	7.75
Pinot Gris, Firesteed	6.50	Cabernet Sauvignon, Yellowstone	6.25
Chenin Blanc/Viognier, Pine Ridge	7.25	Syrah, Shooting Star	7.25
Riesling, Chateau Ste. Michelle	7.25	Ariel Cabernet Sauvignon NV,	
White Zinfandel, Buehler	6.75	Non-Alcoholic	5.50
Ice Wine, Kiona	7.25	Port, Fonseca Bin 27 NV	7.00
Ariel Chardonnay NV, Non-Alcoholic	5.50		

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 4.75 to the By the Glass Selections • Souvenir Glass only 6.75



Canary Springs & Terrace, Mammoth Hot Springs Jim Peaco August 2005

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
- Montana Trout Culture
- Teton Waters Ranch
- Market Day Foods
- Poor Orphan Creamery
- Wolf Ridge Lamb & Wool
- Montana Natural Lamb
- Tumbleweed Teas
- Cream of the West
- Montana Milling
- Timeless Farms
- Wyoming Gourmet Beef

