

SPARKLING WINES

- | | | |
|-----|---|-------|
| 1 | Korbel Russian River Natural, Sonoma | 23.00 |
| * 2 | Domaine Ste. Michelle Brut NV, Washington | 25.00 |

WHITE & BLUSH WINES

- | | | |
|-----|--|-------------------|
| * 3 | Sauvignon Blanc, Hedges Family Estate, Columbia Valley | 22.00 |
| 4 | Sauvignon Blanc, Shooting Star, Lake County | 25.00 |
| * 5 | Sauvignon Blanc, Dry Creek Vineyards, Sonoma | 27.00 |
| * 6 | Sauvignon Blanc, Dry Creek Vineyards, Sonoma | Half Bottle 16.00 |
| * 7 | Pinot Blanc, Steele, Santa Barbara | 27.00 |
| * 8 | Chardonnay, Yellowstone, California | 21.00 |
| * 9 | Chardonnay, Dusted Valley Vintners "Boomtown", Columbia Valley | 25.00 |
| 10 | Chardonnay, Wild Horse, Central Coast | 28.00 |
| 11 | Chardonnay, Buehler, Russian River Valley | 30.00 |
| 12 | Chardonnay, Sonoma Cutrer, Russian River Valley | 35.00 |
| 13 | Chardonnay, Sonoma Cutrer, Russian River Valley | Half Bottle 21.00 |
| 14 | Pinot Gris, Firesteed, Oregon | 21.00 |
| 15 | Gewürztraminer, Chateau Ste. Michelle, Columbia Valley | 18.00 |
| 16 | Riesling, Kiona, Red Mountain | 22.00 |
| 17 | Riesling, Jekel, Monterey | 23.00 |
| 18 | White Zinfandel, Beringer, California | 19.00 |
| 19 | Ariel Blanc NV, Non-Alcoholic Wine | 16.00 |

RED WINES

- | | | |
|------|--|-------------------|
| 20 | Pinot Noir, Fleur de California, Carneros | 26.00 |
| 21 | Pinot Noir, Erath, Oregon | 28.00 |
| * 22 | Pinot Noir, Willamette Valley Vineyards, Willamette Valley | 32.00 |
| * 23 | Merlot, Twisted Cedar, Lodi | 21.00 |
| * 24 | Merlot, Candor Lot 2, California | 26.00 |
| * 25 | Merlot, Kenwood, Sonoma | 28.00 |
| * 26 | Merlot, Kenwood, Sonoma | Half Bottle 15.00 |
| 27 | Zinfandel, Marietta Cellars, Sonoma | 31.00 |
| * 28 | Red Blend, 14 Hands Hot to Trot, Washington | 26.00 |
| 29 | Cabernet Sauvignon, Lucinda and Millie, Mendocino | 21.00 |
| * 30 | Cabernet Sauvignon, Yellowstone, California | 21.00 |
| 31 | Cabernet Sauvignon, The Dreaming Tree, North Coast | 26.00 |
| * 32 | Cabernet Sauvignon, Liberty School, Paso Robles | 27.00 |
| 33 | Cabernet Sauvignon, Mazzocco, Dry Creek Valley | 33.00 |
| 34 | Syrah, Alexander Valley Vineyards, Alexander Valley | 24.00 |
| * 35 | Shiraz, Clos du Bois, North Coast | 27.00 |

* Sustainably, organically or biodynamically farmed

PREMIUM SELECTIONS BY THE GLASS

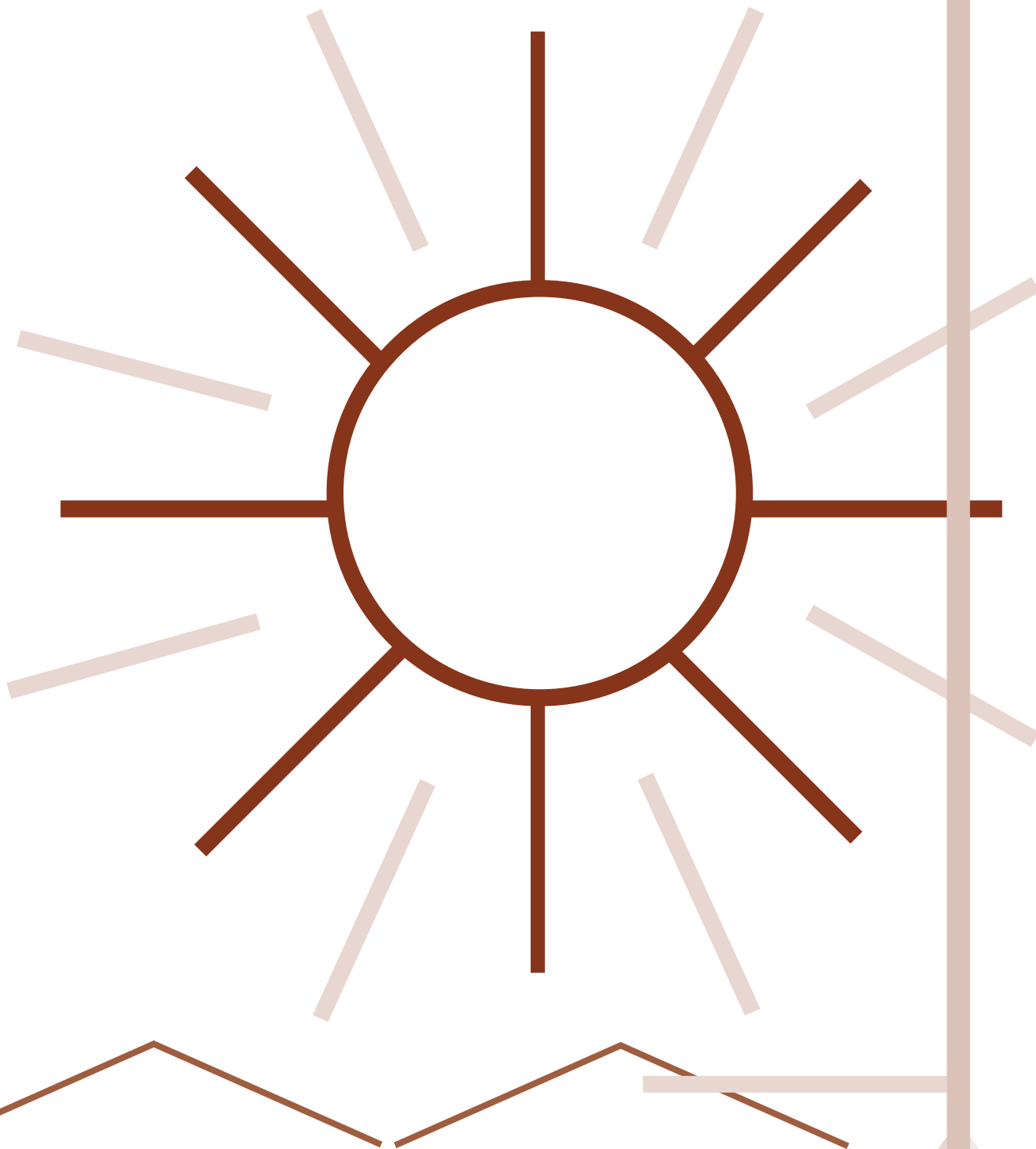
- | | |
|---|------|
| Sparkling Wine, Korbel Brut NV | 7.00 |
| Sauvignon Blanc, Shooting Star | 7.00 |
| Pinot Blanc, Steele | 7.50 |
| Chardonnay, Buehler | 8.00 |
| Chardonnay, Dusted Valley Vintners "Boomtown" | 7.00 |
| Pinot Gris, Firesteed | 6.25 |
| Riesling, Kiona | 6.75 |
| White Zinfandel, Buehler | 6.50 |
| Ariel Blanc NV, Non-Alcoholic | 5.50 |
| Pinot Noir, Fleur de California | 7.25 |
| Merlot, Twisted Cedar | 6.50 |
| Zinfandel, Merietta Cellars | 7.75 |
| Red Blend, 14 Hands Hot to Trot | 7.25 |
| Cabernet Sauvignon, Mazzocco | 8.00 |
| Cabernet Sauvignon, Lucinda & Millie | 6.50 |
| Syrah, Alexander Valley Vineyards | 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.

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 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

