

MAMMOTH HOT SPRINGS BREAKFAST

BREAKFAST BUFFET *All You Care To Eat!*

Scrambled Eggs du Jour • French Toast • Bacon • Biscuits • Sausage • Sausage Gravy
Home Fries • Cereal • Granola • Baked Goods • Fat-Free Yogurt • Fresh Fruit Salad
Tortillas • Salsa • Shredded Cheddar Cheese • Diced Tomato • Sour Cream

Includes a small juice and choice of Rainforest Alliance dark roast coffee, tea, milk or hot chocolate

BREAKFAST CLASSICS

HIKER'S SPECIAL* Two eggs any style with toast and choice of bacon, turkey sausage, pork sausage or Canadian bacon. Served with choice of fresh fruit salad or home fries

TWO EGGS ANY STYLE* Served with toast and choice of fresh fruit salad or home fries

BISCUITS AND SAUSAGE GRAVY Two biscuits topped with sausage gravy and served with choice of fresh fruit salad or home fries

MONTANA MILLING OATMEAL WITH MILK 
Choice of skim or 2%

Fixings - Raisins, Dried Cranberries, Granola, Brown Sugar, Pecans or Blueberries - extra charge

Substitute Organic Plant-Based Milk  Unsweetened vanilla almond or oat milk - extra charge

VEGAN BREAKFAST BOWL Home fries topped with bell pepper, roasted tomato, chimichurri and green chilies

Toppers extra charge - Cheddar or Jack cheese, Diced Bacon, Diced Tofu, Two Eggs any style 

FROM THE GRIDDLE

FRENCH TOAST  Three thick slices of French toast sprinkled with powdered sugar
Gluten-Free French Toast extra

FRENCH TOAST  **WITH BACON AND EGGS***
Two thick slices of French toast sprinkled with powdered sugar and served with two eggs any style and two strips of bacon
Gluten-Free French Toast extra

Montana Cream of the West 
SEVEN-GRAIN BUTTERMILK PANCAKES


Made from Montana grains

Fixings extra: Blueberries, Bananas, Pecans or Chocolate Chips

With Huckleberries, Huckleberry Butter and Huckleberry Sauce extra

Gluten-Free Pancakes Available Upon Request 

Where toast is indicated, whole wheat will be provided. If you wish, you may request white toast, swirled rye toast, English muffin or biscuit • Gluten-free bread is available for a surcharge. Sugar-free syrup available upon request

 Menu items made within 500 miles or sustainable and/or organic ingredients

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

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

Prices do not reflect taxes or a 1.2% utility fee

MENU ITEMS PREPARED WITH GLUTEN-FREE INGREDIENTS Kitchens in Yellowstone National Park are not gluten-free environments. The gluten-free menu items were determined based on the most current ingredient lists provided by our suppliers and their stated absence of wheat/gluten within these products. Our kitchens do use wheat flours and other wheat based ingredients during production of other menu items. Our operations have shared preparation and cooking areas and designated gluten-free areas do not exist. Based on this, we cannot guarantee that any menu item is completely gluten-free. **Fried items are fried in oil that may contain gluten.**

MAMMOTH HOT SPRINGS BREAKFAST

ON THE SIDE

One Egg*
Two Eggs*
Bacon
Canadian Bacon
Pork Sausage
Turkey Sausage
Home Fries
Biscuit
Toast 
Bagel with Cream Cheese 
English Muffin
Blueberry Muffin
Fresh Fruit Salad
Fat-Free Vanilla Yogurt
Cold Cereal - Gluten-Free Cereal Available
Substitute Organic Plant-Based Milk 
Granola with Milk
Substitute Organic Plant-Based Milk 

BEVERAGES

Chilled Juice: Cranberry
No Sugar Added Juice: Apple, Orange or V8

Rainforest Alliance Dark Roast Coffee 
Tumblewood Teas 
Big Timber, Montana - Chai, Cinnamon Bear,
Earlie Grey Dawn, Snappy Lemon Ginger, Mountain
Mint Chocolate, Peace of the Park

Fine Teas From Bigelow 
Traditional: Earl Grey, English Teatime • Herbal: Mint Medley,
Orange & Spice • Green Tea: Constant Comment

Instant Hot Chocolate
Milk (skim, 2%)
Chocolate Milk

Organic Plant-Based Milk 
Unsweetened vanilla almond or oat milk

FOR THIS AFTERNOON
Please inquire about our deli lunches to go

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 and support sustainable farming, fishing and business practices.

We work with the following partners:

Franz Bakery
Amaltheia Dairy
Quality Foods Distributing
Plate & Pantry Gourmet Foods
Pitman Family Farms
Grand View Sheep Cheese
Yellowstone Soup Co.
Montana Wagyu Cattle Company
Western Sustainability Exchange
Garden City Fungi
Organically Grown Co.
B Bar Ranch
Wilcox Family Farms

Fresh Nature Foods
Montana Roots
Tumblewood Teas
Cream of the West
Montana Milling
Big Dipper Ice Cream
Oats in Coats
Fat Robin Orchard
Flathead Lake Cheese
Mountina Cheese

Bovine & Swine
Timeless Farms
Western Buffalo
Mulvey Gulch Ranch
Seattle Fish Co.
Continental Sausage
Mt. Flour & Grain
Gluten-Free Prairie
Bausch Farms
Roots Potato Chips
Swoffle

YELLOWSTONE
NATIONAL PARK LODGES
XANTERRA TRAVEL COLLECTION®



MHS/24B