

LOCAL DRAFT BEER & CIDER

LAST CHANCE ORCHARD RUN

DRY CIDER (10 OZ)

LAST CHANCE CIDERS, BILLINGS, MT

Full of apple aromatics, moderately sweet and very refreshing

HUCKLEBERRY MADNESS

WHEAT ALE

GRAND TETON BREWING, VICTOR, ID

Easygoing Wheat Ale infused with light huckleberry

HAZE TRIP IPA

BOZEMAN BREWING, BOZEMAN, MT

Gushing with papaya, passion fruit, and citrus from New Zealand hops

SARU ZEN JAPANESE- STYLE LAGER

BOZEMAN BREWING, MT

Japanese style rice lager. Light, crisp, and just right

OLD FAITHFUL

PALE ALE

GRAND TETON BREWING, VICTOR, ID

Golden blonde with a crisp body and light malt sweetness

COLD SMOKE

SCOTCH ALE

KETTLEHOUSE BREWING, MISSOULA, MT

Dark, smooth ale with a slightly sweet coffee finish

FLIGHT

Choice of any 4 beers

OTHER SELECTIONS

WATER WORKS SELTZER, DRAUGHT WORKS, MISSOULA, MT

AVID HUCKLEBERRY HARD CIDER, AVID CIDER CO., OR

UPSIDE DOWN GOLDEN ALE (NON-ALCOHOLIC),

ATHLETIC BREWING, CT

RUN WILD IPA (NON-ALCOHOLIC), ATHLETIC BREWING, CT

BUD LIGHT, COORS, COORS LIGHT, RAINIER

Welcome to the



WINES

6 OZ | 9 OZ | 1/2 CARAFE

KORBEL BRUT, SONOMA

MUMM NAPA .187, NAPA

STE. MICHELLE BRUT, WA (BOTTLE)

CHARDONNAY, A to Z, OR

PINOT GRIS, A to Z, OR

SAUVIGNON BLANC, TWO MOUNTAIN, WA

ROSE, 14 HANDS, WA

PINOT NOIR, A to Z, OR

RED BLEND, TWO MOUNTAIN HIDDEN HORSE, WA

MERLOT, 14 HANDS, WA

CABERNET SAUGIVNON, SEAN MINOR, CA

PORT, FONSECA (3 OZ POUR)

APPETIZERS

BAVARIAN PRETZEL

Soft, golden pretzel served with tangy mustard dipping sauce

CHICKEN WINGS

Eight crispy wings tossed in buffalo sauce, served with celery sticks, bleu cheese dressing, and a sprinkle of bleu cheese crumbles

BACON AND CHEDDAR

POTATO KEGS

Crispy potato kegs filled with bacon and cheddar, served with sour cream and fresh scallions

FRIED PICKLES

Crispy fried pickles served with cool ranch dipping sauce

ENTREES

CHEF SALAD

Chopped romaine with ham, turkey, hard-boiled egg, and cheddar. Choice of dressing

CHICKEN POT PIE

Chicken and vegetables in a creamy herb sauce, baked under a flaky crust

SMOTHERED CHOPPED

BISON STEAK

8 oz bison patty smothered in onion gravy, served with mashed potatoes, green beans, and garlic bread

M66 CLUB SANDWICH

Turkey, ham, and bacon on toasted multigrain with lettuce, tomato, and herb mayo. Served with fries and a pickle spear

TUNA MELT

Tuna salad and melted American on toasted multigrain, served with fries and a pickle spear

EGGPLANT PARMESAN

Breaded eggplant with marinara and melted mozzarella, served with green beans and garlic bread

DESSERTS

ITALIAN LEMON CREAM CAKE

Tender shortcake layered with lemon curd and fresh whipped cream

BOSTON CREAM PIE

Classic custard-filled cake with chocolate glaze, served with whipped cream

MINT CHOCOLATE PIE

Rich chocolate and cool mint pie, served with whipped cream

SPECIALTY COCKTAILS

HUCKLEBERRY MARGARITA

Sauza Hornitos, Orange Liqueur, huckleberry puree, lime

CANYON BREEZE

Grand Teton Vodka, grapefruit & cranberry juice

CAMPFIRE SLING

Knob Creek Rye, maple simple syrup, cocoa bitters

CLASSIC COMBINATIONS

HUCKLEBERRY MARTINI

Huckleberry Vodka, huckleberry purée, lime juice

COLTER'S OLD FASHIONED

Colter's Run Bourbon, Angostura bitters, orange, Bordeaux cherry

MOONSHINE MULE

Willie's Honey Moonshine, lime juice, ginger beer

ESPRESSO MARTINI

307 Vodka, Spotted Bear Coffee Liqueur, Willie's Coffee Cream Liqueur, espresso

MOCKTAILS

ELIXIR

Cucumber, lime, soda

SIPPER

Huckleberry, lime, mint, simple syrup, ginger beer