

BEVERAGES

☞ **RAINFOREST ALLIANCE
DARK ROAST COFFEE** 2.50

☞ **BIGELOW FINE TEAS** 2.50
Traditional: English Teatime, Earl Grey
Green: Constant Comment
Herbal: Mint Medley, Orange & Spice

☞ **TUMBLEWOOD TEAS**
Big Timber, MT 2.75
Chai, Cinnamon Bear, Earlie Grey Dawn,
Snappy Lemon Ginger, Peace of the Park,
Mountain Mint Chocolate

CHILLED JUICE

Large 3.50 Small 2.75
Cranberry, Orange*, Apple*, V8*
* No Sugar Added

HOT CHOCOLATE 2.50

CHOCOLATE MILK 2.75

MILK (2% or Skim) 2.75

☞ **ORGANIC VANILLA
ALMOND MILK** 3.00

SOFT DRINKS 2.75

At **m66 BAR & GRILL**, we understand that our wonderful natural setting is part of a complex and fragile global ecosystem and must be protected and preserved for future generations. Therefore, we promote a sustainable model of fresh forward dining.

Our goals are simple — to 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

Tumblewood Teas

Amaltheia Dairy

Rainforest Alliance

Summit Foods

Quality Foods Dist.

Poor Orphan Creamery

Montana Natural Lamb

Harris Ranch

Western Sustainability Exchange

Wolf Ridge Lamb & Wool

Big Dipper Ice Cream

Cream of the West

Montana Milling

Timeless Farms

MT Wagyu Cattle Company

Montana Ranch Beef

Lazy SR Beef

Western Buffalo



BREAKFAST

HEALTHY YELLOWSTONE

MONTANA MILLING OATMEAL

With Milk 5.00 (Skim or 2%)

With Milk and Two Fixings 6.00

Choose from raisins, Craisins, brown sugar, granola, pecans or blueberries

Additional Fixings .75 each

 Organic Vanilla Almond Milk add .95

EGG WHITE OMELETTE

Filled with any three fixings: choose from American, Swiss or cheddar cheeses, bacon, ham, green pepper, onion, mushrooms, spinach or tomato. Served with toast and choice of fresh fruit salad or home fries 10.75 Additional Fixings .75

FAT-FREE VANILLA GREEK YOGURT 3.75

BREAKFAST SPECIALTIES

BREAKFAST BOWL *

Bacon, sausage, home fries, beef tips, onions, peppers and cheddar cheese topped with two eggs any style. Served with toast and fresh fruit salad 11.95

SCRAMBLED EGGS DU JOUR

Eggs scrambled with the Chef's choice of fixings. Served with toast and choice of fresh fruit salad or home fries. Your server will describe today's selection 7.95

+ Add bacon, sausage, turkey sausage or grilled ham 2.00

HIKER'S SPECIAL *

Two eggs any style with toast, choice of bacon, sausage, turkey sausage or grilled ham and choice of fresh fruit salad or home fries 9.95

OMELETTE

Filled with any three fixings: choose from American, Swiss or cheddar cheeses, bacon, ham, green pepper, onion, mushrooms, spinach or tomato. Served with toast and choice of fresh fruit salad or home fries 10.75

BISCUITS & SAUSAGE GRAVY

Biscuits topped with sausage gravy. Served with choice of fresh fruit salad or homefries 7.50

TWO EGGS ANY STYLE *

Served with toast and choice of fresh fruit salad or home fries 7.95

FROM THE GRIDDLE

Sugar-free syrup and gluten-free pancakes available upon request

BUTTERMILK PANCAKES +

Full Stack 6.95 Short Stack 5.95

MONTANA CREAM OF THE WEST + SEVEN GRAIN BUTTERMILK PANCAKES

Made from Montana Grains

Full Stack 7.25 Short Stack 6.50

+Pancake Fixings

Fixings 1.00 each. Choice of blueberries, bananas, pecans or chocolate chips

FRENCH TOAST 7.95

FRENCH TOAST WITH BACON AND EGGS *

Two thick slices of French toast sprinkled with powdered sugar, served with two eggs any style and two strips of crispy bacon 9.95

À LA CARTE

 Wheat Montana Bagel with Cream Cheese 3.50

Fat-Free Vanilla Greek Yogurt 3.75

Bacon, Sausage, Turkey Sausage or Grilled Ham 4.25

Biscuit 1.95

Toast 2.00

Blueberry Muffin 2.75

English Muffin 2.25

Fresh Fruit Salad 4.75

One Egg* 1.95

Two Eggs* 3.50

Home Fries 3.00

Cold Cereal with Milk 3.50

Gluten-free cereal available
Substitute Organic Vanilla Almond Milk .95

IF YOU HAVE FOOD ALLERGIES, PLEASE INQUIRE WITH YOUR SERVER REGARDING INGREDIENTS OF MENU ITEMS.

VG = vegetarian

V = vegan

GF = gluten free

GF+= gluten free option available

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

 Menu items made with sustainable and/or organic ingredients.