

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 grape variety

SPARKLING WINES

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|-----|-------------------------------------|-------|
| * 1 | Korbel Brut Organic, Sonoma | 25.00 |
| * 2 | Gloria Ferrer Blanc de Noir, Sonoma | 36.00 |

WHITE & BLUSH WINES

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|------|--|-------------------|
| * 3 | Sauvignon Blanc, Chateau Ste. Michelle, Columbia Valley | 27.00 |
| * 4 | Sauvignon Blanc, Mauritson, Dry Creek Valley | 33.00 |
| * 5 | Sauvignon Blanc, Dry Creek Vineyards, Sonoma | 30.00 |
| * 6 | Sauvignon Blanc, Dry Creek Vineyards, Sonoma | Half Bottle 18.00 |
| * 7 | Pinot Blanc, Adelsheim, Chehalem Mountains | 40.00 |
| * 8 | Chardonnay, Yellowstone, California | 22.00 |
| * 9 | Chardonnay, Buena Vista, North Coast | 27.00 |
| * 10 | Chardonnay, Alexander Valley Vineyards, Alexander Valley | 31.00 |
| * 11 | Chardonnay, Alexander Valley Vineyards, Alexander Valley | Half Bottle 19.00 |
| * 12 | Chardonnay, Wild Horse, Central Coast | 34.00 |
| * 13 | Pinot Gris, Willamette Valley Vineyards, Willamette Valley | 33.00 |
| * 14 | Pinot Gris, King Estate, Oregon | 34.00 |
| * 15 | Rose of Pinot Noir, Elk Cove, Oregon | 27.00 |
| * 16 | Gewürztraminer, Alexander Valley Vineyards, Alexander Valley | 21.00 |
| * 17 | Riesling, Kiona, Red Mountain | 25.00 |
| * 18 | Moscato, Twisted Cedar, Clarksburg | 22.00 |
| 19 | White Zinfandel, Buehler, Napa Valley | 22.00 |
| * 20 | Ice Wine, Kiona, Red Mountain | Half Bottle 40.00 |

RED WINES

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|------|--|-------------------|
| * 21 | Pinot Noir, Kenwood, Sonoma | 28.00 |
| * 22 | Pinot Noir, Kenwood, Sonoma | Half Bottle 17.00 |
| * 23 | Pinot Noir, Estancia Pinnacles, Monterey | 30.00 |
| * 24 | Pinot Noir, Henry Estate, Oregon | 35.00 |
| * 25 | Pinot Noir, Willamette Valley Vineyards, Willamette Valley | 40.00 |
| * 26 | Pinot Noir, Noble Vines 667, Monterey | 25.00 |
| * 27 | Merlot, Dusted Valley Vintners "Boomtown", Columbia Valley | 27.00 |
| * 28 | Merlot, Rutherford Ranch, Napa Valley | 35.00 |
| * 29 | Merlot, Franciscan Oakville Estates, Napa Valley | 38.00 |
| 30 | Zinfandel, Buehler, Napa Valley | 37.00 |
| * 31 | Zinfandel, Seghesio, Sonoma | 45.00 |
| 32 | Red Blend, Three Legged Dog, Dunham Cellars, Columbia Valley | 37.00 |
| * 33 | Cabernet Sauvignon, Columbia Crest Grand Estates, Columbia Valley | 26.00 |
| * 34 | Cabernet Sauvignon, Dusted Valley Vintners "Boomtown", Columbia Valley | 27.00 |
| * 35 | Cabernet Sauvignon, Paso Creek, Paso Robles | 34.00 |
| * 36 | Cabernet Sauvignon, Rutherford Ranch, Napa Valley | Half Bottle 21.00 |
| * 37 | Cabernet Sauvignon, Schug, Sonoma | 43.00 |
| 38 | Cabernet Sauvignon, Yellowstone, California | 22.00 |
| * 39 | Cabernet Sauvignon, Whitehall Lane, Napa Valley | 66.00 |
| * 40 | Cabernet Sauvignon, Pepper Bridge, Walla Walla Valley | 78.00 |
| * 41 | Syrah, Shooting Star, Lake County | 29.00 |

* Sustainably, organically or biodynamically farmed

BY THE GLASS 6 oz/9 oz

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|---|------------|---------------------------------|------------|
| Sparkling Wine, Korbel Brut NV | 7.25 | Pinot Noir, | |
| Sauvignon Blanc, Mauritson | 8.50/12.75 | Willamette Valley Vineyard | 9.50/14.25 |
| Chardonnay, Yellowstone | 7.00/10.25 | Merlot, Rutherford Ranch | 8.95/12.00 |
| Chardonnay, Buena Vista | 7.95/11.50 | Zinfandel, Buehler | 9.25/13.50 |
| Chardonnay, Wild Horse | 8.75/12.95 | Red Blend, Three Legged Dog | 9.00/13.50 |
| Pinot Gris, Willamette Valley Vineyards | 8.50/12.75 | Cabernet Sauvignon, | |
| Rose of Pinot Noir, Elk Cove | 7.95/11.50 | Columbia Crest Grand Estates | 7.75/11.25 |
| Riesling, Kiona | 7.75/11.00 | Cabernet Sauvignon, Paso Creek | 9.00/13.50 |
| White Zinfandel, Buehler | 7.00/10.25 | Cabernet Sauvignon, Yellowstone | 7.00/10.25 |
| | | Syrah, Shooting Star | 7.50/11.25 |
| | | 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 4.75 to the By the Glass Selections
Souvenir Glass only 6.75

OBSIDIAN DINING ROOM WINE LIST



Grizzly bear on Swan Lake Flats; Jim Peaco June 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
Amaltheia Dairy
Quality Foods Distributing
Wolf Ridge Lamb & Wool
Montana Natural Lamb
Montana Ranch Beef
Yellowstone Grass Fed Beef
Northern Range Grass Fed Beef
Carter Country Beef
Montana Wagyu Cattle Company
Case Custom Meats

Farm Table West
Mission Mountain Food Ent.
Boulder Organic Soups
Tumblewood Teas
Cream of the West
Montana Milling
Timeless Farms
Summit Foods
Western Buffalo
Big Dipper Ice Cream
Western Sustainability Exchange

Vintage Cheese of Montana
Lifeline Farms Cheeses
Plate & Pantry Gourmet Foods
Varney Bridge Bakery
Tucker Family Farms
Fat Robin Orchard
Montana Tamale Co.
MT Trout Culture
Native Fish Keepers
Wyoming Legacy



YELLOWSTONE

NATIONAL PARK LODGES

Legendary Hospitality by Xanterra