

## **FAMILIAR FAVORITES**

### **EGGS YOUR WAY\* (GFP) | 15**

Two Eggs Served Your Way, Breakfast Potatoes, Toast,  
Choice Of Sausage, Bacon or Veggie Sausage (GFA)

### **THE MONTANA SCRAMBLE (R,GFP) | 15**

Scrambled Egg, Breakfast Potatoes, Bacon, Chorizo, Pepper, Onion,  
Southwestern Sauce, Pepper Jack Cheese, Toast

### **THE VEGGIE DELIGHT (R,V,GFP) | 14**

Scrambled Egg, Breakfast Potatoes, Broccoli, Onion, Pepper, Wild Mushroom,  
Smoked Gouda, Toast

**Add Ham | 3**

### **SWEET POTATO TOFU SCRAMBLE (VE,GFP) | 16**

Scrambled Tofu, Sweet Potato, Peppers, Onions, Black Beans,  
Chamoy, Toasted Pepitas, Toast (VG,GFA)

### **★ HUCKLEBERRY PANCAKES (R,GFP) | 18**

Two Huckleberry Buttermilk Pancakes, Huckleberry Crème Anglaise, Bourbon Maple Syrup  
Served With Your Choice of Sausage, Bacon, or Veggie Sausage

**Make it a Platter with Two Eggs\* | 5**

### **BACON BREAKFAST BURRITO (R,GFP) | 14**

Bacon, Scrambled Egg, Roasted Peppers & Onions, Breakfast Potatoes, Pepper Jack Cheese,  
Southwestern Sauce, Salsa Verde, Flour Tortilla

### **VEGGIE BREAKFAST BURRITO (V,GFP) | 13**

Black Beans, Scrambled Egg, Roasted Peppers & Onions, Breakfast Potatoes, Pepper Jack Cheese,  
Southwestern Sauce, Salsa Verde, Flour Tortilla

### **CROISSANT SANDWICH | 14**

Scrambled Eggs, Sausage, Spinach, Pepper Jack Cheese,  
Tomato, Southwestern Sauce, Breakfast Potatoes

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★ Signature | (VE) Vegan | (V) Vegetarian | (GF) Gluten-Friendly | (GFP) Gluten-Friendly Possible | (R) Regional Product

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use in our restaurant.

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## À LA CARTE

**OVERNIGHT OATS (VE,R,GF) | 8**

Maple-Cinnamon Oat Milk & Oats with Huckleberry-Apple Compote & Fresh Berries

**ST. MARY PARFAIT (V,R) | 9**

Huckleberry Yogurt, Blueberry-Chocolate Granola, Huckleberry-Apple Compote

**FRUIT CUP (V) | 6**

**TWO EGGS YOUR WAY\* | 6**

**TOAST | 3**

Multigrain, Gluten-Friendly

**BREAKFAST POTATOES (GF) | 5**

**SAUSAGE, BACON, VEGGIE SAUSAGE (GF) | 6**

**HUCKLEBERRY PANCAKES | 12**

## BEVERAGES

**COFFEE (R) | 3.75**

**HOT TEA | 3.50**

Jasmine Green, Aged Earl Grey, Chamomile Lemon, Moroccan Mint, Breakfast Blend

**JUICE | 3.75**

Apple, Orange, Cranberry

**MILK | 3.75**

Skim, Whole, Oat, Almond

**SODA – COKE PRODUCTS | 3.75**

**HUCKLEBERRY LEMONADE | 4.50**

**HUCKLEBERRY ICED TEA | 4.50**

**ICED TEA/LEMONADE | 3.75**

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## **APPETIZERS**

### **FRIED PICKLES (V) | 13**

Served with Southwestern Dipping Sauce

### **CHEESY TRUFFLE ARTICHOKE DIP**

(V,GF) | 18

Artichoke, Smoked Gouda, Spinach,  
Truffle Cream Sauce, Crispy Bread Crumb Crust  
Served with Blue Corn Tortilla Chips

### **★ BISON QUESADILLA (R) | 18**

Bison Chorizo, Pepper Jack, Southwestern Sauce,  
Cilantro Crema, Roasted Corn Relish

### **SWEET POTATO HUMMUS (V,GF) | 15**

Sweet Potato Hummus,  
Roasted Vegetables, Fresh Focaccia

## **SALAD & SOUP**

**Dressing Choices** – Ranch, Balsamic Vinaigrette,  
Huckleberry Vinaigrette, Oil & Vinegar

(All Dressings are GF)

### **HOUSE SALAD (VE) | Half 9 | Full 16**

Mixed Greens, Croutons, Tomato, Cucumber,  
Sunflower Seeds, Radish, Pickled Onion  
Served with Choice of Dressing

**Add Chicken | 7**

### **ST. MARY SALAD (GF) | 19**

Mixed Greens, Candied Pecans, Bacon,  
Blue Cheese, Fig, White Balsamic Vinaigrette

**Add Chicken | 7**

### **★ PICKLED STRAWBERRY SALAD**

(V,GF) | 19

Mixed Greens, House-Pickled Strawberries,  
Candied Pecans, Goat Cheese, Pickled Red Onions,  
Wheat Berries, Roasted Grape Vinaigrette

**Add Chicken | 7**

### **ROASTED RED PEPPER (VE) | 9**

House-Made Roasted Red Pepper Soup  
with Corn Relish

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## **BURGERS, SANDWICHES & WRAPS**

Served with Fries. Substitute House Salad or Soup | 4 Gluten-Friendly Bun | 2

**BACON CHEESEBURGER (R,GFP) | 19**

1/3 lb Charbroiled Beef Patty, Bacon, Cheddar Cheese,  
Ciabatta Bun

**★ MAPLE BACON MUSHROOM BURGER**

(R, GFP) | 20

1/3 lb Charbroiled Beef Patty, Maple Bacon Mushroom  
Sauce, Gouda, Arugula, Ciabatta Bun

**BISON BURGER (R,GFP) | 19**

1/3 lb Charbroiled Bison Patty, Sundried Tomato Jam,  
Herbed Goat Cheese, Arugula, Ciabatta Bun

**QUINOA BURGER (VE,GFP) | 17**

Quinoa Patty, Avocado, Pickled Red Onion, Chamoy,  
Tomato, Mixed Greens, Ciabatta Bun

**CHICKEN SALAD WRAP | 17**

Mixed Greens, House-made Chicken Salad,  
Tomato, Spinach Wrap

**BBQ PULLED PORK SANDWICH (GFP) | 18**

BBQ Pulled Pork, BBQ Sauce, House Slaw,  
Bread & Butter Pickles, Ciabatta Bun

**★ ROASTED BEET SANDWICH (V,GFP) | 15**

Roasted Beets & Carrots, Arugula, Herbed Goat Cheese,  
Fresh Focaccia

**MONTANA CHICKEN SANDWICH (GFP) | 17**

Charbroiled Chicken Breast, Bacon, Avocado Arugula,  
Southwestern Sauce, Pepper Jack Cheese, Ciabatta Bun

## **DESSERT**

**★ HUCKLEBERRY APPLE CRISP (R,V,GF) | 12**

Huckleberry Apple Compote, Oat Crumble,  
Huckleberry Sauce, Vanilla Ice Cream

**CHOCOLATE CHERRY BROWNIE (R,V) | 12**

Warm Chocolate Cherry Brownie, Vanilla Ice Cream,  
Local Cherry-Whiskey Sauce

**THE ST. MARY CREAM PUFF (R,V) | 10**

Fresh Baked Puff, Huckleberry Whipped Cream,  
Huckleberry Sauce

**ICE CREAM | 6**

Vanilla, Huckleberry

## **BEVERAGES**

**SODA – COKE PRODUCTS | 3.75**

**HUCKLEBERRY LEMONADE/ICED TEA | 4.50**

**ICED TEA/LEMONADE | 3.75**

**S. PERRIER | 4**

**COFFEE (R) | 3.75**

**HOT TEA | 3.50**

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## APPETIZERS

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Artichoke, Smoked Gouda, Spinach,  
Truffle Cream Sauce, Crispy Bread Crumb Crust  
Served with Blue Corn Tortilla Chips

### ★ **BISON QUESADILLA (R) | 18**

Bison Chorizo, Pepper Jack, Southwestern Sauce,  
Cilantro Crema, Roasted Corn Relish

### **SWEET POTATO HUMMUS (V,GF) | 15**

Smoked Sweet Potato Hummus,  
Roasted Vegetables, Fresh Focaccia

### **CHARCUTERIE BOARD (R) | 28**

Soppressata, Capicola, Manchego, Smoked Gouda,  
Honey, Candied Pecans, Mustard, Figs, Olives,  
Chambord Raspberry Dark Chocolate,  
Fresh Focaccia

## SALADS & SOUP

**Dressing Choices** – Ranch, Balsamic Vinaigrette,  
Huckleberry Vinaigrette, Oil & Vinegar  
(All dressings are GF)

### **HOUSE SALAD (VE) | Half 9 | Full 16**

Mixed Greens, Croutons, Tomato, Cucumber,  
Sunflower Seeds, Radish, Pickled Onion  
Served with Choice of Dressing

**Add Chicken | 7**

### **ST. MARY SALAD (GF) | 19**

Mixed Greens, Candied Pecans, Bacon,  
Blue Cheese, Fig, White Balsamic Vinaigrette

**Add Chicken | 7**

### ★ **PICKLED STRAWBERRY SALAD (V,GF) | 19**

Mixed Greens, House-Pickled Strawberries,  
Candied Pecans, Goat Cheese, Pickled Red Onions,  
Wheat Berries, Roasted Grape Vinaigrette

**Add Chicken | 7**

### **ROASTED RED PEPPER (VE) | 9**

House-Made Roasted Red Pepper Soup  
with Corn Relish

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## **MAINS**

### **PORK TENDERLOIN (R,GF) | 38**

8 oz Grilled Pork Tenderloin, Local Fireweed Cherry Whiskey Demi-Glace, Blue Cheese Crumble, Candied Pecans, Roasted Garlic Mashed Potatoes, Asparagus

### **PARMESAN CRUSTED SALMON | 38**

Parmesan Crusted Salmon, Honey Garlic Cream Sauce, Crispy Shallots, Asparagus Risotto

### **HUNTER'S CHICKEN (R,GF) | 34**

8 oz Chicken Breast, Local Rock 'N Rye Whiskey Mushroom Bacon Demi-Glace, Roasted Garlic Mashed Potatoes, Brown Butter Green Beans

### **\*10 OZ SIRLOIN (R,GF) | 41**

10 oz Sirloin, Bacon-Wrapped Shrimp, Bordelaise Sauce, Asparagus Risotto

### **★ BISON STROGANOFF (R) | 34**

Braised Bison, Rich Mushroom Demi Sauce, Egg Noodles

### **ROASTED ASPARAGUS & WHITE BEAN RISOTTO (V,R,GF) | 30**

Creamy Risotto, White Beans, Roasted Asparagus, Crispy Shallots

**Add Shrimp | 12 or Add Chicken | 7**

### **CAULIFLOWER FRIED RICE (V,GF) | 32**

Cauliflower Rice, Edamame, Wild Mushrooms, Asparagus, Carrots, Onions, Egg, Soy, Ginger, Garlic Sauce

**Add Shrimp | 12 or Add Chicken | 7**

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## DESSERT

### ★ HUCKLEBERRY APPLE CRISP (R,V,GF) | 12

Huckleberry Apple Compote, Oat Crumble,  
Huckleberry Sauce, Vanilla Ice Cream

### CHOCOLATE CHERRY BROWNIE (R,V) | 12

Warm Chocolate Cherry Brownie, Vanilla Ice Cream,  
Local Fireweed Cherry Bourbon Sauce

### THE ST. MARY CREAM PUFF (R,V) | 10

Fresh Baked Puff, Huckleberry Whipped Cream, Huckleberry Sauce

## ICE CREAM | 6

Vanilla, Huckleberry

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## **ALL DAY**

Served with a choice of Fries, Side Salad, or Fresh Fruit

**HAMBURGER** (R,GFP) | 12  
Hamburger Patty, Ciabatta Bun

**CHEESEBURGER** (R,GFP) | 13  
Hamburger Patty, Cheddar Cheese, Ciabatta Bun

**CHICKEN TENDERS** | 12  
Crispy Chicken Tenders, Fries

**GRILLED CHEESE** (R,GFP) | 10  
Texas Toast, American Cheese, Fries

**TURKEY SANDWICH** (GFP) | 10  
Turkey, Pepper Jack Cheese, Lettuce, Tomato,  
Onion, White Bread, Fries

## **AFTER 5 PM**

**GRILLED CHICKEN BREAST** (GF) | 16  
5 oz Charbroiled Chicken Breast, Green Beans,  
Mashed Potatoes

**5 OZ SIRLOIN\*** (R,GF) | 18  
5 oz Charbroiled Sirloin, Green Beans,  
Mashed Potatoes

**4 OZ GRILLED SALMON\*** (GF) | 12  
4 oz Grilled Salmon, Green Beans,  
Mashed Potatoes

**PASTA WITH CREAM SAUCE** | 14  
Penne with a Garlic Cream Sauce  
ADD Chicken | 5

## **BEVERAGES**

**SODA – COKE PRODUCTS | 3.50**

**HUCKLEBERRY LEMONADE | 4.00**

**JUICE | 3.00**

**Apple, Orange, Cranberry**

**MILK | 3.00**

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## **BREAKFAST**

Add Fruit Cup | 3

### **RISE & SHINE\* (GF)| 12**

One Egg Any Style, Choice of Bacon, Sausage or Veggie Sausage, Breakfast Potatoes

### **CHEESY HAM SCRAM (GF)| 11**

Scrambled Egg, Breakfast Potatoes, Cheddar Cheese, Ham

### **★ HUCKLEBERRY PANCAKES | 13**

Two Huckleberry Buttermilk Pancakes, Choice of Bacon, Sausage or Veggie Sausage

## **BEVERAGES**

### **JUICE | 3.00**

**Apple, Orange, Cranberry**

### **MILK | 3.00**

**Skim, Whole, Oat, Almond**

### **SODA – COKE PRODUCTS | 3.50**

### **HUCKLEBERRY LEMONADE | 4.00**

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**COCKTAILS | 15.50**

Crafted with Care from Local Montana Spirits

★ **HUCKLEBERRY MARGARITA**

Spotted Bear Agave, Triple Sec, Fresh Lime Juice,  
Huckleberry Syrup, Served on the Rocks

★ **MIDNIGHT FOREST OLD FASHIONED**

Spotted Bear Midnight Forest Bourbon, Angostura Bitters, Simple Syrup,  
Bordeaux Cherry, Orange Twist

**PEACHY ARNIE PALMIE**

Lolo Creek Distillery Peached Whiskey, Lemonade, Iced Tea

**SPIKED HUCKLEBERRY LEMONADE**

Cold Spring Huckleberry Vodka, Lemonade, Huckleberry Syrup, Mint Garnish

**CALF ROBE COSMO**

Wildrye Premium Vodka, Triple Sec, Cranberry, Lemon Juice

★ **MONTANA MULE**

Glacier Distilling Bearproof Huckleberry Whiskey,  
Ginger Beer, Fresh Lime Juice

**HUCKLEBERRY LEMON DROP**

Wildrye Premium Vodka, Triple Sec, Lemon Juice, Huckleberry Syrup

**HUCKLEBERRY GIN RICKEY**

Spotted Bear Gin, Lime Juice, Soda, Huckleberry Syrup, Huckleberry Syrup

**BOTTLES & CANS | 5**

**POOR FARMER CIDER**

Western Cider, Missoula, MT | ABV 6.5%

**WATER WORKS | LOCAL HARD SELTZER**

Citrus Cowboy ABV 5%  
Mountain Berry ABV 5%

★ Signature item

**DRAFT BEER | 7.25**

**CZECHMATE | PILSNER**

Red Lodge Ales, Red Lodge, MT | ABV 5.1%, IBU 26

**HUCK IT | HUCKLEBERRY BLONDE ALE**

Big Sky Brewing, Missoula, MT | ABV 5.0%, IBU 10

**DAMSEFLY | WILDERNESS PALE ALE**

Mountains Walking Brewing, Bozeman, MT | ABV 5.3%, IBU 25

**BEAR'S DELIGHT | HONEY WHEAT ALE**

Thirsty Street Brewing, Billings, MT | ABV 4.9%, IBU 19.1

**YAMABIKO | RICE LAGER**

New Hokkaido Brewing, MT | ABV 5.0%, IBU 13

**GLACIER GOLDEN ALE | GOLDEN ALE**

Lewis & Clark Brewing, Helena, MT | ABV 5.2%, IBU 12

**POCKET COWBOY | MEXICAN LAGER**

Highlander Beer, Missoula, MT | ABV 4.7%, IBU 19

**HUNGRY HORSE | HAZY IPA**

Sacred Waters Brewing, Kalispell, MT | ABV 6.5% IBU 40

**MULEY BUCK | MOSAIC IPA**

Kettlehouse Brewing, Missoula, MT | ABV 6.2%, IBU 35

**BAYERN AMBER | AMBER ALE**

Bayern Brewing, Missoula, MT | ABV 5.4%, IBU 23

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**WHITE WINE**

	<b>6oz</b>	<b>9oz</b>	<b>BTL</b>
TRUE MYTH CHARDONNAY, <i>CENTRAL COAST, CA</i>	13	15	
ROCHEBIN MACON VILLAGES BURGUNDY BLANC, <i>BURGUNDY, FR</i>	15	17	
PIKE ROAD CHARDONNAY, <i>WILLAMETTE VALLEY, WA</i>			48
CROSSBARN CHARDONNAY, <i>SONOMA COUNTY, CA</i>			68
WHITEHAVEN SAUVIGNON BLANC, <i>NZ</i>	13	15	
BABICH SAUVIGNON BLANC, <i>NZ</i>			42
SCARPETTA PINOT GRIGIO, <i>VENEZIA IT</i>	11	13	
DUCK POND PINOT GRIS, <i>WILLAMETTE VALLEY, OR</i>			39
MASO CANALI PINOT GRIGIO, <i>IT</i>			52
MAISON L'ENVOYE LE SAINT PÂLE ROSÉ, <i>BEAUJOLAIS, FR</i>	11	13	
LATAH CREEK HUCKLEBERRY D'LATAH, <i>WA</i>	10	12	
CLEAN SLATE RIESLING, <i>MOSEL VALLEY, GE</i>			38
LARCHAGO BLANCO, <i>RIOJA, SP</i>	11	13	

**SPARKLING**

		<b>BTL</b>
LE CONTESSE PROSECCO, <i>IT</i>	12 (200ML)	
ARGYLE BRUT, <i>WILLAMETTE VALLEY, OR</i>		64

**RED WINE**

	<b>6oz</b>	<b>9oz</b>	<b>BTL</b>
LUKE CABERNET, <i>COLUMBIA VALLEY, WA</i>	13	15	
GUNSIGHT ROCK CABERNET, <i>SONOMA COUNTY, CA</i>	13	15	
TRUE MYTH CABERNET, <i>CENTRAL COAST, CA</i>			52
SUBMISSION PINOT NOIR, <i>CENTRAL COAST, CA</i>	12	14	
VIÑAS VIEJAS DE PANIZA GARNACHA, <i>SP</i>	10	12	
THE GREAT CABSYP CABERNET, <i>LIMESTONE COAST, AU</i>	13	15	
CATACLYSM RED BLEND, <i>COLUMBIA VALLEY, WA</i>			46
FORGERON BLACKSMITH ROUGE, <i>COLUMBIA VALLEY, WA</i>	11	13	
VIÑA COBOS FELINO, MALBEC, <i>ARGENTINA</i>	11	13	
ST. COSME CÔTES DU RHÔNE SYRAH, <i>RHONE, FR</i>			48
AIA VECCHIA LAGONE SUPER TUSCAN, <i>TUSCANY, IT</i>			40

**MOCKTAILS | 6**

**HONEY GINGER ORANGEADE**

House-Made Orange Ginger Honey Syrup, Soda Water, Crystalized Ginger

**STRAWBERRY COCONUT REFRESHER**

Unsweetened Coconut Milk, Strawberry Simple Syrup, Lemon Juice, Strawberries

**MINT NO-JITO**

Simple Syrup, Fresh Mint, Lime Juice, Soda Water

**COCONUT LAVENDER LEMONADE**

Unsweetened Coconut Milk, Lavender Syrup, Lemonade, Lavender Spice