Welcome to the famous Clyde Park Tavern

311 Miles Street, Clyde Park, MT • 406-686-4778
Dine-in or Take-out

Well worth the drive!

| Breakfast |
|-----------------|-----------------|-----------------|
| **Meat, Eggs and Omelettes** | **Burgers and More** |
| Served with hash browns and your choice of toast, biscuit or 3 dollar sized pancakes | **Our 1/2 pound burgers are LOADED.** |
| Chicken Fried Steak & 2 Eggs - $10 | Served with choice of fries: Regular, Sour Cream, Curly, or Tater Tots |
| Bacon or Sausage or Ham & 2 Eggs - $8.85 | Bridger Mountain Burger - bacon cheeseburger, topped with an egg, with homemade BBQ sauce on bottom bun and a chipotle sauce on top bun - $10 |
| Steak & 2 Eggs - $10 | BBQ Pork Sandwich - hand pulled pork with homemade BBQ sauce - $8.50 |
| Two Egg Breakfast - $6.75 | Crazy Mountain Burger - topped with mushrooms, onions, and cheese - $9.75 |
| Corned Beef Hash & 2 Eggs - excludes hash browns - $7.25 | Chicken Fried Steak Sandwich - served with brown or white gravy - $9.00 |
| Biscuit & Gravy Combo - two eggs and choice of meat - $8.85 | **Rebel Burger** - bacon cheeseburger with homemade BBQ sauce and topped with deep fried onion rings - $9.95 |
| **Burger Steak and Eggs** - $9.10 | **Chili Burger** - topped with cheese and onions - $9.75 |
| Ultimate Omelet - ham, bacon, onion, mushroom, green pepper, tomato, cheese - $8.85 | **Tavern Burger** - topped with grilled onions. Add cheese $5.50 - $8.75 |
| **Breakfast** served everyday until 11am and 12pm on Sundays |**Tavern BLT** - served on a hoagie with ham, turkey, bacon, lettuce, tomatoes, cheese and mayo - $9.15 |
| **Skillet Breakfast** Served with home fries and two eggs | **Grilled Cheese** - topped with grilled cheese - $5.25 |
| The Works - ham, bacon, onion, mushrooms, green peppers, tomato, cheese - $9.85 | **Grilled Cheese with Bacon or Ham** - grilled cheese with bacon or ham - $6.85 |
| Ham & Cheese Omelet - $7.50 | **Steak, Fish and Chicken** Served with your choice of potato, soup or salad, and garlic toast |
| Combination Breakfast - french toast or pancakes, 2 eggs with choice of meat - $8.85 | Rib-eye Steak (12 oz) - $25.55 |
| **Country** - chicken fried steak, onions & country gravy - $10 | **Chicken Fried Steak** - served with your choice of brown or country gravy - $11.95 |
| **Pancakes and More** | **Chicken Strip or Finger Steak Dinner** - includes garlic toast - $9.50 |
| **Short Stack** - $4.75 | **Broasted Chicken** - four piece - choice of all white, all dark or two pieces of each - $11.45 |
| **Blueberry Short Stack** - $5.25 | **Broasted Chicken** - two piece - choice of either all white or all dark meat - $9.25 |
| **French Toast** - served on a hoagie - $8.75 | **Broasted Chicken To Go** Includes toast and an order of Jo-Jo’s per four piece meal |
| **BBQ Pork Sandwich** - excludes garlic toast - $9.85 | **Four Piece** - $10 |
| **Country** - chicken fried steak, onions & country gravy - $10 | **Eight Piece** - $16.50 |
| **Fries** - choice of French fries, curly fries, sour cream fries or tater tots - $4.25 | **Twelve Piece** - $22.50 |
| **Side Orders** | **Sixteen Piece** - $29.00 |
| Hash browns - $3.25 | **Biscuit, Toast, or 3 dollar pancakes - $3** |
| Biscuit, Toast - $3.25 | **Side of Gravy - $2.50** |
| Bacon or Sausage - $4.50 | **Bacon, Ham or Sausage - $4.50** |
| Corned Beef Hash - $3.50 | **Two Eggs any style - $2.50** |
| **Beverages** Coffee or Tea - $1.50 |
| **Mexican** - with onion - $8.65 | **Hot Chocolate - $1.50** |
| **Chicken Fried Steak & 2 Eggs** - $9.75 | **Juice - orange, tomato, grapefruit, cranberry and apple - $2.75** |
| **Mexican Burger** - with onion - $8.65 | **Milk or Chocolate Milk - small - $2.75, large - $3.95** |
| **Thai BBQ Chicken Wings** - $6 | **Broasted Chicken To Go** includes toast and an order of Jo-Jo’s per four piece meal |
| **Appetizers and Sides** | **Four Piece** - $10 |
| Homemade Soup or Chili - chicken, bacon, egg, cheese, tomato, olives and onions - $10.25 | **Eight Piece** - $16.50 |
| Taco Salad and Chips - $9.25 | **Twelve Piece** - $22.50 |
| **Chef Salad and Garlic Toast** - ham, turkey, cheese, tomato slices, and hard boiled egg - $9.75 | **Sixteen Piece** - $29.00 |
| **Clab Salad and Garlic Toast** - bacon, ham, turkey, cheese, tomato slices and hard boiled egg - $10.50 | **Thai Chicken Salad and Garlic Toast** - boneless buffalo chicken, mandarin oranges and oriental noodles - $9.75 |

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Brought to you by Park County Community Journal
PO Box 1851, Livingston MT 59047 • 406-220-0919 • www.pccjournal.com • email: community@pccjournal.com
SPECIALTY PIZZAS

Rosa’s Combo- Pepperoni, sausage, mushrooms, black olives, green peppers, onions and extra cheese.

Vegetarian- Black olives, mushrooms, green peppers, onions, tomatoes, pineapple and extra cheese.

Smoky BBQ Beef- Barbequed beef, onions, tomato, bacon bits and cheddar cheese.

Spicy Combo- Pepperoni, taco meat, jalapenos, hot peppers, onions and extra cheese.

Taco Supreme- Taco meat, extra cheese, with tortilla chips, lettuce, tomatoes, onions, black olives and cheddar cheese as a garnish. Side of salsa included. (Optional sour cream $0.50)

BBQ Beef or Chicken- BBQ beef or chicken, extra cheese. (Three topping price)

Chicken Pesto- Alfredo sauce, diced chicken, artichoke hearts, mushrooms, pesto, extra cheese and fresh tomatoes.

Chicken Fajita- Fajita meat, onions, green peppers, tomatoes, black olives and extra cheese.

Meat Deluxe- Canadian bacon, pepperoni, sausage, beef, bacon bits, onions and extra cheese.

Garden Chicken- Diced chicken, onions, green peppers, mushrooms, tomatoes, broccoli, cheese.

Chicken Alfredo- Alfredo sauce, chicken fajita, onions, broccoli, bacon, extra cheese.

Cordon Bleu- Alfredo sauce, Canadian bacon, chicken fajita, bacon bits, extra cheese.

~ Gluten Free Crust ~
• Pizza Sizes include 8” through 20” •

PIZZA TOPPINGS

Sausage • Green Olives • Beef • Pepperoni • Onions
Canadian bacon • Pineapple • Meatball • Sauerkrat
Bacon • Banana Peppers • Mushrooms • Black Olives
Broccoli • Green Peppers • Tomatoes Diced Chicken
Jalapenos • Artichoke Hearts

Shrimp • Anchovies • Taco Meat • Chicken Fajita
BBQ Beef or Chicken
(priced as two toppings)

Monday Madness
16” for the price of a 12” every Monday
(often not good with any other special or coupon)

SPECIALTY SALADS

Served with bread sticks & your choice of dressing

Pizza Salad- Ham, pepperoni, onions, green peppers, tomatoes, mushrooms, black olives and cheddar cheese.

Taco Salad- Taco meat, black olives, onions, chips, tomatoes and cheddar cheese. (sour cream $0.50 extra)

Chicken Fajita- Chicken, mushrooms, black olives, tomatoes, onions, green peppers and cheddar cheese.

Veggi- Mushrooms, black olives, green peppers, onions, pineapple, tomatoes and cheddar cheese.

Deluxe- Mushrooms, black olives, onions, green peppers, tomatoes, cheddar cheese and your choice of ham, turkey, or roast beef.

Dinner Salad- Lettuce, tomato and cheddar cheese

SANDWICHES & SIDE ORDERS

Chuckwagon Sandwich- your choice of Meatball, Roast Beef, Taco, Chicken Fajita, Turkey, Ham, or Hot Barbeque Beef or Chicken.

Cheese Bread • Cheddar Cheese Garlic Bread
Pesto Bread • Cheddar Cheese Bread • Bread Sticks
Cinnamon Bread
Also available as mini’s.

Daily Soup Specials
Hot Wings, Spicy or BBQ

Pepsi, Diet Pepsi, Mountain Dew, Root Beer, 7-Up, Wild Cherry Pepsi, Lemonade, Ice Tea, Raspberry Tea, Milk, Coffee, Hot Tea, Herbal Tea, Bottled H2O

Available in 24 oz and 2 liter bottles

CALL FOR DAILY SPECIALS

222-8099

2015 RESTAURANT AND TAVERN GUIDE - 6
The Café at Clarks Crossing

102 Rogers Lane, Livingston • (406) 222-4789

Breakfast - Breakfasts served with hashed browns and your choice of toast or 2 pancakes
- Bacon and eggs - $8.95
- Sausage and eggs - $9.95
- Corned Beef Hash - $9.00
- Ham Steak and eggs - $9.95
- Chicken Fried Steak and eggs - $11.00
- Chicken Fried Chicken and eggs - $11.00

Omelets - Omelets are served with hashed browns and your choice of toast or 2 pancakes
- Diced Ham & Cheese - $9.00
- Mushroom & Cheese - $9.00
- Meat Lover's - Sausage, bacon, and diced ham $9.95
- Ultimate - Bacon, sausage, ham, onion, mushrooms, tomato, green peppers, & mixed cheeses $9.95
- Clark's Favorite - Ham, green peppers, onions, shredded cheeses and hashed browns inside $9.95

Specialties & Favorites
- Buttermilk Biscuits & Sausage Gravy $5.75
- Sausage Biscuits & Gravy served with hashed browns $8.75
- Eggs & Biscuit 2 eggs, bacon or sausage, & hashed browns $9.25
- Chicken in a Biscuit Fried chicken in a biscuit with sausage gravy & hashed browns $8.75
- French Toast Combo French toast, 2 eggs, bacon or sausage, & hashed browns $8.95
- Eggs Benedict 2 poached eggs and thin sliced ham atop an english muffin with hollandaise sauce served with hashed browns $9.75
- Travelers Breakfast 2 eggs, bacon or sausage, and 2 buttermilk pancakes $7.85
- Buffalo Burger and eggs $11.25
- Clarks Scrambles 3 eggs, onion, peppers, and mushrooms topped with shredded cheeses, hollandaise & tomato with hashed browns & toast or pancakes $9.95

Lunch Menu
- Served with French fries or a side salad
- Grilled Chicken Breast Sandwich $8.95
- Chicken Fried Chicken Breast Sandwich $9.75
- Crispy Chicken Chipotle Club with bacon, swiss & tomato $9.95
- Mushroom Swiss Chicken Sandwich $9.25
- Supreme Chicken Sandwich American cheese, bacon & bbq sauce $9.95
- 1/3 lb Hamburger $8.25
- 1/3 lb Cheeseburger $8.75
- Mushroom Swiss Burger $9.25
- BBQ Bacon Cheeseburger $9.95
- 1/3 lb Buffalo Burger $10.95
- BLT Sandwich $8.25
- Deli Sandwich with soup, salad or fries, Choose from ham or corned beef with swiss, or american on white, wheat, sour dough or deli rye $9.25

Homestyle Dinners
- Served with choice of potato, vegetables, soup or salad
- 10 oz New York $19.95
- 8 oz Sirloin $17.50
- Homemade Meatloaf with mushrooms, onions & beef gravy $13.95
- Chopped Beef with mushrooms, mushrooms and beef gravy $12.95
- Mushroom Swiss Chicken Breast $15.95
- Lemon or Cajun Chicken Breast $12.95
- Grilled Ham Steak $12.95
- Chicken Fried Chicken homemade, deep fried, with sausage gravy $13.95
- 3/4 lb Chicken Fried Steak with sausage gravy $14.95
- Finger Steak Platter steak strips dredged in seasoned flour and deep fried $14.95
- 4 piece Fried Chicken Dinner $13.95
- Ale Battered Fish Platter $13.95
- Grilled Wild Alaskan Salmon $14.95
- Seafood Combo ale battered fish and breaded shrimp $16.95

Appetizers
- Loaded Potato Skins Bacon, cheese, and sour cream $8.95
- Chicken Quesadilla BBQ or Fajita $8.95
- Deep Fried Mushrooms $7.95
- Finger Steaks $9.95

Salads and Wraps
- Light, fresh flavors served wrap style with French fries or as an Entrée salad
- Deli Ham with bacon and tomatoes $9.00
- Chipotle Chicken $9.00
- Fajita Chicken $9.00
- BLT Chicken $9.95
- Crispy Chicken $9.95

Grilled Sandwiches
- Served with French fries or a side salad
- Rueben corned beef, swiss, 1000 Island and sauerkraut on rye $9.95
- Patty Melt 1/3 lb burger with sauteed onions and swiss cheese on rye $9.25
- Chicken Strip Melt with swiss cheese, bacon and tomato on sourdough $8.95
- Ham and Swiss Deli style ham, swiss cheese and tomato on sourdough $8.95
- Meatloaf Melt Meatloaf, sauteed onion, tomato, american, cheddar and jack cheeses and BBQ sauce served open faced on sourdough $10.95

Baskets
- Served with French fries or a side salad
- Fish Basket $9.95
- Finger Steak Basket $9.95
- Chicken Strip Basket $8.95
- Fried Shrimp Basket $9.95

Side Orders
- Bacon $4.25
- Sausage $2.95
- Ham $4.75
- Hashed Browns $2.75
- 1 egg $1.95
- Toast or English muffin $1.85
- Biscuit $1.50

Cakes etc.
- Buttermilk Pancakes 1 cake $1.95
- Short Stack (3) $5.75
- Blueberry Pancakes 1 cake $2.50
- Short Stack (3) $6.90
- French Toast - 1 slice $2.00
- Short Stack (3) $6.00
- Cinnamon Roll with Cream Cheese Frosting $5.75
- Sugar free syrups and jellies by request

Side Orders
- Bacon $4.25
- Sausage $2.95
- Ham $4.75
- Hashed Browns $2.75
- 1 egg $1.95
- Toast or English muffin $1.85
- Biscuit $1.50

Appetizers
- Loaded Potato Skins Bacon, cheese, and sour cream $8.95
- Chicken Quesadilla BBQ or Fajita $8.95
- Deep Fried Mushrooms $7.95
- Finger Steaks $9.95

Salads and Wraps
- Light, fresh flavors served wrap style with French fries or as an Entrée salad
- Deli Ham with bacon and tomatoes $9.00
- Chipotle Chicken $9.00
- Fajita Chicken $9.00
- BLT Chicken $9.95
- Crispy Chicken $9.95

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- Fried Shrimp Basket $9.95

Side Orders
- Bacon $4.25
- Sausage $2.95
- Ham $4.75
- Hashed Browns $2.75
- 1 egg $1.95
- Toast or English muffin $1.85
- Biscuit $1.50

Desserts
- Fruit Fries (seasonal) $3.00 slice alamode $1.00
- Lemon Créme Mini Cake $2.95
- Hot Fudge Lava Mini Cake $5.35
- Wilcoxon's Ice Cream $2.75
- Hot Fudge Sundae $3.75

2015 RESTAURANT AND TAVERN GUIDE - 7
Iced Coffees, Frappuccinos, Smoothies, Italian Sodas, Chai Tea, Lemonade & Iced Tea

Local baked cookies and pastries.

12 Years and counting! Thank you!

2120 South Park Street (next to Albertsons)
406-220-1553
LUNCH

~ SANDWICHES ~
(All sandwiches are served with pickles and lettuce)
- Tomato and onion available upon request –
(add Fries or Chips... 1.50, or Onion Rings...2.00)

Fish Sandwich, 2 3-oz. pcs. of Cod w/tartar sauce........... 8.00
Grilled Cheese on Texas Toast........................................ 7.00
Grilled Cheese and Bacon on Texas Toast ......................... 9.00
Grilled Ham & Cheese on Texas Toast ................................11.00

Buffalo Burger (fresh-ground)................................. 12.00
Buffalo Cheese Burger (fresh-ground)......................... 13.00
Buffalo Bacon Cheese Burger (fresh-ground) ............ 14.00
Hamburger (ground fresh daily).............................. 8.00
Cheeseburger (ground fresh daily).......................... 9.00

DINNER

Includes choice of potato or steamed veggies, salad and Texas toast.

~ BEEF ~

All our steaks are hand cut!
RARE: Red Throughout MED. RARE: Pink throughout
MEDIUM: Pink in center MED. WELL: Very light pink in center
WELL DONE: Brown throughout; without natural juices

FRIDAY, SATURDAY & SUNDAY NIGHT
Slow-Roasted Prime Rib - 25.00

New York Strip, 12-14 oz.................................................. 25.00
Rib Eye Steak, 9-11 oz.................................................. 24.00
Stockman Rib Eye, 12-14 oz........................................ 26.00
Sirloin Steak Sandwich, 8-10 oz......................... 18.00
Steak & Shrimp, 6-8oz. steak & 4 shrimp breaded or scampi style ... 28.00
Hamburger Steak 10 oz., w/grilled onions............... 17.00
Hand-Breaded Chicken Fried Steak, w/brown or country gravy ... 17.00

~ SEAFOOD ~

Jumbo Prawns, 6 freshly breaded..............................27.00
Scampi, 5 jumbo prawns freshly sauteed in Marilyn's special sauce! ... 24.00
Grilled Wild Salmon with bourbon or dill sauce............ 19.00
Fish & Chips, 4 3-oz. cod filets, choice of potato.......... 17.00

~ POULTRY ~

Deep Fried Chicken, 4 pieces.................................... 16.00
Blackened Chicken Breast, 10 oz. filet.......................... 15.00

~ SANDWICHES ~
Served with lettuce, onion & pickles, tomato upon request.
(add Fries or Chips.... 1.50, or Onion Rings...2.00)

Buffalo Burger (fresh-ground)................................. 12.00
Buffalo Cheese Burger (fresh-ground)....................... 13.00

~ SIDE ORDERS ~

Large Dinner Salad, bacon, egg, avocado, Craisins, tomato, & cheese... 11.00
(add Crispy or Grilled Chicken for 4.00)
Hamburger Patty, pick two:
- salad, cottage cheese, fruit or toast......................... 10.00
5 oz. Grilled Chicken Breast, pick two:
- salad, cottage cheese, fruit or toast ....................... 10.00

~ BEVERAGES ~

Coffee or Hot Tea .................................................. 1.00
Soda.................................................................... 1.50
Iced Tea............................................................... 2.00

Sorry, No Credit Cards
ATM Available
15% gratuity will be added to parties of six or more.
Breakfast

**Bird Float Breakfast** - Eggs, potatoes, toast with bacon, ham or sausage. $9

**Breaky Sammy** - Bacon, fried egg, cheddar, avocado and tomato served with potatoes. $7.50

**The Town Stretch** - Eggs, potatoes, short stack of pancakes with bacon, ham or sausage. $12

**Heuvos Rancheros** - Flour tortilla, eggs, black beans, salsa, sour cream & green chiles. $8

Add Pork Carnitas. $10

**Biscuits and Gravy** - Made from scratch with two fried eggs. $8

**Breakfast Burrito** - Spiced ground beef, potatoes, eggs, cheddar, black beans, salsa, sour cream and green chiles. $10

Scrambles Served with Toast

**Mediterranean** - roasted red pepper, kalamata olives, roasted garlic & feta. $7

**Spanish** - Chorizo, avocado, Pico de Gallo and Jack cheese. $8

**Ham, Cheddar and Chive**. $7

**Fun with Carbs**

**Brioche French Toast** $8

**Coconut French Toast**
Served with homemade strawberry syrup $9

**Buttermilk Pancakes**
Short Stack $5
Tall Stack $8

**Blueberry Pancakes**
Short Stack $8
Tall Stack $10

**Belgian Waffle**
Homemade strawberry syrup and whipped cream $8

**Benedicts**

**Served with potatoes**

**The Classic** - Ham, poached egg, fresh hollandaise. $10

**Egg Florentine** - Spinach, poached eggs, and fresh hollandaise. $10

**Huevos Benedict** - Chorizo sausage, poached eggs, fresh Pico de Gallo, avocado and hollandaise. $12

**Waffle Benny** - Bacon stuffed waffles topped with sausage, poached eggs, hollandaise and maple syrup. $12

**On the lighter side**

**Loaded Oatmeal** - Dried cherries, cranberries, and walnuts. $5

**Egg White Omelet** - Spinach, bell pepper and tomatoes. $6

**Extras**

Small Oatmeal $2
Two Eggs $2
Bacon $2
Sausage $2
One Pancake $3
Side French Toast $4
Grapefruit Half $2
Scotch Egg $3

Swine in a Sweater $3
Real Maple Syrup $2.50
Strawberry Syrup $2.50
Potatoes $1.50
Seasonal Fruit $3
Side Sausage Gravy $3

Burgers, Sandwiches, and Wraps

**Big Wall Burger**
1/3 pound local grass fed beef burger. $8

**Cheese Burger**
Choice of Blue cheese, cheddar or Pepper Jack. $9

**Paradise Burger**
Bacon, avocado, and Pepper Jack cheese $10

**Breakfast Burger**
Bacon, cheddar and a fried egg. $10

**Pimiento Cheese and Turkey Sandwich**
Pimento cheese, turkey, lettuce, and tomato on homemade sourdough bread. $8

**Pinky's BLT**
Thick cut Dalias’s bacon, lettuce, and tomato with ranch aioli. $8 Add Turkey $2. Add Avocado $1.

**Chicken Curry Wrap**
Chicken curry salad, peppers, lettuce, tomato and mango. $9

**Fat Boy Wrap**
Sweet potato chips, turkey, bacon, and avocado with pimento cheese spread. $10

**Pinky’s Tacos**
2 corn tortilla tacos topped with homemade Pico De Gallo, jalapeno slaw, and avocado cream. Comes with a side of Tortilla chips.

**Beef Tacos** $6

**Pork Carnita Tacos** $6

**Mahi Mahi Fish Tacos** $8

**Breaky Sammy** - Bacon, fried egg, cheddar, avocado and tomato served with potatoes. $7.50

**Heuvos Rancheros** - Flour tortilla, eggs, black beans, salsa, sour cream & green chiles. $8

Add Pork Carnitas. $10

**Follow us on Facebook**

406-222-0668

109 S. Main, Livingston, MT

We happily accommodate dietary needs and allergies; please let your server know.

Gluten Free Pancakes and Bread available for $1 charge.
2015 Restaurant and Tavern Guide - 11

105 Rogers Lane, Livingston, MT
info@mattsbutchershopndeli.com

9:00am - 6:00pm
Tuesday - Saturday

406.222.5160
www.mattsbutchershopndeli.com

To Go and Delivery Available
(Call for available delivery times)

Specialty Pizzas
14” Pizza $12 • 18” Pizza $18

The Carnivore
Pepperoni, Italian Sausage, Ham and Bacon

Matt’s Combo
Beef Salami, Italian Sausage, Linguisa, Mushrooms, Olives & Garlic

Supreme
Pepperoni, Italian Sausage, Peppers, Onions, Mushrooms, Black Olives

Toppings
Pepperoni, Italian Sausage, Beef Salami, Linguisa, Ham, Bacon, Anchovies, Mushrooms, Peppers, Garlic, Olives, Onions, Pineapple, Artichoke Hearts, Green Olives, Tomatoes, Spinach, Jalapenos

Sauces
Matt’s Red Sauce

Sandwiches - Made to Order $6.75

Sandwiches come with any or all of the following: Mayonaise, Whole Grain Mustard, Lettuce, Tomato, Pickle, Onion, Pepperoncini

*Yellow Mustard available upon request*

Breads - All Rolls (fresh baked daily)
Wheat, White, Light Rye, Ciabatta Roll, Multi-grain Ciabatta, Sourdough Hard Roll

Meats
Turkey, Smoked Turkey, Ham, Roast Beef, Pastrami, Salami, Hot Salami, Corned Beef, Mortadella, Smoked Salmon, (Lox)

Cheeses (add 50¢)
Jack, Swiss, Cheddar, Provolone, American, Pepper Jack, Cream Cheese, Muenster

Extras
Bacon (add $2), Avocado (add $1), Sprouts (add 50¢), Double meat (add $2), Dill Pickle (add $1), Hard-boiled egg (add 50¢), Small Deli Salad (add $2.00)

Daily Specials
Comes with choice of small soup, small salad, or small chips.  
TUESDAY • 2 Hot Dogs, 1 Sausage of your choice, or chili dog  
WEDNESDAY • BLT (made with Matt’s bacon)  
THURSDAY • French Dip  
FRIDAY • Chicken Salad
Fresh Rotisserie Chickens Everyday/ Pork Roast & Ribs
Place orders by 2:00 pm for dinner

Call for additional daily specials 406.222.5160

Soup of the Day w/crackers  
*winter months only*  
Small $3 • Medium $4 • Large $5

Homemade Deli Salads  
(priced per pound and based on availability)
Potato, Macaroni, Coleslaw, Asian Coleslaw  
CALL FOR ADDITIONAL DAILY CHEF CHOICES

Fountain  
Coke Products and Fresh Brewed Iced Tea  
Can $2.00, Small $1.25, Medium $1.50, Large $1.80

Chips $1.00  
Potato, Fritos, BBQ, Pretzels, Doritos, Cheetos
.50¢ Snack Size Potato Chips .50¢

All menu prices are subject to change **

2015 Restaurant and Tavern Guide - 11
VOTED BY LIVINGSTON
- Best Bar • Best Happy Hour • Nicest Bar Staff
- Best Place to Watch Sports • Best Place to Play Pool

Corner of Main & Lewis, 128 S. Main Street
(406) 222-7480 • Offlounge@hotmail.com • www.officeloungeandliquor.com

• Premium Well Liquors • Great Liquor Selection • 11 Big Screen TVs • ESPN & Sports Packages • Pool Tables • Dart Machine • Electronic Poker & Keno Machines • Free Wireless Internet • Free Customer Computer, Copier & Fax • ATM • Montana Lottery & Sports Action • Shuffle Board

Appetizers
All appetizers served with choice of sauce - add cheese .75¢

Mozzarella Sticks - 8 Sticks for $5.75
Jalapeno Poppers - 8 Poppers for $5.75
Basket O' Fries $5.00 • Basket of Onion Rings $7.00
Basket of Fresh-Cooked Chips $5.00
Fried Mac-N-Cheese - 8 pieces $5.75
Bosco Bread Sticks - 3 sticks $5.75
Mini Corn Dogs - 12 dogs $5.75
Fried Pickles - 8 Spears $5.75
Fried Cheese Ravioli - 8 Raviolis $5.75
Fried Pizza or Fiesta Stix - 3 Stixs your choice $5.75
Office Combo - Jalapeno Poppers, Mozzarella Sticks, Onion Rings, French Fries, Mac-N-Cheese & Steak Fingers. $8.75

Sandwiches
All Sandwiches are Served w/Hot Fresh-Cooked Chips & Choice of Cheese, Tomato, Lettuce, Onion, Pickle
Substitute Fries or Onion Rings for $2.00
Substitute Soup or Salad for $1.00

Office Chicken Sandwich (Choice of Grilled or Crispy) $8.00
Pub Steak Sandwich (Ground Sirloin Burger) $8.00
Pork Chop Sandwich $8.00
Buffalo Chicken Sandwich $8.00
Fish Sandwich $8.00
Jumbo Hot Dog $5.75

Add Extra Meat to Your Sandwich for only $2 More

Good Eats

Nachos - Chips w/Seasoned Meat, Shredded Cheese, Black Olives, Tomatoes, Jalapenos, Salsa & Sour Cream. $8.75 Substitute Chicken for Extra $2
Taco Salad - Lettuce & Chips with Seasoned Meat, Shredded Cheese, Black Olives, Tomatoes, Salsa & Sour Cream. $8.75 Substitute Chicken for Extra $2

Chicken Gizzards w/Chips & Choice of Sauce $7.75

The Office Chicken Salad - Green Salad w/Grilled, Crispy, or Buffalo Style Chicken $8.25
3 Large Chicken Strips w/Chips & Choice of Sauce $7.75
Steak Fingers w/Chips & Choice of Sauce $9.50

Chicken Wings - 6 HUGE Pieces for $8.50. A Dozen for $15.00 w/Celery Sticks and Choice of Sauce
Boneless Chicken Wings w/Celery Sticks and Choice of Sauce $8.50

Rocky Mountain Oysters w/Chips & Choice of Sauce $9.50
Fish & Chips 2 Pieces of Fish and ½ lb of Fries $8.50
Soup & Salad - Green Salad w/Daily Soup & Roll $7.50

Daily Soup - Served w/a Roll
Cup $4.00 • Bowl $5.50
*Soup is served until 4 PM*
Side Salad $3.75

Dressings: Ranch, Bleu Cheese, Caesar, Italian, 1000 Island Sauces: Garlic Teriyaki, Sweet Chili, Buffalo, BBQ, Cocktail, Sweet & Sour, Honey Mustard

Kitchen Open Until Bar Closes • COMPLIMENTARY DELIVERY (Within Limited Area) Monday-Friday 11:30am - 2pm • Call Ahead For To Go Orders!

EVERYDAY!!!

HAPPY/HOURS 3:30 PM–6:30 PM
Domestic Beer & Well Drinks $2.25
$3.50 Bloody Mary’s 10 am-2 pm Daily!

LIQUOR STORE:
Open 10 am to 10 pm Daily • Wine, Liquor, Ice Cold Beer • FREE ICE WITH PURCHASE

2015 RESTAURANT AND TAVERN GUIDE - 12
120 N. Main, Livingston
Monday - Saturday, 10-5
WheatgrassSaloon.com
(406) 333-2330

**Juices**
- Ginger 'n Juice: carrot, apple, pear, ginger
- We Got the Beet: beet, apple, cranberry, ginger
- Greentini: pineapple, kale, cucumber, celery, green apple
- Al Green: all the greens we have on hand plus cucumber and a squeeze of alkalinizing lemon
- Sir Mix-a-lot: choose from available veggies to mix your own with a base of your choice of apple, carrot or cucumber (not available for lunch special)
- Lucy in the Sky: a flight of 2 oz shots of We Got the Beet, Greentini, Ginger 'n Juice & your choice of 1 oz wheatgrass or gogi: $9, or 1 oz turmeric: $10

**Smoothies**
- 16 oz $7
- Lavender Blue: Montana huckleberries & blueberries, cashew milk, banana, lavender
- Hurricane: mango, spinach, coconut water, coconut, banana
- Little Red Corvette: Montana cherries, banana, cashew milk, raw chocolate
- Davy Jones: bananas, cold press coffee, cashew milk, raw chocolate
- Man in Black: cold press coffee, cashew milk, hazelnut, choice of protein powder
- Sid Vicious: Kale, berries, coconut water, maca
- Strawberry Alarm Clock: strawberries, protein powder, banana, cashew
- Matcha Matcha Man: mango, banana, matcha green tea, coconut

**Bowls**
- Dragon Bowl: raw vegan kelp noodles or quinoa, farm & market fresh veggies & our special dragon sauce $9 extra sauce $1.50
- Kale Caesar: raw, vegan, delicious & filling $9
- Build-Your-Own-Bowl: a variety of local & regional farm fresh veggies from our salad bar & raw, vegan dressings to choose from $11.99#

**Coffee & Teas**
- Cold Press Coffee, Dandelion Tea or Morning Glory Chai; served hot or iced: $2
  (add cashew milk: $1)
- Cup of Tea: $2.50
- 8oz Cashew Milk: $6.50

**Saloon Specials**
- Shot of Wheatgrass or Gogi: $3
- Shot of Turmeric: $4.25
- Elixir: shot of wheatgrass in fresh apple juice $6.50
- Young Thai Coconut: $5

**Spike-It**
- Maca, Spirulina, Moringa, Hemp Seed, Greens, Ginger or Bee Pollen: $1
- Ormus Supergreens: $1
- Wheatgrass $3
- Protein powder - raw vegan or Isagenix, grass-fed whey: $2.50

**Lunch Special**
- Bowl + 8oz juice $12
**Appetizers**

Devil’s Slide Chicken Wings
A dozen wings tossed in your choice of Frank’s Hot Sauce or Original BBQ sauce $8

Sheep Mountain Cheese Fries
Fries topped with parmesan $7

Mammoth Mozzarella Sticks
Served with marinara or ranch dip $7

Jalapeño Poppers
Served with ranch $7

Onion Rings
Served with a dipping sauce $6

Appetizer Platter
Wings, poppers, mozzarella sticks and onion rings $9

**Steaks**

All steaks are Certified Angus beef topped with roasted garlic butter and creamy horseradish. Served with salad, choice of baked potato, roasted reds, garlic mashed or french fries and chef’s vegetables

*12-14oz Rib Eye* $22

*8oz Sirloin* $18

*Prime Rib* $22 (when available)

*NOTE: STEAKS AND BURGERS ARE COOKED TO ORDER, WE ARE REQUIRED TO INFORM YOU THAT THE CONSUMPTION OF RAW OR UNDERCOOKED FOODS SUCH AS MEATS, SEAFOOD AND EGGS, WHICH MAY CONTAIN HARMFUL BACTERIA MAY CAUSE SERIOUS ILLNESS 4/4/14

**Livingston Peak Lasagna**
Mama mia!! $13

**Crazy Mountain Chicken Alfredo**
Grilled chicken breast served on linguini in a homemade alfredo sauce $9

**Soup & Salad**

Soup of the Day
House made daily $4

Copper John’s House Salad
Fresh greens, tomatoes, cucumbers, and red onion $6

Bridger Bowl Chef Salad
Fresh greens, ham, turkey, cheddar cheese, boiled egg and croutons served with your choice of dressing $6

Entrée size your salad with any of the following: Grilled Chicken, Sirloin or Grilled Shrimp $4

**Sandwiches**

All sandwiches are served on butter toasted Wheat Montana Bread with lettuce, tomato, pickle and onions, and come with your choice of crispy fries, house salad or soup of the day

**Copper John’s Burger**
½ pound hand pattied ground angus chuck topped with bacon, mushrooms, grilled onions, Swiss and cheddar $9

**Rancho Deluxe**
Bacon Cheese Burger
½ pound hand pattied ground angus chuck topped with Montana Dailey’s bacon your choice of cheddar, Swiss, pepper jack, or blue cheese $8

**Prime Rib French Dip**
Served with au jus $10

**West Boulder Grilled Chicken Sandwich**
Chicken breast served with a special sauce $9

**Turkey or Ham Sandwich**
Served grilled or cold $8

**MT Philly Cheesteak**
Prime rib, Swiss cheese, red and green peppers, mushroom on hoagie bun $11

**Marinara Meatball Sandwich**
House made meatballs served on a hoagie bun with marinara and mozzarella cheese $9

**Pasta**

Served with house salad and bread

Emigrant Peak Mac-n-Cheese
Macaroni tossed with our house made cheese sauce, topped with bacon and herb bread crumbs $11

**Located next to the Yellowstone Pioneer Lodge**

Ask about our mouth watering house made desserts!
### Appetizers
- Brew Braised Chicken Sliders 8
- Beer Battered Clam Strips 7
- Wasabi Balls 8
- Coconut Shrimp 9
- Sriracha Cod Bites 6.25
- Pulled Pork Sliders 8
- Deep Fried Pickles 7
- Beer Battered Onion Rings 7
- Queso Taco Fries 7.5
- Cajun Chicarones 7
- Basket of Hand-Cut Fries 3
- Appetizer Sampler 14.5

### Salads
- Spring Salad 6
- Crispy Spring Chicken Salad 10
- Grilled Spring Chicken Salad 12.5
- Spring Sashimi Salad 18
- Taco Salad 10

Dressing Choices: Honey Poppyseed Vinaigrette, Honey Mustard, Ranch, Chipotle Ranch, Blue Cheese.

### Main
- Pulled Pork Sandwich 11
- The Bomber Burger 11.75
- Grilled Chicken Asiago Avocado Sandwich 12.75
- Chicken Strip Plate 10.50
- Clam Strip Po'Boy 12
- White Fish Burger 10.50
- Chicken Drumettes 13
- Chipotle Slaw Fish Tacos 11.75
- Fish & Chips 13

### Pasta
- Tuscan Seafood Medley 18
- Good Ol' Baked Mac & Cheese 8
- Creole Seasoned Crab Mac & Cheese 9.75
- Taco Mac 9
- Chicken & Bacon Mac 8.75

### Desserts
- Key Lime Pie With A Twist 5
- Salted Caramel Cream Puff 6
- Sticky Toffee Pudding Cake 4
- Molten Chocolate Cake 6
- Fried New York Cheesecake 5
- Strawberry Vanilla Bean Basil Bande

*Prices & Availability subject to change

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### Nigiri / Sashimi
- Ahi 8/16
- Walu 7/14
- Unagi 8/16
- Ebi 5/10

### Sushi Starters
- Seaweed Salad 4
- Miso Soup 4
- Edamame 4

### Specialty Maki
- Yojimbo 13
  - Hamachi, tempura fried scallion & avocado topped with pepper seared tuna & sesame soy.
- Doc Holiday 13
  - Tempura shrimp, cucumber & avocado topped with pepper seared tuna, unagi & tobiko.
- Ring of Fire 13
  - Spicy tuna, roasted jalapeño & avocado topped with pepper seared tuna, cream cheese, chili garlic & eel sauce.
- Man With No Name 15
  - Tempura soft-shell crab, cream cheese, & avocado sauce topped with tuna and shredded crab.
- Aces & Eights 15
  - Snow crab, tempura shrimp & carrot topped with ebi, sweet chili & scallion.
- Johnny Ringo 12
  - Spicy tuna, cream cheese & avocado all tempura fried & served with Sriracha.
- Hamachi Popper 12
  - Hamachi, avocado, jalapeño & cream cheese, tempura flash fried with sweet chili & eel sauce.
- Wasabi Kemosabe 13
  - Salmon & unagi topped with seared walu, eel sauce & wasabi tobiko.
- Nevada City 13
  - Tuna & blanched asparagus topped with seared scallop & scallion oil.
- Death Valley Race Track 13
  - Smoked salmon, cream cheese, ebi, avocado and cucumber topped with sweet chili.

### Speciality Maki
- California Roll 8
- Rainbow Roll 14
- Spider Roll 13
- Sake Roll 8
- Tuna Roll 8
- Spicy Tuna Roll 8

### Maki Rolls
- Philly Roll 8
- Ebi Roll 7
- Unagi Roll 11
- Shrimp Tempura Roll 8
- Yellowtail Roll 8

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406.222.7837 NeptunesBrewery.com Open Daily 12pm - 9pm 119 N. L St. Livingston
Livingston HealthCare is a top-rated critical access hospital with a level 4 community trauma facility and a multispecialty physician practice. We’re moving into a new state-of-the-art medical campus in October 2015.

**URGENT CARE CLINIC**
For pressing but non-emergent needs.
104 Centennial Dr., Suite 103, Livingston | 406-222-0030

**EMERGENCY SERVICES 24/7**
OR • Lab • X Ray • CT Scan • MRI • ICU
Hospitalization • Cardiopulmonary

**MULTISPECIALTY PROVIDER CLINIC**
Orthopedics • General Surgery • Family Medicine
Pediatrics • Internal Medicine • Women’s Health

**CURRENT ADDRESS:** 504 South 13th Street, Livingston MT
**NEW ADDRESS AS OF OCT. 2015:** 320 Alpenglow Lane, Livingston MT

406-222-3541 | www.LivingstonHealthCare.org
Livingston HealthCare’s award winning Farm to Hospital program is revolutionizing how we view hospital food. In 2007, Livingston HealthCare made the progressive decision to improve the quality of food options available at the organization to promote health and wellness among patients and staff, and model healthy food choices for the community. In a desire to start with the healthiest, most nutrient-dense ingredients, Livingston HealthCare’s Farm to Hospital Program was born. Livingston HealthCare partnered with the Western Sustainability Exchange to build connections with local resources. Today, the organization purchases food from nearly 50 local and regional vendors and spends an average of 25% of the organization’s food dollars in Montana. The Farm to Hospital Program, led by Food and Nutrition Services Manager Jessica Wilcox MS, RD, LN, has been recognized across the state in publications and at healthcare events. The program won the Innovation in Healthcare Award presented by the Montana Hospital Association in 2012 and the MSU Extension EcoStar Pollution Prevention Award in 2012, 2013, and 2014. The Farm to Hospital Program also created four new Livingston HealthCare jobs to accommodate cooking meals from scratch. In addition, this program has inspired others—both hospitals and other institutions—to pursue the same path.

We invite community members and visitors to join us for a meal.

www.LivingstonHealthCare.org
**Glenn's**

**122 NORTH MAIN & 106 EAST PARK
LIVINGSTON MT 59047**

**We use sustainable, locally-grown products when available. Menu subject to change.**

**SMALL PLATES & SALADS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shrimp Cocktail</td>
<td>$10</td>
</tr>
<tr>
<td>Meatball Marinara with Provolone</td>
<td>$9</td>
</tr>
<tr>
<td>Sausage Marinara with Provolone</td>
<td>$9</td>
</tr>
<tr>
<td>Calamari</td>
<td>$9</td>
</tr>
<tr>
<td>Fried Clams</td>
<td>$9</td>
</tr>
<tr>
<td>Smoked Salmon, onions, capers</td>
<td>$12</td>
</tr>
<tr>
<td>Spring Rolls (2)</td>
<td>$7</td>
</tr>
<tr>
<td>Onion Rings</td>
<td>$6</td>
</tr>
<tr>
<td>French Fries</td>
<td>$5</td>
</tr>
<tr>
<td>French Fries with Parmesan</td>
<td>$6</td>
</tr>
<tr>
<td>House Salad</td>
<td>$6</td>
</tr>
<tr>
<td>Caesar Salad</td>
<td>$9</td>
</tr>
<tr>
<td>Caprese</td>
<td>$9</td>
</tr>
<tr>
<td>Thai Beef or Chicken Salad</td>
<td>$12</td>
</tr>
<tr>
<td>add to any salad: Chicken</td>
<td>$3</td>
</tr>
<tr>
<td>Shrimp</td>
<td>$4</td>
</tr>
<tr>
<td>Smoked Salmon</td>
<td>$4</td>
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</tbody>
</table>

**PASTA**

- All Italian entrées served with garlic bread
- Gluten-free pasta available upon request

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Linguine, Marinara</td>
<td>$13</td>
</tr>
<tr>
<td>Linguine, Basil-Garlic-Lemon Butter sauce</td>
<td>$13</td>
</tr>
<tr>
<td>Linguine, Marinara with Meatballs or Sausage</td>
<td>$15</td>
</tr>
<tr>
<td>Ravioli Florentine</td>
<td>$14</td>
</tr>
<tr>
<td>Beef Ravioli</td>
<td>$14</td>
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**STEAKS, BURGERS, SANDWICHES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Thai Chicken Wrap with Peanut Sauce</td>
<td>$9</td>
</tr>
<tr>
<td>Grilled Vegetable Platter with Grated Cheese</td>
<td>$12</td>
</tr>
<tr>
<td>Fried Shrimp and fries</td>
<td>$14</td>
</tr>
<tr>
<td>Steak Hoagie, onions, peppers and fries</td>
<td>$10</td>
</tr>
<tr>
<td>Meatball Hoagie, onions, peppers and fries</td>
<td>$10</td>
</tr>
<tr>
<td>Hot Dog and fries, 1/4 pound</td>
<td>$9.50</td>
</tr>
<tr>
<td>Black Angus Burger and fries</td>
<td>$9.50</td>
</tr>
<tr>
<td>Garden Burger and fries</td>
<td>$9.50</td>
</tr>
<tr>
<td>add to any sandwich: gorgonzola, cheddar, provolone, swiss, pepper jack, american cheese, bacon, mushrooms, grilled onion &amp; peppers</td>
<td>$1</td>
</tr>
</tbody>
</table>

**HOUSE WINES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rex-Goliath Free Range Red</td>
<td>5</td>
<td>20</td>
</tr>
<tr>
<td>Rex-Goliath Chardonnay</td>
<td>5</td>
<td>20</td>
</tr>
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</table>

**WHITE WINES**

**CHARDONNAY**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Steele, Calif</td>
<td>8</td>
</tr>
<tr>
<td>Elsa Bianchi</td>
<td>6</td>
</tr>
<tr>
<td>Chateau St. Jean, Calif</td>
<td>7</td>
</tr>
</tbody>
</table>

**PINOT GRIGIO**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>La Fiera, Veneto, Italy</td>
<td>6</td>
</tr>
<tr>
<td></td>
<td></td>
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</table>

**SAUVIGNON BLANC**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ducasse, France</td>
<td>7</td>
</tr>
<tr>
<td>Matua Valley, New Zealand</td>
<td>6</td>
</tr>
</tbody>
</table>

**RIESLING**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Heinz Eifel Kabinett, Mosel, Germany</td>
<td>6</td>
</tr>
<tr>
<td>Martin Sancho, Spain</td>
<td>7</td>
</tr>
</tbody>
</table>

**VERDEDO**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prosecco, Lunetta, Cavit, Italy</td>
<td>6</td>
</tr>
</tbody>
</table>

**CRISTALINO, Spain**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>20</td>
</tr>
</tbody>
</table>

**SPARKLING WINES**

**RED WINES**

<table>
<thead>
<tr>
<th>Item</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Cabernet Sauvignon</td>
<td></td>
</tr>
<tr>
<td>Elsa Bianchi, Argentina</td>
<td>6</td>
</tr>
<tr>
<td>Merlot - Santa Ema, Chile</td>
<td>6</td>
</tr>
<tr>
<td>Chanti - Poggio Vignoso, Italy</td>
<td>6</td>
</tr>
<tr>
<td>Malbec - Kaiken, Argentina</td>
<td>6</td>
</tr>
<tr>
<td>Rioja - Lorinon, Spain</td>
<td>7</td>
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</tbody>
</table>

**ROSE WINES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cantele Rosato, Italy</td>
<td>6</td>
</tr>
<tr>
<td>White Zinfandel, Beringer, Calif</td>
<td>6</td>
</tr>
</tbody>
</table>

**2015 RESTAURANT AND TAVERN GUIDE - 18**
Sandwiches
- American - salami, bologna, and monterey jack cheese
- Italian - cotta salami, provolone cheese, Italian salami & pepperoni
- Cheese - monterey jack cheese, swiss and provolone
- Veggie - monterey jack cheese, swiss and provolone, chilies, black olives, cucumbers and mushrooms
- Tuna - tuna with celery and pickles
- Turkey - turkey with monterey jack cheese
- Ham - ham with swiss cheese
- Roast Beef - roast beef with monterey jack cheese
- Beach Comber - turkey, salami, provolone cheese and mustard
- Bobcat Special - turkey, roast beef, swiss, monterey jack cheese and mustard
- Dragon Slayer - ham, italian salami, provolone cheese & mustard
- Ken's Special - ham, turkey, pepperoni, monterey jack cheese, swiss & mustard
- Chicken Salad - chicken, green onions, celery and curry

All of the above served with lettuce, onions, tomatoes, mayo, vinegar, oil & spices. All Sandwiches available in 1/2 or whole sizes.

Daily Special
Your choice of 1/4 cold sandwich with chips or cup of soup and drink

Salads
- Garden Salad - all veggies. Lettuce, carrots, red cabbage, cucumbers, black olives, mushrooms, seeds and tomatoes
- Chef Salad - a garden salad plus your choice of meat and cheese
- Hot Chef Salad - a garden salad with a hot sandwich over top

Soups
Variety of daily soups available in cup or bowl size

Breakfast Sandwiches
Choice of meat & cheese with an egg on an english muffin, bagel or a roll

Coffee
Espresso & Coffee Served Daily

Baked Goods
Huge cinnamon rolls • cookies • bars • scones

Ice Cream
16 flavors • homemade waffle cones • shakes • buzz shakes • chai shakes • malts • italian sodas • floats

WE Deliver • 222-5469
Delivery Hours: M-F 11-1:30pm
131 South Main, Livingston MT
Open Mon-Sat 7-8pm
Sun 11-8pm
Sunday Brunch

Sport Classic - Bacon, ham, sausage or turkey, two eggs, home fries and toast $9

Breakfast Burrito - Scrambled eggs, cheddar cheese, home fries, onions, peppers and your choice of sausage, bacon or mushrooms wrapped in a flour tortilla and served with salsa and sour cream $9

Sport Benny - Smoked turkey, bacon, ham or sausage on a toasted english muffin, poached egg, scratch hollandaise and home fries $10

Appetizers

Grilled Thai Beef Satay - Skewers of Certified Angus beef served with a sweet spicy peanut sauce $10
Scallops - Pan seared scallops over green curry with crispy salted leeks $14
Brie - Brie topped with roasted garlic and sun dried tomato relish served with crostini $12
Fried Pickles - Served with sriracha ranch $8
Naked Poppers - Fresh grilled jalapenos stuffed with Parmesan and cream cheese topped with toasted panko $8

Tater Skins - Fried crispy and served with cheddar, our house smoked bacon, Pico de Gallo & sour cream $9
Shrimp Cocktail - Freshly cooked & chilled Jumbo Shrimp paired with cocktail sauce $12
Fried Green Beans - Basket full of onion battered green beans, choice of dipping sauce $8

Wings - House smoked wings tossed in BBQ or Buffalo served with ranch or blue cheese $11

Salads

Caesar - Fresh Romaine tossed in our homemade Caesar dressing with Parmesan and croutons $10

Chicken Fried Steak - 1/2 lb Certified Angus cube steak, battered and fried, smothered in scratch sausage gravy, two eggs and home fries $11

Garden Breakfast - 2 eggs, grilled tomatoes, caramelized onions and cheddar over a bed of greens $8

Biscuits & Gravy - Huge homemade biscuit smothered in sausage gravy, two eggs and home fries $10

Sportwich - Bacon, smoked turkey, ham or sausage, two eggs, and smoked cheddar over a bed of toasted English muffin and home fries $9

Soup

Baked Potato (a la carte), Mashed Red Potatoes (a la carte), Kennebec Fries, Sweet Potato Fries, Smokeyhouse Slaw, Risotto Cake - $4. Extra Cheese $1, Sauce or Dressing $.50. House Smoked Bacon $.2

Soups

Sunday - Coconut Curry
Monday - Fire Roasted Tomato Basil
Tuesday - Chicken Chili Lime
Wednesday - Spicy Pork Posole
Thursday - Broccoli Florentine Bisque
Friday - Clam Chowder
Saturday - Red Pepper with Basil Cream

Lunch

All sandwiches are served with fresh fried chips. Sub a different side for $1 more or soup or salad for $2 more. Gluten Free bread available for $1 more. Sub greens for bread for $1 more

Bison Bratwurst - Beer braised char grilled bratwurst on a steak roll with warm sauerkraut and spicy mustard $10
BBQ Sammy - Your choice of house smoked brisket or pulled pork smothered in house BBQ on Wheat Montana Peppercorn bun $9
Turkey Reuben - House smoked turkey, sauerkraut, 1000 island and swiss on Wheat Montana swirled rye $10

Sport Club - House smoked turkey, ham, swiss, bacon, lettuce, tomato, onion, pickle and mayo on your choice of bread $11

The Ram - Classic gyro with grilled lamb, tzatziki, feta, lettuce & tomato on a warm pita $9

Monte Cristo - Crunchy FRIED turkey, ham, tomato and swiss smamy with raspberry dipping sauce and a dusting of powdered sugar $9

Burgers

Choose from 1/2 lb Certified Angus Beef, 1/4 lb Elk, 1/4 lb Bison, 1/2 lb Chicken Breast or Veggie Burger Chargrilled to perfection and served on Wheat Montana Peppercorn Parmesan Bun.

Sport Burger - Lettuce, tomato, onion and pickles $9
Mt. Washington - Bacon, caramelized onions and blue cheese $11
Livingston Peak - Fried egg, brisket and pepper jack $12

Pasta

All pasta served with Garlic Bread & choice of Soup or Salad

Fettuccine Alfredo - Pasta piled high in our house Alfredo $12. Add Grilled Chicken Breast $4, 3 Shrimp $6, Langostinos $8

Linguine and Clams - Whole clams & linguine in a white wine & butter sauce topped with sundried tomatoes & Parmesan $16

Entrees

All Certified Angus Beef, wet aged & hand cut. Steaks served with a soup or salad choice of side and vegetables. Add to any steak: Fire Roasted Red Peppers & Onions $2, Mushrooms $2, Blue Cheese Sauce $2

12oz Ribeye - Beautifully Marbled Ribeye, lightly seasoned and flame broiled $24
8oz Sirloin - Base Cut Sirloin $16

Seafood

All seafood served with a soup or salad and choice of side and vegetables (EXCLUDING STEAMER POT)

Steamer Pot - 8oz of Snow Crab, 8oz of Clams, 3 Shrimp, Andouille Sausage, Corn on the Cob & Baby Red Potatoes. Makes a meal big enough for 2. $26

Snow Crab - A pound of Alaskan Snow Crab served with clarified butter $22

Quesadilla - Flour tortilla grilled crispy, filled with cheddar, onions, peppers and your choice of fajita chicken, brisket or pulled pork, with sour cream and pico de gallo (no side) $8

Smoked Prime Rib Dip - Our house smoked Certified Angus prime rib sliced thin and piled on a Wheat Montana steak roll with Au jus $11

1/2 Sandwich of the Day - Choose from Ham, or Turkey with smoked cheddar or our special of the day. Comes with a cup of French Onion or Soup du Jour $8

The Eastern - Thin sliced pepper bourbon sirloin, green chilies, caramelized onions, and cheese sauce on a steak roll $10

Chicken Fajita Philly - Fajita chicken, peppers, onions & cheese sauce on a steak roll $9

BLT - Thick crispy bacon, lettuce, tomato and mayo (add avocado for just $1) $9

Noodle Bowl Udon - Noodles, carrots, scallion, cabbage, broccoli, mint with either beef or coconut curry broth and your choice of turkey, brisket, pork or chicken $12

Fish and Chips - Crispy beer battered cod, and fresh kennebec fries, served with tartar sauce $14

Mt. Whitney - Bacon, avocado and feta $12

Granite Peak - Grilled mushrooms, BBQ sauce, smoked cheddar and onion strings $11

K2 - On greens with green chilies, fried egg and choice of dressing $12

Mt. Mitchell - Pulled pork, fried pickles and coleslaw $11


Chicken Marsala - Tender sliced chicken breast on a bed of penne topped with mushroom sauce and a creamy Marsala wine sauce $16

Sirloin Stroganoff - Certified Angus Beef tips & egg noodles in a creamy mushroom sauce $14

Andouille Sausage Pasta - Mild Andouille Sausage with our house marinara topped with penne & dusted with Parmesan $15. Add Langostinos $8

10oz New York Strip - Lightly seasoned & broiled $21

Lamb Chops - Marinated in olive oil & garlic crushed with rosemary & pistachios with a mint chutney $18

Brisket - Smoked in house Louisiana style paired w/our smoked bourbon BBQ sauce $16


Jumbo Shrimp - Choose: 5 beer battered, Scampi, or blackened jumbo shrimp $16

Steamed Clams - A pound of clams in a white wine and butter sauce served with french bread $18

Salmon - Wild Alaskan Sockeye Salmon blackened or pecan herb encrusted $22
APPETIZERS

Baked Brie En Croute - French double cream Brie baked in a golden puff pastry shell with Hollandaise and Montana huckleberry coulis.

Chico Classic Bruschetta - Garlic goat cheese, roasted tomatoes, fresh basil and extra virgin olive oil on house-made baguette with balsamic reduction and sweet basil oil.

BBQ Bison Short-Rib Ravioli - House-made with sweet corn cream sauce and garden chili oil.

Big Sky Crab Cake - Served over a lobster cream sauce, chilled cucumber pepper relish and crispy cellophane noodles.

Chico House Smoked Rainbow Trout - Apple wood smoked rainbow trout with toasted almonds, garden cream cheese, caper-onion relish and sweet basil oil.

Escargot Mountainiere - Mushroom caps stuffed with escargot, baked in white wine and garlic butter.

Shrimp Cocktail - Large wild gulf shrimp steamed and served with traditional cocktail sauce.

Curried Sea Scallops - Three sea scallops pan seared with green curry sauce, Moroccan style salsa and crispy leeks.

Classic Caesar Salad - Classic Chico Caesar with house-made croutons and anchovies finished with Parmesan.

Bleu Cheese Wedge Salad - Crisp iceberg lettuce smothered in house-made bleu cheese dressing, with bacon crumbles, tomato and fried onions.

ENTREES

All entrees are served with seasonal accompaniments, house-made bread and your choice of tossed Chico garden, bleu cheese wedge or baby spinach salad.

Scampi á la Chico - Large gulf shrimp sautéed with onion, garlic, mushrooms and tomatoes finished with white wine, whole grain mustard and butter.

Wild Alaskan King Salmon - A blackened filet of King salmon, served on top of Mediterranean couscous salad, finished with basil oil and tomato relish.

Rack of Lamb - Rosemary and hazelnut crusted half rack of lamb, sliced and served with a basil-mint jelly.

Roasted Chicken Breast - Pan-roasted chicken breasts served with a lemon-thyme butter sauce, served over mashed potatoes.

Mustard’s Pork Chop - Charbroiled 12-ounce, locally sourced center cut pork chop, marinated in a Mongolian influenced sauce of soy, sesame oil, rice vinegar, oranges, garlic, green onions, cilantro, ginger root, mustard and Sriracha.

Gorgonzola Filet Mignon - An 8-ounce filet mignon lightly rubbed with toasted fennel and coriander, charbroiled and served with a Port reduction sauce, lightly finished with gorgonzola.

Chico Prime Rib - A 12-ounce cut prime rib crusted with garlic, fresh herbs and slow roasted, served with caramelized onion horseradish sauce.

Montana Ribeye - A 12-ounce Montana-raised ribeye steak, charbroiled to perfection, topped with a garden-herb compound butter.

Duck Grand Marnier - Half of a White Pekin Duckling oven roasted, basted with orange infused honey then finished with a duck demi-glace.

Autumn Gnocchi - Potato gnocchi with onion, butternut squash, tomatoes, roasted red pepper, and kale; tossed with a sage-brown butter and finished with toasted pumpkin seeds and local goat cheese.

Beef Wellington - Angus tenderloin with pistachio and cognac duck liver pâté, wrapped and baked in a puff pastry. Carved tableside for two.

FINAL TOUCHES

All desserts are made in-house by our pastry chefs.

Pray, Montana • (406) 333-4933 • reservations@chichhotsprings.com
Follow Yer' Nose BBQ

4 Overlook Lane, Emigrant, Montana • (406) 224-2847
(turn West at the flashing light on Hwy. 89 South in Emigrant)

Open from 11:30-3:00 Tuesday & Wednesday
Memorial Day thru Labor Day 11:30-9:00 Thursday-Saturday

All menu items come with your choice of one side and choice of our hand crafted BBQ sauces

“YANKEE JIM” BRISKET SANDWICH - 1/4 pound of organic grass fed, grain finished brisket from the Lazy SR Ranch in Wilsall, MT. Rubbed down with our secret spices and slow smoked to perfection! Piled high on our fresh house made ciabatta roll!

“THE SLEEPING GIANT” - PULLED PORK SANDWICH - 1/3 pound of Montana’s best meat pork shoulder rubbed down with our secret spices and slow smoked all day! Served on our house made ciabatta roll!

“THE RIDGE” PORK RIBS - Rubbed down and marinated in our secret marinade for 24 hours. Smoked for hours to achieve the perfect crisp and juicy meat you are craving!

“THE HEN” - pulled chicken sandwich - Local Montana raised chicken from Lazy SR Ranch, marinated for 24 hours in our secret marinade. Piled high on our house made ciabatta roll!

“THE ROOSTER” - 1/2 CHICKEN - Local Montana raised chicken from Lazy SR Ranch, marinated for 24 hours in our secret marinade. Slow smoked for a juicy explosion of flavor!

Here at Follow Yer’ Nose BBQ we take pride in knowing that the high quality of meat we serve is free of hormones and antibiotics and raised on family owned farms in Montana! (Steroids are for Major League Baseball not meat)!
We’d rather fry bacon naked than serve you a bad cut of meat!

Sides (rotated daily)
Choose one with your meat
Coleslaw, baked beans, Sweet potato casserole, cheese grits, loaded baked potato salad, mac n cheese, corn, kettle chips

Our Menu Changes Daily
So come on by and see what’s SMOKIN’

Extra sides
Coleslaw - $1.50
Baked Beans - $2.00
Sweet potato Casserole - $1.75
Cheese Grits - $1.50
Loaded baked potato Salad - $1.75
Mac n Cheese - $2.50
Corn - $1
Kettle Chips - $1
Where are we? We are nestled halfway between historic Livingston and the North entrance of Yellowstone National Park, in the middle of beautiful Paradise Valley in Emigrant, MT. Turn West at Emigrant’s flashing light and drive straight for 150 yards. (past the building with the fly shop and saloon)
Try a Montana Micro-Brew with your Burger!!

Antler Pub & Grill

**Starters**
- **Chicken Strips**: Large breaded strips served with ranch dressing - 9
- **Chips and Salsa**: House made hot roasted salsa & Pico de Gallo served with tortilla chips - 7
- **Cream Cheese Jalapeño Poppers**: Served with huckleberry sauce - 9
- **Veggie Medley**: Deep fried veggies with roasted garlic aioli dipping sauce - 8
- **French Fries or Sweet Tots**: 4

**Salads**
- **Spring Walnut Salad**: Mixed greens tossed in Champagne vinaigrette with walnuts, apple, tomato, gorgonzola cheese - 10. Add Grilled chicken - 5
- **Fresh Brie & Pear Salad**: Mixed greens tossed in Huckleberry vinaigrette with brie cheese, fresh pear, dried cranberries and pecans - 10. Add Grilled Chicken - 5
- **Nacho Salad**: Tortilla chips, cheese, mixed greens, black beans, and spicy pulled pork ... served with sour cream, home-made Pico de Gallo and hot roasted salsa - 13

**Sandwiches**
- Include a side of FF, sweet tots, tortilla chips, or side salad

- **Pulled Pork**: In house slow roasted spicy pulled pork, topped with creamy coleslaw on a locally made Wildflower Bakery brioche bun - 11
- **Elk Meatloaf**: Mom’s meatloaf recipe made with Elk burger, served open face & topped with caramelized onions, bacon & gravy - 15
- **Bison Hoagie**: A Bison Lovers delight - slow roasted bison with sautéed onions and roasted garlic aioli - 15
- **Spicy Aloha Chicken**: Tender grilled BBQ chicken breast served on a Ciabatta bun with pineapple & spicy roasted salsa - 11
- **Summer Greek Chicken**: Sliced grilled chicken breast with tomato, cucumber and tzaki sauce on flatbread - 11
- **Montana Caprese**: Fresh Mozzarella, tomato, basil & grilled chicken drizzled with balsamic reduction grilled on Italian bread - 13
- **Antler BLT**: Smoked bacon piled high, lettuce, tomato, and roasted garlic mayo on a Brioche bun - 10. Want some spice? Add roasted salsa -.50

**Burgers**
- Hand-pattied burgers, your choice of Beef or Bison on Brioche buns locally made in Emigrant from Wildflower Bakery
- *include a side of FF, sweet tots, tortilla chips, or side salad

- **Old Faithful Burger**: Pepper jack

- **Brie Burger**: Brie cheese, bacon, caramelized onions & strawberry jam ... Yum! Try it ... you’ll like it! - 13/Beef - 15/Bison
- **Horsey Burger**: With smoked bacon, caramelized onions & horsey sauce - 12/Beef - 14/Bison
- **Maple burger**: Cheddar cheese, bacon, green apple and maple mayo - 13/Beef - 15/Bison
- **Boring Burger**: Plain old cheddar-cheese burger with lettuce & tomato - 11/Beef - 13/Bison
- **Black Bean**: With Cheddar, sautéed onions, tomato, basil and garlic aioli - 10

**Dessert**
- **Brownie a la mode**: Brownie infused with homemade Carmel from our local Wildflower Bakery is served warm and topped with Wilcoxsin’s vanilla ice cream - 6.25

**Refreshments**
- Coke / Diet Coke / Sprite / Iced Tea / Lemonade - 2.50

**Promo**
- **Groups of 6 or more – 18% gratuity added – No separate checks please**

107 Hellroaring Street, Gardiner, Montana • (406) 848-7536 • Follow us on Facebook!
Located inside the Comfort Inn
Appetizers
- Olive Bowl - Variety of olives $6.25
- Flatbread - Topped with oregano, fresh Parm, served with fresh marinara $6.25
- Hummus - Served with flatbread $8.25
- 3 Meatballs - Drenched in marinara $7.50
- Buffalo Chicken Wings - Served with celery sticks $9.75
- Mozzarella Sticks - Served with fresh marinara $7.50
- Rosemary Sea Salt Fries - Served in a basket $5.00

Salads
- Choice of dressing: Italian, Balsamic Vinaigrette, Ranch or Bleu Cheese
- Side Salad - Lettuce, tomato, carrots, red onions, cucumbers $4.25
- YPC House - Lettuce, arugula, tomato, carrots, onions, cucumbers, and sunflower seeds $7.50
- Caesar - Romaine lettuce, fresh Parmesan, croutons, tossed in Caesar dressing $7.50

Soup of the Day - Made fresh daily $5.25

Gourmet Burgers
Add Cheese $1. Lettuce, tomato, onion and pickles (upon request)
Served with our rosemary sea salt fries
- The Montana Beef Burger - Made with fresh ground Angus beef, served on a gourmet bun $9.50
- The Yellowstone Bison Burger - Made with fresh ground bison, served on a gourmet bun $11.50
- The Italian Caprese Burger - Topped with fresh marinara, fresh mozzarella, fresh basil on a gourmet bun $11.50
- Choice of: Beef $11 or Bison $15

Pizza's
Our pizzas are "Authentic Italian Style," cooked in a stone oven with light sauce, light toppings, fresh mozzarella cheese on our handmade dough.

- Traditional Italian sized (Approx. 12")
  All pizzas come with red sauce made from Italian plum tomatoes, unless otherwise stated
- Tower Margherita - Tomatoes, mozzarella, fresh basil. $10.50
- Old Faithful - The classic pepperoni. $12.50
- Hells Roarin - Ham, pineapple, caramelized onions, jalapenos. $12.50
- Artesia - Roasted red peppers, mushrooms, garlic, artichokes, kalamata olives, pesto sauce, topped with fresh spinach. $12.50

Build your own Pizza - List of ingredients are on the napkin holders.

Pizza Company

Pasta
- Spaghetti with Meatballs - $12.50
- Spaghetti with Marinara - $8.50

“Where Wild Meets Delicious”
210 Park Street
Gardiner, MT
406-848-9991
Tumbleweed Bookstore and Cafe
501 Scott St, Gardiner, MT • (406) 848-2225 • Summer hours 6am-9pm • tumbleweedbooksandcafe.weebly.com

Breakfast
(Served daily until 10:30am)

Breakfast Bagels
Plain, whole wheat, the works, jalapeno, cinnamon raisin, asagio cheese Served with: cream cheese, butter, nutella, peanut butter, raspberry jam, or plain $2.15 *gluten free bagles available*

Breakfast Sandwich
On your choice of bagel, English muffin, or whole wheat toast
Served with: 2 eggs $3.00 2 eggs & cheese* $3.50 2 eggs, cheese* & ham $4.00 3 eggs $4.50 3 eggs, cheese* & ham $5.00
*Choice of cheese: Pepper jack, white cheddar, provolone, swiss. Add for $.25 each ~ carrot, spinach, sprouts, red pepper, cucumber. Tomato or avocado $.50

Breakfast Burrito
Potato, 2 eggs, black beans, salsa, cheddar cheese $4.50 With ham $5.00 Add sour cream $2.50

Hot Cereal
Wheat MT hot oatmeal served with brown sugar, dried fruit, milk $4.50

Granola and Yogurt
Chobani greek yogurt & Granola $3.50

Lunch (Available all day)
Wraps
Served on sun dried tomato wrap
Winston ~ hummus, sunflower seeds, carrots, sprouts, tomato, cucumber $7.50
Zowie ~ turkey, tomato, lettuce, pepper jack cheese, ranch $8.50
Tonka ~ roast beef, sprouts, tomato, boursin cheese $8.50
Sheba ~ turkey, roast beef, ham, lettuce, tomato, white cheddar, mayo $9.50
Puff ~ turkey, ham, genoa salami, spinach, tomato, boursin cheese $9.50
Hot Panini Grilled Sandwiches
(served on choice of rosemary focaccia bread or whole wheat)
Jasper ~ turkey, roasted red pepper, spinach, pepper jack cheese, creamy chipotle sauce $8.50
Cody ~ ham, green apple, white cheddar, spicy mustard $8.50
Cassy 1 ~ choice of cheese (pepper jack, white cheddar, provolone, swiss) & tomato $5.00
Cassy 2 ~ choice of cheese with spinach & roasted red pepper $5.50

Cold Sandwiches
(served on choice of rosemary focaccia bread or whole wheat)
Cyrus ~ turkey, genoa salami, lettuce, provolone, balsamic vinegar & oil $8.50
Fury ~ ham, genoa salami, roasted red pepper, provolone, balsamic vinegar & oil $8.50
Jacque ~ triple decker peanut butter & raspberry jam served on whole wheat bread $3.50
**Sandwiches can be made on gluten free wraps & bread upon request!**

Gyros
Warm pita bread covered with tzatziki sauce and topped with gyro meat (beef/lamb mix), tomato, cucumber & fresh lettuce

Salads
Side Salad ~ mixed greens, choice of dressing* $3.00
Lettie ~ mixed greens, sunflower seeds, tomato, carrots, cucumber, choice of dressing* $4.00 Add meat & cheese $6.00
Henny ~ spinach tossed in balsamic vinegar & oil with feta cheese, green apple & walnuts $5.00  *Dressing choices: ranch, oil & vinegar, fat-free huckleberry vinaigrette

Soup ~ Call for soup of the day
Cup $3.00 · Bowl $6.00
Half of any sandwich/wrap & cup of soup $7.50

Beverages
- Soda (7up, Pepsi, Diet Pepsi, Rootbeer, Sunkist Orange, Mtn Dew) $.75 · Gatorade $2 · Water $1.25 · Pure Leaf Tea (sweetened or unsweetened) $2 · Ocean Spray Juice (apple, orange, cranberry) $2
- Coffee/Espresso Drinks

Sack lunch
Grab a sack lunch to go! These are great for a day in the park or fishing on the river. We suggest you call them in the night before if you can. They include: sandwich of your choice: turkey, ham, roast beef, vegetarian, and pb&j, piece of fresh fruit, dessert, bag of chips and bottle of water. $11.00

We Deliver All Day!
Call 406-848-2225

Catering
We can cater any event!
In the past we have done small lunches for 15 all the way up to fine dining banquets of 110. Menu planning is done one on one with you to fit your needs, budget, and setting.
Breakfast - Served 7am-11:30am
• Tower of Pancakes $7.00
• Tower of Blueberry Cakes $8.00
• Old Faithful Plate - 2 eggs made to order, bacon or sausage, fresh local hashbrowns, homemade toast (white, wheat, English muffin). $10.00
• Mediterranean Omelet - Feta cheese, spinach, red onion, tomato served with toast & hashbrowns. $9.00
• Huevos Rancheros Yellowstone - Corn tortillas topped with 2 eggs, blackbeans, corn salsa, onion, tomato, bacon, Andouille sausage or ham. $11.00
• Biscuits and Gravy - served with 2 eggs & hashbrowns $9.00
• Hot Mess - Biscuits and Gravy served with 2 eggs, hashbrowns, and a patty sausage. $11.00
• Ham & Cheese Omelet - served with homemade toast and hashbrowns. $9.00
• Biscuit Sandwich - egg, cheese, your choice of sausage, bacon or ham on a fresh baked biscuit. $6.00
• Chickened Fried Chicken - battered and fried chicken breast served on a freshly baked biscuit smothered in sausage gravy $9.00
• Yellowstone Scrambles - Homemade English muffin topped with scrambled eggs, your choice of breakfast meat, homemade hollandaise, and fresh veggies served with local hashbrowns. Bacon $9.00, Sausage $9.00, Andouille sausage $9.00
• Breakfast Tacos - 2 soft shell flour tortillas stuffed with house hashbrowns, scrambled eggs, bacon or sausage and topped with pico de gallo. $6.00
• Hayden Valley Hash - Handmade Corned Beef Hash served with 2 eggs and homemade toast $9.00
• Breakfast Burrito - 2 eggs scrambled, local hashbrown, cheese, pico de gallo, sausage or bacon (veggie available) wrapped in a 12" tortilla $8.00
• Cinnamon Roll French Toast $6.00
• French Toast - Made with homemade bread $7.50

**Kids Breakfast:**
• Bear Pancake $4.50
• Little Geyser - 2 eggs, bacon or sausage, hashbrown, toast $4.50

Kid's Specials - Served 7am-11:30am
• French Toast - $5.00
• Breakfast Taco - $4.50

Lunch:
• Quesadilla - 10" flour tortilla $5.50. With meat $6.50
• PBH Taco - Peanut butter and Honey Taco 14.50
• Hot Dog with chips $5.00
• Grilled Cheese $5.00
• Bean and Cheese Burrito $5.00

Salad Wraps
• BLT - Bacon, lettuce, tomato with extra seasoned aioli. $7.50
• Tuna - Tuna in a creamy aioli dressing, pickle & tomato. $7.50
• Southwest - Choice of meat, romaine, black beans, corn salsa, and your choice of toppings. $9.50
• Greek Salad - Romaine, tomato, red onion, cucumber, kalamata olives, feta cheese drizzled with a red wine vinaigrette. $9.00

Sandwiches served with chips
• Grizzly - Ham, salami, swiss, lettuce, tomato, mayo, Italian dressing $8.50
• Turkey/Bacon - Sliced turkey, bacon, lettuce, tomato, extra seasoned aioli $9.50
• French Dip - Roast beef with Havarti cheese $9.00
• Bagel - Roast beef, cheddar, lettuce, tomato, 1000 Island sauce $9.00
• Sourdough Canyon - Turkey, salami, kalamata olive, arтикаke, balsamic vinaigrette on toasted sourdough $9.00
• Pork Chop Sandwich - Battered pork chop, your choice of meat, pico de gallo, lettuce, tomato and onion served on a wheat Montana bun. $9.00
• Chicken Sandwich - battered and fried chicken breast, lettuce, tomato, and mayo on a ciabatta roll $9.00

Burgers served with lettuce, tomato, pickles, onion. (1/3 lb Montana beef patties) - Add homemade fries or tots $2.50
• Blackbean Burger (Veggie) $7.00
• Hamburger $7.00
• Cheeseburger - (Cheddar, Pepper Jack, Swiss) $9.50
• Pastrami Burger - 1/3 lb burger topped with pastrami & two slices of American cheese $10.00
• Mammoth Burger - (2) 1/3 lb burgers $12.00

Salads
• Roosevelt Ranch - Grilled chicken, fresh corn and tomato salsa, cheddar cheese tossed with a romaine and leaf lettuce with a side of chipotle ranch dressing. $5.00
• Cowboy Cobb - Spinach or Romaine lettuce with chicken or beef, bacon, avocado, red onions, gorgonzola cheese served with your choice of dressing (ranch, chipotle ranch, or house balsamic vinaigrette). $9.00
• Gyros Grec - Romaine lettuce topped with tomatoes, red onion, cucumber, kalamata olives, feta cheese drizzled with a red wine vinaigrette. $9.50
• Shrimp Po Boy Salad - Battered shrimp, shredded red cabbage, tomatoes on a bed of mixed fresh leaf lettuce topped with our own remoulade sauce. $12.00

Wraps
• Electric Thai Wrap - Bed of cilantro/lime rice, your choice of meat, cabbage, carrots, roasted peanuts, Hawaiian sweet sauce. Veggie $7.50 Chicken/Buffalo $9.00
• Shrimp Po Boy Wrap - Battered shrimp, shredded red cabbage, tomato & our own remoulade sauce in a flour tortilla. $12.00

Burritos served with chips
• Old Faithful Burrito - bed of cilantro/lime rice, your choice of meat and beans topped with your choice of fresh toppings. Chicken $10.00 Pulled Pork $10.00 Pulled Beef $10.50
• Firehouse Chipotle BBQ Burrito - chicken or beef, choice of black or pinto beans on a bed of cilantro/lime rice smothered in a spicy chipotle homemade BBQ sauce. Chicken $12.50 Pulled Pork $13.50 Pulled Beef $14.05
• Queso Burrito - Your choice of meat on a bed of cilantro/lime rice smothered in queso. Chicken $12.50 Pulled Pork $13.50 Pulled Beef $14.05

Miscellaneous
• 3 Soft Shell Tacos - Seasoned ground beef, lettuce, tomato, cheese, pico de gallo served on flour tortillas. $5.00

Specialty Tea Selections Available! We have Homemade CINNAMON ROLLS! Beer & Wine also Available!

Catering Available! Please feel free to inquire! We GRAB & GO! 848-9433
Breakfast Sandwiches & Burritos, Sandwiches & Salads. Please try to call a day ahead. Much appreciated!
Chipotle Black Bean Burger
Elk $14.00
Elk Burger $13.50
topped with our homemade brisket sauce $11.50
Add: Tomato .50, Bacon $2
Grilled Cheese
Plain ole grilled cheese $6.50
BLT Sandwich
Bacon, lettuce, tomato $8.75
Grilled Cheese
Plain ole grilled cheese $6.50
Add: Tomato .50, Bacon $2

Served with fresh cut fries

BUFFALO CHICKEN WINGS $9.75
KETTLE CHIPS $4.75
FRIED MUSHROOMS $6.25
JALAPENO POPPERS $7.50
JALAPENO CAPS & CHEESE NUGGETS $7.50
ONION RINGS $6.25

Taco Salad
Romaine lettuce, tomatoes, onions, tortilla chips topped with Cowboy Chili $10.75

BUFFALO BEEF BRISKET
Served with two sides of your choice
BBQ Pulled Pork
Slow smoked pork butt, pulled then topped with our house BBQ sauce $13.25
BBQ Beef Brisket
Angus beef, slow smoked, topped with our homemade brisket sauce $14.25
BBQ Pulled Chicken
Chicken thighs, grilled then pulled topped with our special chicken sauce $13.25
1/2 BBQ Chicken
Seasoned then smoked to the perfect tenderness and topped with our special chicken sauce $14.25
St. Louis BBQ Pork Ribs
Slow smoked, then smoked to the perfect tenderness and topped with a unique blend of spices topped with our house BBQ sauce $15.25
BBQ Combo Platter
Pick two BBQ meats $16.25

COWBOY STEAKS
Served with two sides of your choice
Hamburger Steak
7 oz Charbroiled ground chuck smothered in onions and gravy $14.00
Top Sirloin Steak
8 oz Charbroiled center cut USDA choice sirloin $20.00
12 oz Ribeye Steak
Charbroiled USDA Prime Ribeye $26
17 oz Cowboy Cut Ribeye
Charbroiled USDA Prime Ribeye $32
Buffalo Ribeye
8-10 oz Charbroiled USDA choice Buffalo Ribeye $32
Tenderness and flavor cannot be guaranteed if steaks are prepared past medium

APPETIZERS
Buffalo Chicken Wings $9.75
Kettle Chips $4.75
Fried Mushrooms $6.25
Jalapeno Poppers $7.50
Jalapeno Caps & Cheese Nuggests $7.50
Onion Rings $6.25

SALADS
Taco Salad
Romaine lettuce, tomatoes, onions, tortilla chips topped with Cowboy Chili $10.75

COUNTRY FRIED PLATES
Served with two sides of your choice
Fried Pork Chop
Boneless pork chop pounded, battered, and fried topped with gravy $13.00
Country Fried Steak
Beef sirloin steak, pounded, battered, then fried topped with gravy $14.00

BASKETS
Served with fries
Hefty Chicken Tenders
Three all white meat tenders $10.50
Shrimp Basket
Twelve golden battered shrimp $13.00
Cod Basket
Two beer battered cod fillets $13.00
Cod and Shrimp Combo
One cod fillet and six shrimp $14.00

DESSERTS
Peach Cobbler $3.25
Berry Cobbler $4.25
Add Scoop Ice Cream $1
Cup of Ice Cream $2

DRINKS
Soda Fountain
Coffee - Tea - Lemonade
(Apple juice - Milk $2)
Regular $2, Kids $1
Hot Tea - Chocolate
Beer - Domestic $3.25,
Montana Micro Brews $4.25, Wine, by the glass $5.25
Taxes included on all menu items
Note: Parties of 8 or more 18% gratuity will be added. Extra plate charge $1. NOTE: Consuming raw or undercooked meat may increase your risk of foodborne illness.

KIDS MENU
Portioned for kids age 10 & under
Kids Burger
with fresh cut fries, 1/4lb burger $8.00
Kraft Mac & Cheese - kids favorite $4.25
Corn Dog with Fries
BBQ Plate with 1 Side
Choice of BBQ meat $8.00
Chicken Tenders
with fresh cut fries, two tenders $7.50

303 2nd St S, Gardiner, MT (406) 848-9175

APPETIZERS
Buffalo Chicken Wings $9.75
Kettle Chips $4.75
Fried Mushrooms $6.25
Jalapeno Poppers $7.50
Jalapeno Caps & Cheese Nuggests $7.50
Onion Rings $6.25

COWBOY BBQ PIT PLATES
Served with two sides of your choice
BBQ Pulled Pork
Slow smoked pork butt, pulled then topped with our house BBQ sauce $13.25
BBQ Beef Brisket
Angus beef, slow smoked, topped with our homemade brisket sauce $14.25
BBQ Pulled Chicken
Chicken thighs, grilled then pulled topped with our special chicken sauce $13.25
1/2 BBQ Chicken
Seasoned then smoked to the perfect tenderness and topped with our special chicken sauce $14.25
St. Louis BBQ Pork Ribs
Slow smoked, and braised with a unique blend of spices topped with our house BBQ sauce $15.25
BBQ Combo Platter
Pick two BBQ meats $16.25

COWBOY STEAKS
Served with two sides of your choice
Hamburger Steak
7 oz Charbroiled ground chuck smothered in onions and gravy $14.00
Top Sirloin Steak
8 oz Charbroiled center cut USDA choice sirloin $20.00
12 oz Ribeye Steak
Charbroiled USDA Prime Ribeye $26
17 oz Cowboy Cut Ribeye
Charbroiled USDA Prime Ribeye $32
Buffalo Ribeye
8-10 oz Charbroiled USDA choice Buffalo Ribeye $32
Tenderness and flavor cannot be guaranteed if steaks are prepared past medium

COUNTRY FRIED PLATES
Served with two sides of your choice
Fried Pork Chop
Boneless pork chop pounded, battered, then fried topped with gravy $13.00
Country Fried Steak
Beef sirloin steak, pounded, battered, then fried topped with gravy $14.00

BASKETS
Served with fries
Hefty Chicken Tenders
Three all white meat tenders $10.50
Shrimp Basket
Twelve golden battered shrimp $13.00
Cod Basket
Two beer battered cod fillets $13.00
Cod and Shrimp Combo
One cod fillet and six shrimp $14.00

DESSERTS
Peach Cobbler $3.25
Berry Cobbler $4.25
Add Scoop Ice Cream $1
Cup of Ice Cream $2

DRINKS
Soda Fountain
Coffee - Tea - Lemonade
(Apple juice - Milk $2)
Regular $2, Kids $1
Hot Tea - Chocolate
Beer - Domestic $3.25,
Montana Micro Brews $4.25, Wine, by the glass $5.25
Taxes included on all menu items
Note: Parties of 8 or more 18% gratuity will be added. Extra plate charge $1. NOTE: Consuming raw or undercooked meat may increase your risk of foodborne illness.
Fireside Lounge
102 Rogers Lane, Livingston, MT • 406-222-6320 • Open 5pm Daily

Relax  Enjoy  Unwind

Full Bar

Family Dining in a Historic Setting
114 S Main St, Livingston, MT • (406) 222-5141
Open to Serve you
Monday - Thursday 9-6 • Friday 9-7 • Sat 9-6
Closed Sundays & Holidays
118 North B St. • Livingston, MT • 222-2820

Liquors • US & Imported Wines • Mixes
Bar Accessories • Crystal Glassware

Come join us for great mountain views and a large variety of local wildlife mounts all in a nicely air conditioned setting.

DON’T MISS...
TACO TUESDAYS WITH GOURMET TACOS
WING WEDNESDAY
JAM ROCK JAMAICAN FRIDAY

We have a large selection of Montana micro-brews and Montana distilled liquors. We are located upstairs inside the Comfort Inn.
OUR BEERS

The Standards

American Hefeweizen
ABV 5.7% IBU 24 Hops: US Tettnanger
Has slight grainy-sweet wheat character. An ale beer hazy in appearance, approximating the German Hefeweizen style of beer. Aromatic esters impart a slight sweetness and citrusy zest on the back of the palate. This is our original SESSION beer, it finishes crisp and dry.

Strong Scotch Ale
ABV 7.3% IBU 25 Hops: Styrian Goldings
A deep, dark, malty beer considered a Strong Scotch Ale. Our original BOLD offering has six different malts in it. The appearance is dark brown color, with deep ruby highlight. Flavors are swayed to the malty side with hints of roasted malt and slight smoky/musty flavor and caramel notes, while the esters may suggest plums, raisins, and dried fruit. This is a BOLD full-bodied beer, the finish is sweet, but not cloying.

American Pale Ale
ABV 6.1% IBU 36 Hops: Columbus, Cascade, Galaxy
Grapefruity, citrusy, with a hint of tropical fruit, an instant classic. This is our original BITTER offering. An easy-drinking clean fermented ale, filtered and bursting with hops with notes of citrus, pine and tropical fruit. We use American 2-row barley as our base malt, American yeast, Australian and Northwest Hops, and put our own signature on this American classic.

India Pale Ale
ABV 7.7% IBU 77 Hops: Chinook, Cascade, Galaxy
Aromas of tropical fruits, citrus and pine, finishes clean and dry, simply a masterpiece! This BIG easy-drinking ale is crisp and dry with just enough malt backbone to balance the hefty American and Australian hops. Notes of tropical fruits, citrus and pine invade your senses and dominate your nose as the beer comes across your palate dry. Moderately hoppy and bitter in the middle of the sip, yet it finishes dry with the hops leaving your palate with the last drop of beer.

The Rotators

“Big” Beer - Imperial style beers with higher ABV like Double IPAs and Double Reds.

“Bold” Beer - Malt bombs and Belgian Beer that have yeast and malt as flavor drivers.

“Bitter” Beer - Hoppy beverages like IPAs and Pale Ales.

“Session” Beer - Lower ABV that are short on alcohol but not short on taste. Like session IPAs, Extra Pale Ales, and Witbiers.

Look for Our Beers at:
Rib & Chop House
The Mint Bar & Grille
Livingston Bar & Grille
Chico Hot Springs

Brewery Hours
Windy Season
Mon-Thu 2pm-8pm
Fri-Sun 12pm-8pm

Non-Windy Season
Mon-Sun 12pm-8pm

Katabatic Brewing Co. 117 West Park St. Livingston, MT 59047 406-333-2855 www.katabaticbrewing.com
DOMESTIC BEER

ON TAP: $4.00
Coldsnow, Going to the Sun IPA, Salmon Fly, Neptunes River Nymph (Bozangeles Lite), 3 Other Seasonal Beers (Ask Bartender)
BOTTLES: $??
Bass, Becks, Blue Moon, Bozone Amber (can), Corona, Dos Equis Amber, Dos Equis Lager, Guinness, Harvest Beltian White, Heineken, Kokanee (16 oz can), Labatts, Pygmy IPA, Red Stripe, Rolling Rock, Sierra Nevada, Sol, Stella
Gluten Free: Angry Orchard Crisp, Omission Lager, Omission Pale Ale

IMPORT & SPECIALITY BEER

ON TAP: $4.00
Coldsnow, Going to the Sun IPA, Salmon Fly, Neptunes River Nymph (Bozangeles Lite), 3 Other Seasonal Beers (Ask Bartender)
BOTTLES: $??
Bass, Becks, Blue Moon, Bozone Amber (can), Corona, Dos Equis Amber, Dos Equis Lager, Guinness, Harvest Beltian White, Heineken, Kokanee (16 oz can), Labatts, Pygmy IPA, Red Stripe, Rolling Rock, Sierra Nevada, Sol, Stella
Gluten Free: Angry Orchard Crisp, Omission Lager, Omission Pale Ale

WINE SELECTION

$5.00 a Glass
REDS: Cabernet Sauv, Malbec, Merlot, Pinot Noir
WHITES: Chard, Pinot Grigio, Sauv Blanc, White Zin, Champagne

HAPPY HOUR

4-6pm Daily
Martinis $7 Wine $4 Domestic Beer $2 Well Liquor $2

OTHER SPECIALITIES

• Pomegranate Poinsettia: Champagne, Pomegranate Liqueur, Triple Sec, & OJ $6.00
• Sparkling Pom: Champagne & Pomegranate Liqueur $6.00

SPECIALTY MARTINIS $8

• Kerry’s Salt & Pepper: Premium Vodka, Ruby Red, Splash of Cranberry Juice. Salt Rimmed Martini glass & topped with a dash of Pepper.
• The 20th Century Martini: Tangueray Lillet Blanc Liqueur, Crème de Cocoa & Lemon Juice
• The Marin-i-tini: An Old Classic
Premium Vodka, Peach Schnapps, Blue Curacao, and a twist of lime.
• The Pepperoncini-tini: Premium Vodka, Tomato Juice, & Bloody Mary Mix Garnished with a Pepperoncini & a shake of pepper.
• Little Owl: Three Olives Whipped Cream Vodka, Orange Juice & Cranberry Juice
• Boston Cream Pie: Premium Vodka, Bailey’s Irish Cream, a little essence of Vanilla, with a Chocolate Rimmed glass.
• Flirtini: Premium Vodka, Pineapple Juice, with a splash of Chambord.
• Snowy Owl: Three Olives Strawberry Vodka, Whipped Cream Vodka, Cranberry Juice & A Splash of Cream
• Eves Seduction Martini: Apple Vodka, Amaretto, fresh lemon juice, shaken and strained in to a chilled glass and topped with Champagne
• Tiramisu: Vanilla Vodka, Cream de Cacao & Kahlua with a dash of Amaretto and Cream.
• African Grass Owl: Three Olives Cherry Vodka, Apple Schnapps & a Splash of lime juice
• Pomegranate Cosmo Martini: Citron Vodka, Pomegranate Juice, Triple Sec and a splash of Lemon Juice.
• Burrowing Owl: Three Olives Root Beer Vodka, Coffee Liqueur & a Splash of Cream
• Lemon Drop: 360 Lemon Vodka, Triple Sec & Lemon Juice with Sugar Rim

110 North 2nd Street, Livingston, Montana
Open 4 P.M. Mon-Sat • theowllounge.com