

BREAKFAST

TWO EGGS YOUR WAY* \$16

Two fresh cage-free eggs, pork bacon or turkey sausage, & toast
640 CAL

Served with choice of one side

WESTERN POBLANO OMELET* (GS) \$16

Cage-free eggs, roasted poblano peppers, onions, bacon, salsa, & cheddar cheese 377 CAL

Served with choice of one side

VEGETABLE OMELET* (V) (GS) \$14

Cage-free eggs, spinach, roasted red peppers, tomatoes, fontina & parmesan cheese 368 CAL

Add: turkey sausage or pork bacon +\$2

EGG WHITE BRIOCHE* \$16

Cage-free egg whites, turkey sausage, fontina cheese with spicy aioli on a brioche bun 360 CAL

Served with choice of one side

BACON, EGG & CHEESE BISCUIT* \$15

Bacon, over-easy egg, & cheddar cheese on a biscuit 696 CAL

Served with choice of one side

STEAK & EGG BOWL* (GS) \$18

Hand-sliced flank steak with roasted fingerling potatoes, blend of cheddar cheese, over-easy egg, Hollandaise sauce, & chives 788 CAL

BELGIAN WAFFLE (V) \$14

Belgian waffle with a honey citrus syrup, oranges, fresh berries, & Greek yogurt 704 CAL

AVOCADO TOAST (V) \$14

Avocado, multi-grain bread, roasted tomatoes, arugula, & parmesan cheese 598 CAL

Add: an egg* +\$2

CLASSIC OATMEAL (V) (GS) \$10

Oatmeal served with brown sugar, pecans, & seasonal berries 290 CAL

HOTEL FAVORITES

STEAK, EGG & CHEESE SANDWICH* \$18

Grilled steak, cage-free eggs, and melted Mozzarella on a toasted bun 736 CAL

BOZEMAN OMELET \$16

Red Peppers, Onions, Ham, Cheddar Cheese 375 CAL

SIDES

ROASTED FINGERLING POTATOES (V) (GS) 144 CAL \$3

FRESH FRUIT (V) (GS) 65 CAL \$3

BREAKFAST SALAD (V) (GS) 59 CAL \$3

TOAST AND MUFFINS \$3

Ask your server for today's selection

BACON (GS) 160 CAL \$3

TURKEY SAUSAGE (GS) 140 CAL \$3

YOGURT (V) (GS) 80 CAL \$5

BEVERAGES

SIMPLY® ORANGE JUICE \$3

FRESHED BREWED COFFEE \$3

HOT TEA \$3

LATTE \$4

SINGLE SHOT ESPRESSO \$3

DOUBLE SHOT ESPRESSO \$5

20oz SMARTWATER® \$4

DINNER

FLATS & SMALL PLATES

APPLE & BRIE FLATBREAD ^(V) \$16

Garlic aioli with brie, Granny Smith apples, arugula, & a balsamic glaze 1115 CAL

STEAK FLATBREAD* \$16

Flank steak with roasted garlic sauce, parmesan, gorgonzola, & pesto drizzle 1272 CAL

CAPRESE SALAD ^(V) \$10

Ripe tomato, mozzarella cheese, pesto & basil drizzle, with arugula and black pepper crostini 566 CAL

STEAK SKEWERS* \$18

Seared flank steak, soy glazed dipping sauce 686 CAL

Served with arugula salad & toasted crostini

OVEN-BAKED SHRIMP* ^(GS) \$16

Mediterranean seasoned shrimp with a parmesan crust, roasted tomatoes & a lemon garlic white wine sauce 540 CAL

Served with toasted baguette

ROASTED CHICKEN WINGS* ^(GS) \$16

Roasted chicken wings tossed with a spicy, sweet, harissa sauce or smokey barbecue sauce 1484 CAL

Served with ranch

HOTEL FAVORITES

BUFFALO CHICKEN FLATBREAD* \$16

Spicy buffalo chicken, ranch drizzle, and melted cheese on flatbread 973 CAL

MOZZARELLA STEAK SANDWICH* \$18

Grilled steak, melted mozzarella, and savory sauce on brioche bread 678 CAL

SIDES

SIDE SALAD ^(V) 141 CAL \$5

ROASTED BROCCOLI ^(V) 167 CAL \$5

FINGERLING POTATOES ^(V) 545 CAL \$5

MACARONI & CHEESE ^(V) 636 CAL \$5

DESSERTS

CHOCOLATE MOUSSE CAKE ^(V) 450 CAL \$9

APPLE TART ^(V) 665 CAL \$8

BEVERAGES

An assortment of Coca-Cola® beverages available.

HANDHELDS & SALADS

ORIGINAL BURGER* \$16

All-beef patty, cheddar cheese, romaine lettuce, tomato, red onion & spicy garlic aioli on a brioche bun 780 CAL

Add: bacon \$2

Served with your choice of one side

MOZZARELLA CHICKEN SANDWICH* \$14

Toasted brioche bun with seasoned chicken breast, roasted red peppers, fresh mozzarella cheese, spinach & garlic mayo 606 CAL

Served with your choice of one side

SOUTHWEST SALAD* ^(GS) \$15

Chopped romaine, Southwest seasoned chicken breast, corn, black bean & tomato salsa, shredded fontina, avocado, shaved red onions, fresh cilantro, lime garnish, served with an avocado ranch dressing & crispy tortilla strips 380 CAL

Add: steak 250 CAL \$5 | shrimp 90 CAL \$6

COBB SALAD* ^(GS) \$14

Chopped romaine, hard-boiled egg, fresh tomatoes, spicy brown sugar bacon, gorgonzola cheese, & creamy poblano dressing 529 CAL

Add: chicken 130 CAL \$4 | steak 250 CAL \$5 | shrimp 90 CAL \$6

^(GS) GLUTEN SENSITIVE ^(V) VEGETARIAN

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

BAR

WINES

WHITE	GLASS/BOTTLE	RED	GLASS/BOTTLE	SPARKLING	GLASS/BOTTLE
HOUSE CHARDONNAY Silver Gate, California	\$7/25	HOUSE CABERNET SAUVIGNON Silver Gate, California	\$7/25	HOUSE SPARKLING Silver Gate Cava Brut	\$10/36
CHARDONNAY William Hill Coastal Collection Central Coast, California	\$16/60	HOUSE PINOT NOIR Silver Gate, California	\$7/25	PROSECCO La Marca Prosecco, Prosecco, Italy	\$12/-
SAUVIGNON BLANC Kim Crawford Marlborough, New Zealand	\$12/44	CABERNET SAUVIGNON Liberty School, Paso Robles, California	\$16/60	ROSÉ Rosé (Still): La Vielle Ferme Organic Rhone, France	\$12/44
PINOT GRIGIO Silver Gate, California	\$7/25	PINOT NOIR Dough, Oregon	\$16/60		
RIESLING Chateau Ste. Michelle Columbia Valley, Washington	\$8/28	RED BLEND Murphy-Goode, California	\$12/44		

BOTTLED BEER & BEYOND

COORS LIGHT	\$6
MODELO	\$7
WHITE CLAW HARD SELTZER Black Cherry	\$6
KONA BIG WAVE GOLDEN ALE	\$7
BLUE MOON	\$7
STELLA ARTOIS	\$7
BUDWEISER	\$6
NEW BELGIUM FAT TIRE	\$7
HEINEKEN	\$7
HEINEKEN 0.0 NON-ALCOHOLIC	\$5
ANGRY ORCHARD HARD CIDER	\$6

COCKTAILS

SUPERFRUIT COSMOPOLITAN Absolut Vodka, black cherry, pomegranate, and cranberry juices	\$12
PEACH BOURBON SMASH Four Roses Bourbon infused with basil, peaches, and black cherry	\$12
AMARETTO SPRITZ Amaretto and fresh basil-infused Aperol and Prosecco	\$13
SLEEPY BEE Beefeater Gin with Honey, tart lemon, and relaxing chamomile tea	\$13
PINEAPPLE MOJITO Crushed pineapple, Bacardi Island Rum, lime and fresh mint	\$12
HIBISCUS PALOMA Hibiscus infused with Hornitos Silver Tequila, lime, and a sparkling grapefruit refresher	\$13

DRAFT

MICHELOB ULTRA	\$6	VOODOO RANGER IPA	\$7
LOCAL ROTATION	\$7		