



Breakfast

Eggs & Entrees

Inn-Joy-Able Breakfast \$13.5

Two eggs any style, choice of sausage links, bacon, or ham served with hashbrowns and toast.

Chicken Fajita Omelet \$16.5

Thin sliced seasoned chicken breast, onions, peppers, jack cheese, topped with a little Pico served with hashbrowns and toast; salsa and sour cream on the side.

Blackened Steak Omelet \$17.5

Blackened sirloin with peppers, onions, mushrooms, topped with blue cheese crumbles served with hashbrowns and toast.

Egg-Ceptional Omelet \$15.5

Your choice of sausage, bacon, or ham; peppers, onions, spinach, tomatoes, mushrooms, jalapenos, and choice of cheddar, Swiss, American or pepper jack served with hashbrowns and toast.

Avocado Toast \$15.5

Thick sliced wheatberry toast with chef's signature avocado spread, topped with slices of fresh ripe tomato, two poached eggs, crispy crumbled bacon and Everything bagel seasoning served with hashbrowns. (contains nuts)

Eggs Benedict \$16.5

Two poached eggs, Canadian bacon, stacked on a toasted English muffin and topped with creamy hollandaise sauce served with hashbrowns.

Veggie Benedict \$15.5

Two poached eggs, house roasted mushrooms, onions, tomatoes, spinach, bell peppers piled high on a toasted English muffin, topped with hollandaise sauce served with hashbrowns.

Chicken Fried Steak Benedict \$17.5

House made lightly breaded chicken fried steak served on an oversized southern style biscuit, topped with caramelized onion, two poached eggs, hollandaise sauce, smoked paprika served with hashbrowns.

Country Fried Steak and Eggs \$17.5

Golden brown country fried steak smothered in house made sausage gravy with two eggs any style served with hashbrowns and toast.

Southern Style Biscuits and Gravy Platter \$16.5

House made sausage gravy on top of flaky buttermilk biscuits, served with two eggs any style, two strips of bacon, or sausage links served with hashbrowns.

Griddle

Sweet Cream Flapjacks \$12.5

Three sweet cream pancakes with whipped butter.

Cinnamon Roll Flapjacks \$13.5

Three sweet cream pancakes with cinnamon swirl filling and house made cream cheese glaze drizzle.

Mini Waffles \$13.5

Four crispy mini waffles topped with your choice of strawberry sauce, blueberry sauce, or chocolate chips and whipped cream.

Colossal French Toast \$14.5

Thick Texas toast dipped in our signature egg batter and cooked on the griddle, dusted with powdered sugar and served with whipped butter.

Healthier Side

Greek Parfait \$12.5

Vanilla Greek yogurt with fresh blueberries and house made granola topped with local honey served with an English muffin.

Egg White and Kale Power Bowl \$14.5

Scrambled egg whites, avocado, crispy crumbled bacon, sautéed kale served atop a quinoa and wild rice breakfast blend. (Gluten Free)

Ala Carte Items

- Quaker Oatmeal \$5
- Fresh Berries \$6
- Hashbrowns \$4.5
- One egg any style \$2.5
- Banana \$3.5
- Side of Avocado (half avocado) \$3.5
- Assorted Kellogg Cereal \$4.5
- Toast or English Muffin \$3
- Single Flapjack \$3.5
- Side of Bacon (2) \$5
- Side of Ham (4 oz.) \$5
- Side of Links (2) \$3.5



Dinner

The Startup

Spinach and Artichoke Dip \$12

House made, creamy, cheesy spinach and artichoke dip served with fresh tortilla chips.

Applewood Smoked Bacon Cheese Fries \$13

Crispy fries with melted cheddar and pepper jack cheese, topped with applewood smoked bacon and scallions. Served with house made ranch. (GF)

Elote (Mexican Street Corn) Bites \$11

This twist on traditional Mexican street corn takes spicy Mexican corn off the cob and into amazing bite sized fritters served with Chipotle ranch for dipping.

Wings with House Made Sauce \$9 (6), \$15 (12)

Choose from Buffalo, Asian Kick, or Dry Ranch Rub.

Drinks

Huckleberry Lemonade \$11.50

BOZEMAN SPIRITS, BOZEMAN, MT
Montana Cold Springs Huckleberry Vodka, Lemonade.

Jalapeno Bacon Bloody Mary \$12.50

COWBOY COUNTRY DISTILLING, PINEDALE, WY
Silver Spur Jalapeno Bacon Vodka, bloody mary mix.

Yellowstone Golden Ale \$6.50

LEWIS AND CLARK BREWING, HELENA, MT

Pako's IPA \$6.50

SNAKE RIVER BREWING CO. JACKSON, WY

Moose Drool Brown Ale \$6.50

BIG SKY BREWING CO., MISSOULA, MT

Entrees

BBQ Chicken Bacon Mac & Cheese \$20

House made cheddar bechamel sauce over cavatappi pasta with choice of grilled or crispy chicken tossed in sweet smoky BBQ sauce and topped with applewood smoked bacon. Served with garlic toast.

Portobello Mushroom Ravioli \$19

Creamy cheese and portobello mushroom ravioli tossed in our house specialty garlic Parmesan cream sauce topped with fresh Parmesan cheese. Served with garlic toast.

Authentic Sinaloa Street Tacos \$18

Three fire grilled corn tortillas with choice of marinated steak or chicken, melted quesadilla cheese, shredded lettuce, onion and cilantro, topped with house made salsa. Served with choice of golden crispy fries or seasonal vegetable.

Traditional Ramen Bowl \$19

Japanese noodle soup; a combination of rich flavored broth, soba noodles, thinly sliced sirloin steak, shredded carrots, mushrooms, scallions, spinach, red onion, cilantro and sesame seeds topped with a boiled egg and a hint of spicy seasoning.

Smash Burgers, Sandwiches & Salads

Western BBQ Smash Burger \$15

6oz. hand pressed ground beef smashed with our signature seasoning, topped with cheddar cheese, bacon, house made BBQ sauce, lettuce, tomato, pickle, and crispy onions on a toasted potato bun. Served with golden crispy fries.

Black & Blue Smash Burger \$16

6oz. hand pressed ground beef smashed with blackening seasoning topped with blue cheese crumbles, lettuce, tomato, pickle and onion on a toasted potato bun. Served with golden crispy fries.

Mountain High Steak Sandwich \$18

Sliced sirloin steak, Boursin cheese, sautéed mushrooms and onions with a chipotle mayo on a toasted potato bun. Served with golden crispy fries.

Nashville Hot Crispy Chicken Club \$16

Ultra crispy fried chicken breast tossed in our house made Nashville hot sauce, applewood smoked bacon, cheddar cheese, lettuce, tomato and onion finished with chipotle mayonnaise on a toasted potato bun. Served with golden crispy fries.

Cranberry Apple Sunflower Salad \$17

Dried cranberries, diced apples, lightly salted sunflower seeds on a bed of mixed greens with choice of grilled or fried chicken. Served with cranberry balsamic vinaigrette.

Asian Chicken Salad \$16

Chopped Romaine, shredded purple cabbage, cilantro, sliced almonds, Mandarin oranges, shredded carrots, green onions, marinated grilled chicken and sesame seeds. Topped with crispy fried noodles. Served with toasted sesame dressing.

Black & Blue Steak Salad \$18

A bed of mixed greens, smoked blue cheese crumbles, red onion, cherry tomatoes, avocado, cucumber, crispy bacon and marinated grilled steak slices. Served with house made blue cheese dressing.