



DINNER

SHAREABLES

MONTANA TOASTS \$16

herbed goat cheese, apple, huckleberry, wildflower honey, ciabatta

SUNFLOWER HUMMUS \$16

toasted pita bread, raw veggies, spiced pepitas, olive oil

TROUT FRITTERS \$19

caper garlic aioli, melted leeks, lemon

FRIED BRUSSELS SPROUTS \$15

prosciutto di parma, basil, lemon, honey balsamic

ROASTED CAULIFLOWER \$16

huckleberry bbq, fresh herbs, spicy slaw

GARLIC SHRIMP \$18

sauteed shrimp, butter, toasted garlic baguette, herbs

SALADS

YELLOWSTONE COBB \$19

romaine, bacon, chicken breast, chickpeas, cucumber, tomato, egg, blue cheese dressing

ARUGULA SALAD \$17

arugula, strawberries, pickled fennel, candied pecans, goat cheese, shallot vinaigrette

SUN DRIED TOMATO CAESAR \$17

sourdough croutons, parmesan, lemon

*+chicken breast \$6 +*UC spiced trout \$8 +shrimp \$9*

ENTREE

***UC SPICED TROUT \$26**

farro, braised greens, stewed peppers

BRAISED CHICKEN THIGH \$23

roasted broccolini, rice, chickpeas, basil pesto

WILD GAME BOLOGNESE \$26

elk, bison, tomato, basil, penne, parmesan

CAMP OUT CHICKEN SANDWICH \$18

spicy slaw, huckleberry BBQ, pickled onion, cheddar, brioche bun, fries, fry sauce

GRAIN BOWL \$21

farro, lemon quinoa, pine nuts, roasted veggies, charred tomato, greens, lemon artichoke dressing

***CANVAS BURGER \$19**

angus beef patty, bacon, cheddar, pickles, grilled red onion, arugula, spicy bbq, toasted bun, fries

*+sub *bison patty or beyond burger \$3*

Beverages

COCKTAILS

SETTING UP CAMP <i>rye, sweet vermouth, orange-cinnamon simple</i>	14
THYME TO RELAX <i>gin, lime, thyme, cardamom bitters</i>	12
THE MADISON <i>mezcal, genepy, pear, vanilla, honey, basil</i>	15
I'M BLUSHING <i>vodka, grapefruit shrub, rosemary, lime</i>	13
JUST SOUTH <i>tequila, aperol, citrus, bitters</i>	12

BREWS ON TAP

PILSNER Bayern Brewing - MT	7
IPA Blackfoot River Brewing - MT	8
CIDER Summit Snowplow - CO	8
Scottish Ale Kettlehouse Cold Smoke - MT	8
PORTER Bozone Brewing Plum Street - MT	8

WINES BY THE GLASS

WHITE

PINOT GRIGIO Altavilla Italy <i>citrus, honeydew melon, stone fruit</i>	11
SAUVIGNON BLANC Sea Pearl New Zealand <i>grapefruit, tropical fruits, melon, grass</i>	11
CHENIN BLANC Mary Taylor France <i>pear, apricot, honey, stone</i>	12
CHARDONNAY The Fableist Central Coast, CA <i>peach, lemon, buttery oak</i>	13
PICPOUL DE PINET Flourensac Poissan France <i>lemon, apple, grapefruit, saline, slate</i>	12
SPARKLING & ROSE	
SPARKLING Treveri Cellars Columbia Valley, WA <i>green apple, pear, lemon curd, toasty bread</i>	12
SPARKLING ROSE Gruet New Mexico <i>strawberry, tangerine, apple</i>	12
Rosé Ancient Peak - One Stone Paso Robles, CA <i>watermelon, kiwi, orange blossom</i>	12

NON ALCOHOLIC

HUCKLEBERRY LEMONADE	6
GRAND TETON BREWING ROOT BEER	6
ICED TEA FROM SMITH TEA	5
FRESH JUICE - orange, apple, grapefruit	4
TRACTOR ORGANIC SODA - cola, diet cola, cherry, lemongrass, blood orange, coconut, cucumber	5

BREWS IN THE CAN

PALE ALE Kettlehouse Fish On - MT	8
BLONDE ALE Jeremiah Johnson - MT	7
IPA Grand Teton Brewing National Parks Series - ID	7
Amber Ale Bozone Brewing - MT	7
SOUR Grand Teton Brewing Breeze - ID	7
N/A BEER Athletic New Wave Hazy IPA - CT	6

RED

PINOT NOIR Vinum Monterey, CA <i>cranberry, cherry, vanilla, earth</i>	14
GAMAY Cht Jairnoux Beaujolais France <i>strawberry, raspberry, oak, mushroom</i>	12
SANGIOVESE Scarpetta Frico Italy <i>cherry, blueberry, smoke</i>	12
MALBEC Cholila Ranch Argentina <i>plum, juicy dark fruits, vanilla</i>	12
CABERNET Decoy Napa Valley, CA <i>blackberry, black currants, spice, chocolate</i>	14