

Breakfast Buffet

ADULTS \$21.99 KIDS 12 & UNDER \$15

BREAKFAST POTATOES

SCRAMBLES EGGS

Plain Scrambled Eggs

Cheese and Veggie Scrambles

ASSORTED BREAKFAST MEATS

Selection of Bacon, Ham or Sausage;
rotates daily

PANCAKES OR FRENCH TOAST

Assorted toppings and syrups; selection may
change daily

FRESH CUT FRUIT

YOGURT AND ASSORTED TOPPINGS

OVERNIGHT OATS AND CHIA

ASSORTED PASTRIES

SELECTION OF CEREALS

COFFEE & TEA

SELECTION OF JUICE

ADDITIONAL BREAKFAST CASSEROLES
AND HOT ITEMS ROTATE DAILY

ALL BUFFET ITEMS SUBJECT TO CHANGE
FROM DAY TO DAY; PLEASE INQUIRE AT
THE RESTAURANT FOR MORE DETAILS

An 18% Gratuity May Be Added to Parties of 6 or More.



Starters

| | |
|--|----|
| BISON NACHOS S, GF Corn Tortilla Chips, Bison and Pork Chorizo, White Cheese Sauce, Pickled Onion, Pickled Cabbage, Black Bean and Corn Salsa, Charred Jalapeño Cream | 16 |
| SMOKED SALMON EVERYTHING DIP GF Scallion Oil, House Potato Chips | 15 |
| CRISPY BUFFALO CAULIFLOWER BITES V Carrots, Ranch Dressing | 14 |
| ROASTED GARLIC AND HERB HUMMUS VE, DF Carrots, Cucumber, Warm Pita Bread | 14 |
| CHIPS AND DIPS GF, V, DF Corn Tortilla Chips, House-Made Salsa, Guacamole | 9 |

Signature Cocktails

Please see our Beverage Menu for Complete Cocktail List

| | |
|------------------------|----|
| HUCKLEBERRY MARGARITA | 13 |
| SMOKED ROSEMARY PALOMA | 14 |

Soup & Salad

| | |
|---|----|
| TOMATO BASIL SOUP VE, DF CUP | 8 |
| BOWL Creamy Tomato Basil Soup, Croutons | 10 |
| BISON CHILI S, GF CUP | 8 |
| BOWL House-Made Bison Chili, Cheese, Onions | 10 |
| SNOWGOOSE HOUSE SALAD VE STARTER | 9 |
| ENTREE Mixed Greens, Tomato, Cucumber, Croutons, Sunflower Seeds, Pickled Onion, Choice of Dressing ADD CHICKEN 7 | 16 |
| PICKLED STRAWBERRY SALAD V, GF Mixed Greens, House-Pickled Strawberries, Candied Pecans, Goat Cheese, House-Pickled Onion, Puffed Quinoa, Roasted Grape Vinaigrette ADD CHICKEN 7 | 19 |
| ST MARY CAESAR V STARTER | 9 |
| ENTREE Romaine Lettuce, Croutons, Cherry Tomatoes, Parmesan Crisp, House-Made Caesar Dressing, Shaved Parmesan ADD CHICKEN 7 | 15 |

Our culinary team would like to thank Montana Coffee Traders, Redneck Meats, Birch Creek Hutterite Colony farms, Genuine Ice Cream, Country Pasta, and our local apiaries and grain farms for producing the highest quality local products we proudly use in our restaurant.

An 18% gratuity may be added to parties of 6 or more.

Consuming raw or undercooked meats, seafood or eggs may increase the risk of foodborne illness.

GF Gluten Friendly DF Dairy Free VE Vegan V Vegetarian S Signature

From the Grill

Sub Gluten Free Bun 2

Served with Fries

SUBSTITUTE SOUP 5
SUBSTITUTE SALAD

BACON CHEESEBURGER 19
1/3 lb Beef Patty, Honey Cured Bacon, Cheddar Cheese, Lettuce, Tomato, Onion, Ciabatta Bun

MUSHROOM TRUFFLE BURGER 20
1/3 lb Beef Patty, Provolone Cheese, Roasted Mushrooms, Truffle Aioli, Arugula, Ciabatta Bun

BISON CHEESEBURGER S 20
1/3 lb Bison Patty, Huckleberry Aioli, Goat Cheese, Pickled Onion, Arugula, Ciabatta Bun

BEYOND VEGGIE BURGER V 16
Beyond Meat Patty, Avocado, Southwest House Sauce, Pickled Onion, Tomato, Mixed Greens, Ciabatta Bun

FRIED CHICKEN SANDWICH 16
Fried Chicken Thigh, Southwest House Sauce, Lettuce, Dill Pickle, Tomato, Ciabatta Bun

Montana Beer

10 Beers on Tap, All Brewed in the State of Montana, See Our Tap List for All Options 7.5

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S Signature

From the Deli

Served with Chips

THREE CHEESE GRILLED CHEESE V 16
Brie, Goat Cheese, Cheddar Cheese, Truffle Aioli, Sourdough

APPLE ALMOND CHICKEN SALAD SANDWICH 17
Classic Chicken Salad, Toasted Almond, Apple, Mixed Greens, Tomato, Brioche Bun

CURRY CHICKPEA WRAP VE 16
Hummus, Roasted Chickpeas, Curry Vegan Mayo, Mixed Greens, Tomato, Pickled Cabbage, Garlic Herb Tortilla.

Desserts

HUCKLEBERRY PIE S 12
Huckleberry Pie, Streusel Topping, Vanilla Ice Cream

CHOCOLATE POT DE CRÈME GF 10
Chocolate Custard, Whip Cream, Crisp Blueberry Topping

BROWN BUTTER KRISPIE TREAT GF 12
Rice Krispie Treat Layers, Marshmallow Cream, Chocolate Ganache, Raspberry Sauce



Starters

| | |
|--|----|
| BISON NACHOS GF | 16 |
| Corn Tortilla Chips, Bison and Pork Chorizo, White Cheese Sauce, Pickled Onion, Pickled Cabbage, Black Bean and Corn Salsa, Charred Jalapeño Cream | |
| SMOKED SALMON EVERYTHING DIP GF | 15 |
| Scallion Oil, House Potato Chips | |
| CRISPY BUFFALO CAULIFLOWER BITES V | 14 |
| Carrots, Ranch Dressing | |
| ROASTED GARLIC AND HERB HUMMUS VE, DF | 14 |
| Carrots, Cucumber, Warm Pita Bread | |
| CHIPS AND DIPS GF, V, DF | 9 |
| Corn Tortilla Chips, House-Made Salsa, Guacamole | |

Signature Cocktails

Please see our Beverage Menu for Complete Cocktail List

| | |
|------------------------|----|
| HUCKLEBERRY MARGARITA | 13 |
| SMOKED ROSEMARY PALOMA | 12 |

Soup & Salad

| | |
|--|----|
| TOMATO BASIL SOUP VE, DF | |
| CUP | 8 |
| BOWL | 10 |
| Creamy Tomato Basil Soup, Croutons | |
| BISON CHILI GF | |
| CUP | 8 |
| BOWL | 10 |
| House-Made Bison Chili, Cheese, Onions | |
| SNOWGOOSE HOUSE SALAD VE | |
| STARTER | 9 |
| ENTREE | 16 |
| Mixed Greens, Tomato, Cucumber, Croutons, Sunflower Seeds, House-Pickled Onion, Choice of Dressing | |
| ADD CHICKEN | 7 |
| PICKLED STRAWBERRY SALAD | 19 |
| V, GF | |
| Mixed Greens, House-Pickled Strawberries, Candied Pecans, Goat Cheese, House-Pickled Onion, Puffed Quinoa, Roasted Grape Vinaigrette | |
| ADD CHICKEN | 7 |
| ADD SHRIMP | 12 |
| ST MARY CAESAR V | |
| STARTER | 9 |
| ENTREE | 15 |
| Romaine Lettuce, Croutons, Cherry Tomatoes, Parmesan Crisp, House-Made Caesar Dressing, Shaved Parmesan | |
| ADD CHICKEN | 7 |
| ADD SHRIMP | 12 |

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GF Gluten Friendly

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VE Vegan

V Vegetarian

Mains

| | |
|--|---|
| <p>BRAISED PORK SHANK GF 34</p> <p>Garlic Herb Mashed Potatoes, Roasted Carrots, Pickled Cabbage, Truffle Red Wine Demi Sauce Pair with Submission, Pinot Noir</p> | <p>SHRIMP AND GRITS GF 32</p> <p>Spicy Shrimp and Andouille Sausage, Cheesy Stoneground Grits, Cajun Stewed Kale, Scallion Oil, Creole Butter Sauce Pair With True Myth, Chardonnay</p> |
| <p>ROASTED HALF CHICKEN GF 28</p> <p>Herbed Fingerling Potatoes, Asparagus Spears, Tarragon Hollandaise Pair with Glacier Golden Ale</p> | <p>BISON RAGU 28</p> <p>Orecchiette Pasta, Bison and Bacon Tomato Cream Sauce, Shaved Parmesan, Garlic Bread Pair with Pessimist, Red Blend</p> |
| <p>RIBEYE GF 40</p> <p>12 oz Ribeye, Garlic Herb Mashed Potatoes, Sauteed Spinach, Caramelized Onion Demi Sauce Pair with Gunsight Rock, Cabernet</p> | <p>PISTACHIO PESTO GNOCCHI 28</p> <p>Potato Dumplings, Pistachio and Basil Pesto, Roasted Red Peppers, Goat Cheese, Garlic Bread Pair with Czechmate Pilsner</p> |
| <p>STEAK FRITES GF 32</p> <p>10 oz Flat Iron Steak, Garlic Herb Shoestring Fries, Lemon Truffle Butter, Kalamata Aioli Pair with Ross Creek Red Ale</p> | <p>CAULIFLOWER MUSHROOM BUDDHA BOWL VE, GF 26</p> <p>Roasted Cauliflower and Mushroom, Black Bean and Corn Salsa, Guacamole, Pickled Onion, Vegan Chipotle Ranch, Jasmine Rice Pair with Poor Farmer Hard Cider</p> |
| <p>RAINBOW TROUT GF 33</p> <p>Herbed Fingerling Potatoes, Roasted Asparagus, Blood Orange Caper Butter Pair with Babich, Sauvignon Blanc</p> | |

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Lunch & Dinner

Burgers & Sandwiches

Served with Choice of Fries, Chips, or Side Salad.

Sub Gluten Free Bun 2

| | |
|---------------------------------|----|
| HAMBURGER | 13 |
| CHEESEBURGER | 14 |
| CHICKEN TENDERS | 13 |
| GRILLED CHEESE V | 12 |
| TURKEY SANDWICH | 12 |
| Cheddar Cheese, Lettuce, Tomato | |

Pasta

| | |
|------------------|----|
| MAC AND CHEESE V | 13 |
|------------------|----|

Available After 5

| | |
|----------------------------------|----|
| BUTTERED PARMESAN NOODLES V | 14 |
| GRILLED CHICKEN BREAST GF | 16 |
| with Mashed Potatoes and Carrots | |

Kids Menu

Beverages

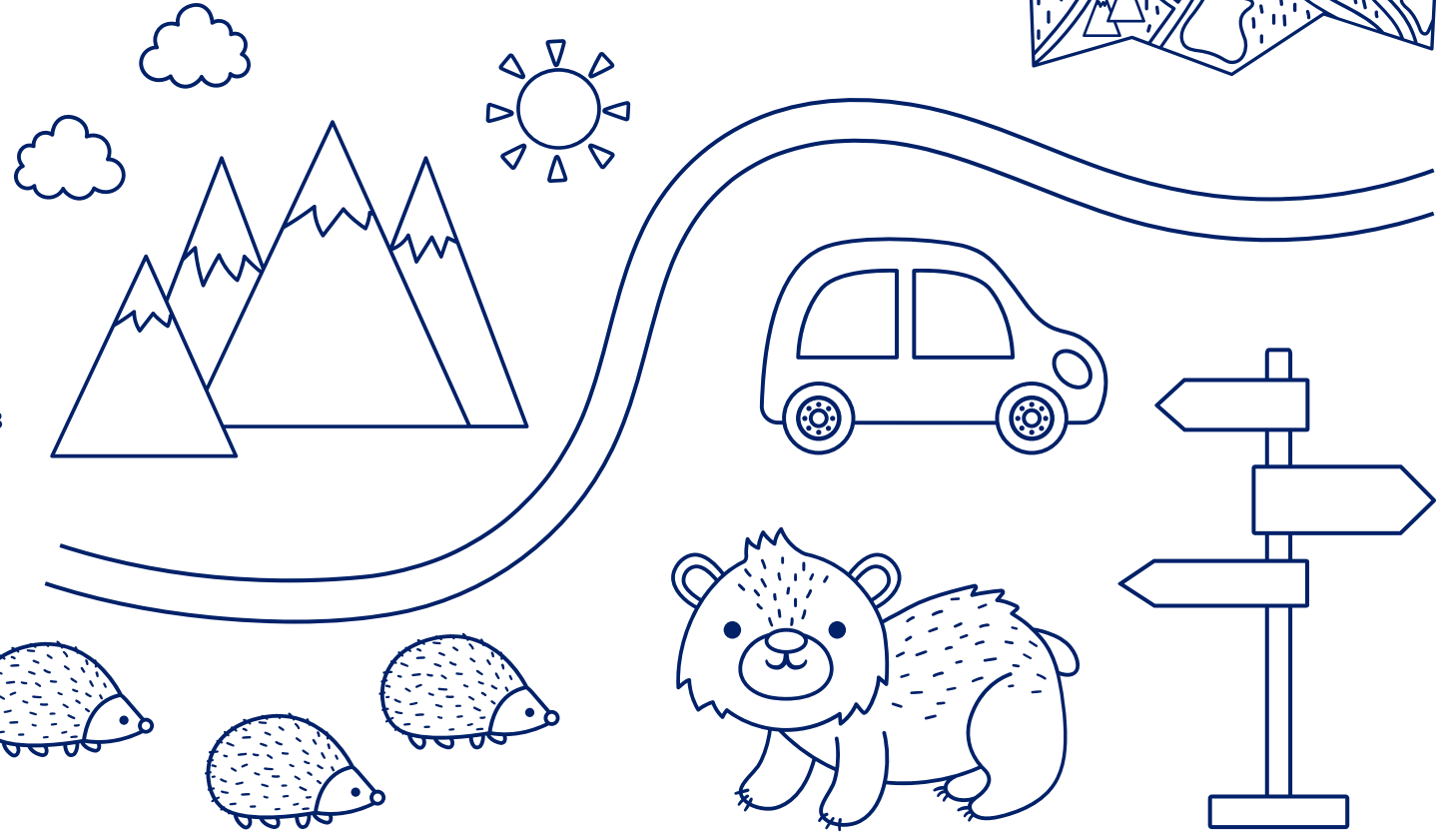
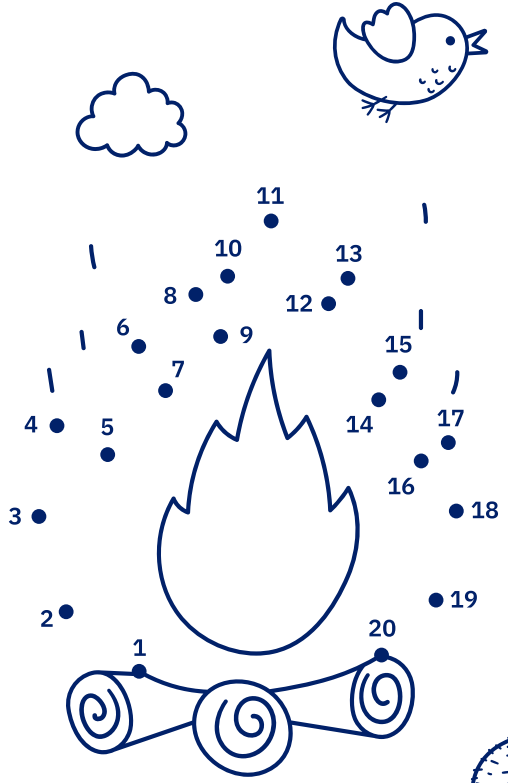
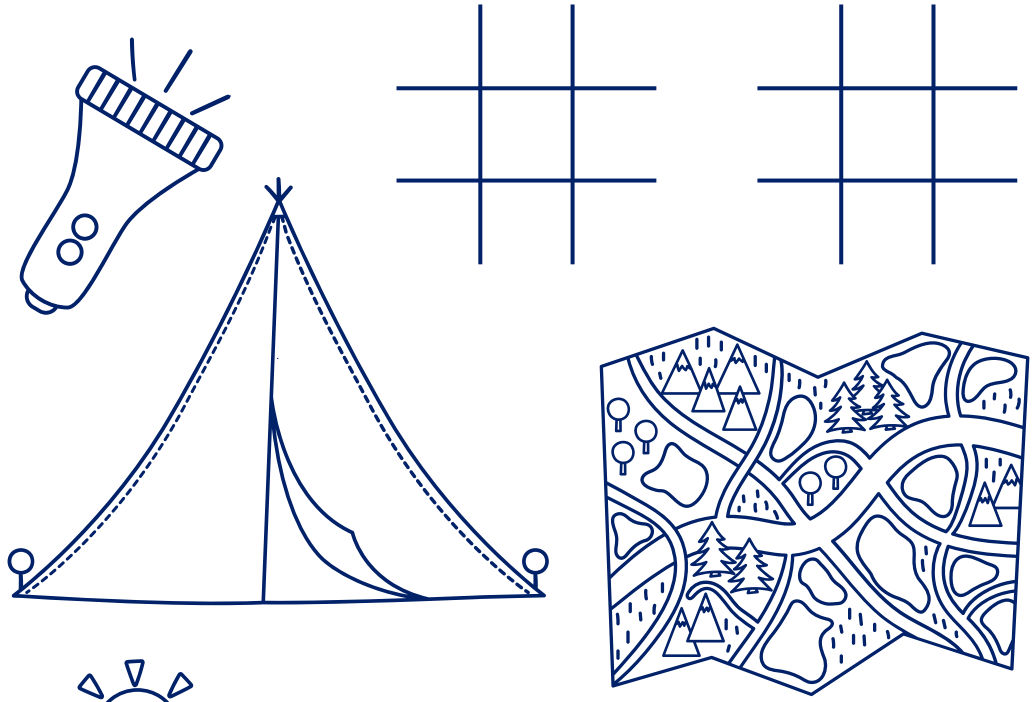
| | |
|----------------------------------|------|
| MILK (2% OR SKIM) | 3.25 |
| ORANGE, APPLE OR CRANBERRY JUICE | 3.25 |
| COCA-COLA PRODUCTS | 3.25 |
| HUCKLEBERRY LEMONADE | 4 |

Treats

| | |
|--|----|
| ICE CREAM | 6 |
| Huckleberry, Vanilla | |
| S'MORES KRISPIE | 12 |
| Rice Krispie Treat Layers, Marshmallow Cream, Chocolate Ganache, Raspberry Sauce | |

BIKE
 FIRE
 GUITAR
 COMPASS
 ROD
 MAP
 BACKPACK
 BOAT

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| M | E | C | O | M | P | A | S | S |
| A | F | B | G | U | I | T | A | R |
| G | I | A | I | B | F | S | R | B |
| U | R | M | N | K | I | R | O | O |
| M | E | B | A | S | E | E | D | A |
| R | O | A | E | P | O | S | B | T |
| B | A | C | K | P | A | C | K | D |



SNOWGOOSE GRILLE

Dessert

- ★ HUCKLEBERRY PIE 12
Huckleberry Pie, Streusel Topping, Vanilla Ice Cream
- CHOCOLATE POT DE CRÈME GF 10
Chocolate Custard, Whip Cream, Crisp Blueberry Topping
- BROWN BUTTER KRISPIE TREAT 12
GF
Rice Krispie Treat Layers, Marshmallow Cream, Chocolate Ganache, Raspberry Sauce
- ICE CREAM GF 6
Huckleberry, Vanilla

Dessert Cocktails

- SALTED CARAMEL WHITE 12
RUSSIAN
Vodka, Kahlua, Cream, Caramel Drizzle
- MOSSY MOOSE MOCHA 12
Montana Coffee Traders Coffee, Hot Chocolate, Vodka, Creme de Menthe, Kahlua, Cream

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SNOWGOOSE GRILLE



Mocktails

HONEY GINGER 6
ORANGEADE
House-Made Orange
Ginger Honey Syrup, Soda
Water, Crystalized Ginger

STRAWBERRY 6
COCONUT
REFRESHER
Unsweetened Coconut
Milk, Strawberry Simple
Syrup, Lemon Juice,
Strawberries

MINT NO-JITO 6
Simple Syrup, Fresh Mint,
Lime Juice, Soda Water

LAVENDER COCONUT 6
LEMONADE
Unsweetened Coconut
Milk, Lavender Syrup,
Lemonade, Lavender Spice

STRAWBERRY 8
MANGO BOBA
REFRESHER
Signature Strawberry
Coconut Refresher with
Mango Popping Boba
Pearls.

Soda & More

COKE BEVERAGES 3.75
Coke, Coke Zero, Diet
Coke, Root Beer, Sprite,
Dr. Pepper, Ginger Ale,
Lemonade

FRESH BREWED 3.75
UNSWEETENED
ICED TEA

HUCKLEBERRY 4.5
LEMONADE

HUCKLEBERRY ICED 4.5
TEA

HUCK PALMER 4.5

COFFEE 3.75
Montana Coffee Traders
Grizzly Blend, Regular or
Decaf

HOT TEA 3.5
Premium Rishi Tea
Earl Grey, English
Breakfast, Jasmine
Green, Turmeric Ginger

Cocktails

- ★ HUCKLEBERRY 13
MARGARITA
Lunazul Tequila, Triple Sec,
Fresh Lime Juice,
Huckleberry Syrup, Lime,
on the Rocks
- SPIKED 13
HUCKLEBERRY
LEMONADE
Wildrye Distilling
Premium Vodka,
Lemonade,
Huckleberry Simple,
Lemon
- ★ SMOKED ROSEMARY 14
PALOMA
Lunazul Tequila,
Fresh Lime Juice,
Rosemary Simple,
Grapefruit Juice, Soda,
Singed Rosemary Sprig
- TOM COLLINS 13
Montgomery Distilling
Whyte Laydie Gin,
Fresh Squeezed Lemon
Juice, Soda
- FIRE IN THE HOLE 15
Glacier Distilling
Fireweed Bourbon,
Lemon Juice, Lemonade,
Rosemary Simple,
Lemon, Rosemary Sprig
- HUCKLEBERRY MULE 14
Dry Hills Distillery
Huckleberry Vodka,
Ginger Beer, Fresh Lime
Juice, Lime
- MANHATTAN 15
Old Overholt
Rye Whiskey,
Sweet Vermouth, Bitters,
Bordeaux Cherry,
Smoked Cherry Wood
- ★ CUCUMBER SPRITZ 15
Spotted Bear Spirits
Vodka, St Germain,
Cucumber,
Fresh Lime Juice,
Mint Simple, Soda
- MIDNIGHT FOREST 16
OLD FASHIONED
Spotted Bear Spirits
Midnight Forest Bourbon,
Orange Simple, Bitters,
Bordeaux Cherry,
Orange
- ★ MANGO- 15
HUCKLEBERRY
BOBA-RITA
Signature Huckleberry
Margarita with Popping
Mango Boba Pearls

★ Signature

**Montana-made Spirits Featured
in Our Signature Cocktails**

Wildrye Distilling, Bozeman
Montgomery Distilling, Missoula
Glacier Distilling, Coram
Dry Hills Distillery, Bozeman
Spotted Bear Spirits, Whitefish

**Ask your server about other
Montana-made spirits**

Draft Beer

Pint

7.5

FLATHEAD PREMIUM
LAGER 5.6%, IBU 14
Flathead Lake Brewing Co.
Bigfork, MT

★ CZECHMATE PILSNER
ABV 5.1%, IBU 26
Red Lodge Ales
Red Lodge, MT

HUCK IT HUCKLEBERRY
BLONDE ALE
ABV 5.0%, IBU 10
Big Sky Brewery
Missoula, MT

DAMSEFLY IPA
ABV 5.3%, IBU 25
Mountains Walking Brewing
Bozeman, MT

BEAR'S DELIGHT HONEY
WHEAT ALE
ABV 4.9%, IBU 19.1
Thirsty Street Brewing
Billings, MT

★ ROSS CREEK RED ALE
ABV 6.5%, IBU 27
Cabinet Mountain Brewing Co.
Libby, MT

POCKET COWBOY
MEXICAN LAGER
ABV 4.7%, IBU 19
Highlander Beer
Missoula, MT

HUNGRY HORSE
HAZY IPA
ABV 6.5% IBU 40
Sacred Waters Brewing,
Kalispell, MT

★ GLACIER GOLDEN ALE
ABV 5.2%. IBU 12
Lewis & Clark Brewing Co.,
Helena, MT

COLD SMOKE
SCOTCH ALE
ABV 6.5%, IBU 11
Kettle House Brewing
Missoula, MT

★ Signature

Seltzer

CITRUS COWBOY 6
HARD SELTZER
ABV 5%
Water Works
Missoula, MT

MOUNTAIN BERRY 6
HARD SELTZER
ABV 5%
Water Works
Missoula, MT

HUCKLEBERRY HARD 8
SELTZER
ABV 5%
Bozeman Bubble Co.
Bozeman, MT

Cider

POOR FARMER CIDER 6
ABV 6.5%
Western Cider
Missoula, MT

APRICOT HAZE 7
CIDER
ABV 6.1%
Stem Ciders
Lafayette, CO

BLACKBERRY LIME 7
CIDER
ABV 5.5%
Shacksbury Cider
Vergennes, VT

N/A Beer

UPSIDE DAWN 6
GOLDEN ALE
ABV < 0.5%
Athletic Brewing Co.
Milford, CT

Red Wine

| | 6oz | 9oz | Btl |
|--|-----|-----|-----|
| Cataclysm Red Blend <i>Columbia Valley, WA</i> | 11 | 14 | 38 |
| Pessimist Red Blend <i>Paso Robles, CA</i> | 14 | 17 | 55 |
| Submission Pinot Noir, <i>Central Coast, CA</i> | 12 | 15 | 45 |
| Gunsight Rock Cabernet, <i>Sonoma County, CA</i> | 13 | 16 | 50 |
| Luke Cabernet, <i>Columbia Valley, WA</i> | 14 | 17 | 55 |
| Viña Cobos Felino, <i>Malbec, Argentina</i> | 13 | 16 | 50 |

White Wine

| | 6oz | 9oz | Btl |
|--|-----|-----|-----|
| True Myth Chardonnay, <i>Central Coast, CA</i> | 13 | 16 | 50 |
| Pike Road Chardonnay, <i>Willamette Valley, OR</i> | 12 | 15 | 45 |
| Babich Sauvignon Blanc, <i>NZ</i> | 12 | 15 | 45 |
| Whitehaven Sauvignon Blanc, <i>NZ</i> | 13 | 16 | 50 |
| Scarpetta Pinot Grigio, <i>Venezia, IT</i> | 11 | 14 | 38 |
| Duck Pond Pinot Gris, <i>Willamette Valley, OR</i> | 11 | 14 | 38 |

Sparkling

| | |
|--|----|
| Le Contesse Prosecco, <i>IT</i> (200 ml) | 14 |
|--|----|

Dessert

- ★ HUCKLEBERRY PIE **12**
Huckleberry Pie, Streusel Topping, Vanilla Ice Cream
- CHOCOLATE POT DE CRÈME **GF** **10**
Chocolate Custard, Whip Cream, Crisp Blueberry Topping
- BROWN BUTTER KRISPIE TREAT **GF** **12**
Rice Krispie Treat Layers, Marshmallow Cream, Chocolate Ganache, Raspberry Sauce
- ICE CREAM **V** **6**
Vanilla, Huckleberry

Dessert Cocktails

- SALTED CARAMEL WHITE RUSSIAN **12**
Vodka, Kahlua, Cream, Caramel Drizzle
- MOOSE MOSS MOCHA **12**
Montana Coffee Traders Coffee, Hot Chocolate, Vodka, Creme de Menthe, Kahlua, Cream

Hugh and Margaret Black's story of romance, resilience and entrepreneurship unfolded over decades.

After tying the knot in 1932, the couple constructed a modest grocery store and gas station at the crossroads of Highway 89 and the Going-to-the-Sun Road. Growing tourism led to expansion — cozy cabins and the Curly Bear Cafe were the first additions to what would become St. Mary Village. Despite challenges, including the Second World War, floods and wildfires, Hugh and Margaret remained unshaken. The pair were inseparable until Hugh's passing in 1983, followed by Margaret's in 2008 at the remarkable age of 105.

St. Mary Village now boasts 127 guest rooms across seven facilities, along with various dining and shopping outlets. Nearly a century later, Hugh and Margaret Black's legacy lives on here.

