

Breakfast

BREAKFAST QUESADILLA*	18
Choice of Bacon, Sausage, or Veggie Sausage, Scrambled Eggs, Cheddar Jack, Breakfast Potatoes Southwest Ranch, Salsa	
GUACAMOLE TOAST* GFA	14
Guacamole, Scrambled Eggs, Greens, Breakfast Potatoes	
♦BREAKFAST SAMMY* GFA	15
Choice of Bacon, Sausage, or Veggie Sausage, Fried Eggs, Cheddar, Croissant, Breakfast Potatoes	
PANCAKES	10 13
Buttermilk Pancakes, Whipped Butter, Maple Syrup	
ADD HUCKLEBERRIES	5

Scrambles

ALL SERVED WITH BREAKFAST POTATOES AND SOURDOUGH TOAST

DENVER* GF	18
Ham, Bell Pepper, Onion, Cheddar	
WHITEFISH* GF, V	18
Spinach, Tomatoes, Bell Pepper, Feta	

Lighter Start

OATMEAL GF, V, DFA	12
Milk, Brown Sugar, Fresh Fruit, Pecans	
BERRY CRUNCH BOWL V	14
Strawberries, Blueberries, Bananas, Yogurt, Granola	

Beverages

	12oz	16oz
DRIP COFFEE	3.75	
JUICES	4	
Orange, Cranberry, Grapefruit		
LATTE	6	6.5
MOCHA	6.5	7
AMERICANO	4	4
CHAI TEA	6	6.5
DIRTY CHAI	7	7.5
HOT CHOCOLATE	5	5.5
FLAVORS	1	
VANILLA, CARAMEL, HAZELNUT, GHIRARDELLI CHOCOLATE, IRISH CREAM, PEPPERMINT, HUCKLEBERRY, RASPBERRY SUGAR FREE: VANILLA, HAZELNUT, CARAMEL		
MILK ALTERNATIVE	1.5	
ALMOND OR OAT MILK		

Breakfast Cocktails

BLOODY MARY	17
Wild Rye Distilling Premium Vodka, House-Made Bloody Mix, Lemon, Celery, Pepperoncini, Olives, Tomato	
CAESAR	17
Wild Rye Distilling Premium Vodka, House-Made Caesar Mix, Lemon, Celery, Pepperoncini, Olives, Tomato	
MIMOSA	16
Choice of Orange, Pineapple, Cranberry, or Grapefruit Juice, La Marca Prosecco	
SCREWDRIVER	10
Wild Rye Premium Vodka, Orange Juice	
IRISH COFFEE	10
Bailey's Irish Cream, Coffee	

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.

♦ Signature **GF** Gluten Friendly **GFA** Gluten Friendly Available **VE** Vegan **V** Vegetarian **DFA** Dairy Free Available



A Glacier Tradition Since 1945

Long before the park was established in 1910, Apgar Village has always been a place of welcome. Visitors came for lakeside cabins, home cooked meals and backcountry adventures. Eddie's Cafe carries that tradition forward.

At the heart of Apgar Village, Eddie's Cafe has welcomed hungry hikers, curious travelers and local families for generations. What began as a modest grocery store transformed by Eddie Brewster in 1945 has grown into a cherished hub for hearty meals and genuine Glacier hospitality.

Rooted in connection, resilience and community, Eddie's is more than just a place to eat. It is where memories are made, stories are shared, and the spirit of Glacier lives on in every bite and every visit.

Handhelds

All Served With House Chips Sub Fries 3 ; Onion Rings 5 ; Side Salad 4	
♦ MONTANA COWBOY BURGER*	21
GFA 6oz Bison Patty, White Cheddar, Onion Ring, BBQ Sauce	
EDDIE'S SMASH BURGER*	20
GFA 6oz Angus Patty, American, Lettuce, Tomato, House Sauce	
BACON CHICKEN WRAP	20
Grilled Chicken, Bacon, Guacamole, White Cheddar, Lettuce, Tomato, House Sauce, Flour Tortilla	
FISH & CHIPS	20
Hand Breaded Fish, Fries, Tartar Sauce, Coleslaw, Lemon	
TURKEY B.L.T.	19
GFA ADD GUACAMOLE Roasted Turkey, Bacon, Lettuce, Tomato, Mayo, Croissant	
	3
BLACK BEAN BURGER	18
V, GFA Black Bean Patty, White Cheddar, Lettuce, Tomato, Guacamole, Mayo	

Bowls

♦ FIESTA BOWL	19
GF Chicken or Tofu, Steamed Rice, Corn & Pinto Bean Salsa, Cheddar Jack, Southwest Ranch, Salsa, Lime	
THAI BOWL	18
VEA, GF, DF Chicken or Tofu, Steamed Rice, Asian Slaw, Cucumbers, Peanut Sauce, Lime	
MEDITERRANEAN GRAINS	17
GF, V Fresh Spinach, Red Quinoa, Farro, Feta, Cucumbers, Tomatoes, Olive Oil, Lemon	

Salads

CAESAR	14
GFA Romaine, Parmesan, Croutons, Caesar Dressing	
HOUSE SALAD	17
GF, VE Romaine, Tomatoes, Cucumbers Candied Pecans, Raspberry Vinaigrette	
ADD TOFU	5
ADD CHICKEN	7

Desserts

ICE CREAM	6 8
Huckleberry or Vanilla	
HUCKLEBERRY COBBLER	12
V Topped With Streusel <i>Add a Scoop of Ice Cream 3</i>	
♦ HUCKLEBERRY PEACH PIE	12
House-Made Huckleberry Peach Pie <i>Add a Scoop of Ice Cream 3</i>	
FLOURLESS CHOCOLATE CAKE	11
GF, V Served With a Scoop of Ice Cream	

N/A Drinks & Mocktails

HONEY GINGER ORANGEADE	7
House-Made Orange Ginger Honey Syrup, Soda Water, Orange	
♦ STRAWBERRY COCONUT	7
REFRESHER Unsweetened Coconut Milk, Strawberry Simple Syrup, Lemon Juice, Strawberries	
HUCKLEBERRY SHRUB	7
House-Made Huckleberry Shrub, Soda Water, Lime Juice, Mint	
DRAFT HUCKLEBERRY CREAM	6
SODA OR ROOT BEER	
HUCKLEBERRY LEMONADE OR	5
ICED TEA	
SODA - COKE PRODUCTS	4
COFFEE - MT COFFEE TRADERS	3.75

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♦ Signature

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DF Dairy Free

VE Vegan

V Vegetarian

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Draft Beer

Pint	8
56 COUNTIES 	
AMERICAN LIGHT LAGER	
ABV 4.2%, IBU 10 KettleHouse Brewing, <i>Bonner, MT</i>	
GLACIER GOLDEN GOLDEN ALE	
ABV 5.0%, IBU 45	
Lewis & Clark Brewing Co., <i>Helena, MT</i>	
HUCK IT 	
HUCKLEBERRY BLONDE ALE	
ABV 5.0%, IBU 10 Big Sky Brewing, <i>Missoula, MT</i>	
STRANGE HAZE 	
HAZY IPA	
ABV 7.4%, IBU 45 Highlander Beer, <i>Missoula, MT</i>	

Canned Beer & More

COLD SMOKE	9
SCOTCH ALE	
ABV 6.5%, 11 IBUs	
KettleHouse Brewing, <i>Missoula, MT</i>	
WHITE CLAW	7
HARD SELTZER	
Black Cherry, ABV 5%	
Mango, ABV 5%	
MONTUCKY	6
LIGHT LAGER	
16oz Can	
MICHELOB ULTRA	6
16oz Can	
COORS LIGHT	6
16oz Can	
PBR	6
16oz Can	

Red Wine

	9oz	Btl
Sea Sun Pinot Noir, <i>Fairfield, California</i>	13	40
Conundrum Red Blend, <i>California</i>	13	40
Waterbrook Clean NA Cabernet Sauvignon, <i>Walla Walla, WA</i>	14	45

Cocktails

Crafted with Care from Local Montana Spirits	
♦ HUCKLEBERRY MARGARITA	14
Lunazul Tequila, Triple Sec, Lime Juice, Huckleberry Simple, Lime, Salt; On the Rocks	
♦ SPARKLING HUCKLEBERRY LEMONADE	15
Whistling Andy Distilling Spirit of Sperry Huckleberry Vodka, Lemon Juice, Huckleberry Simple, Soda, Lemon	
HUCKLEBERRY MULE	15
Whistling Andy Distilling Spirit of Sperry Huckleberry Vodka, Lime Juice, Ginger Beer, Lime, Mint	
CUCUMBER SPRITZ	16
Whistling Andy Distilling Cucumber Gin, St. Germain, Lime Juice, Simple, Soda, Cucumber	
BEARPROOF MULE	18
Glacier Distilling's Bearproof Huckleberry Whiskey, Lime Juice, Ginger Beer, Huckleberries, Lime	
BEAR JAM BRAMBLE	17
Whistling Andy Distilling Pink Peppercorn Gin, Glacier Distilling Huckleberry Liqueur, Lemon Juice, Simple, Lemon	
SPOTTED BEAR MARGARITA	17
Spotted Bear Spirits Agave, Triple Sec, Lime Juice, Agave Syrup, Huckleberry Simple, Lime, Salt, On the Rocks	
♦ EDDIE'S BLOODY MARY	17
Wild Rye Distilling Premium Vodka, House-Made Bloody Mix, Lemon, Celery, Pepperoncini, Olives, Tomato	

White Wine

	9oz	Btl
Giocato Pinot Grigio, <i>Goriska, Slovenia</i>	13	40
Emmolo Sauvignon Blanc, <i>Fairfield, CA</i>	13	40
Waterbrook Clean NA Chardonnay, <i>Walla Walla, WA</i>	14	45

Breakfast

SILVER DOLLAR PANCAKES **V** **12**
Served with Whipped Butter, Maple Syrup

BREAKFAST BOWL **GF** **13**
Choice of Bacon, Sausage, or Veggie Sausage, Scrambled Eggs, Cheddar Cheese, Breakfast Potatoes or Fresh Fruit

CEREAL **9**
Ask Your Server For Selection, Milk, Fresh Fruit

Lunch & Dinner

Gluten Free Bun Available - 2
Fries or Fruit 3 Onion Rings 5

HAMBURGER **12**
Served with Chips

CHEESEBURGER **15**
Angus Patty, American Cheese, Chips

GRILLED CHEESE **V** **12**
Served with Chips

CHICKEN TENDERS **13**
Two Chicken Tenders, Chips, Dipping Sauce

FISH & CHIPS **15**
Cole Slaw, Tartar

Beverages

MILK (WHOLE, ALMOND, OAT) **3.25**

ORANGE OR CRANBERRY JUICE **3.25**

COCA-COLA PRODUCTS **3.25**

CRAFT ROOT BEER **6**

CRAFT HUCKLEBERRY SODA **6**

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