

Soup & Salad

TOMATO BISQUE VE, DF, GFA

CUP 8

BOWL 10

Creamy Tomato Bisque, Croutons

GARDEN SALAD VE, DF, GF

STARTER 9

ENTREE 16

Mixed Greens, Broccoli, Cherry Tomatoes, Cucumber, Red Onion, Carrots, Sunflower Seeds, Choice of Dressing

ADD CHICKEN 7

ST MARY CAESAR V, GFA

STARTER 8

ENTREE 15

Romaine Lettuce, Croutons, Cherry Tomatoes, Caesar Dressing, Shaved Parmesan

ADD CHICKEN 7

APPLE CHERRY SALAD 19

V, DF, GF

Mixed Greens, Dried Cherries, Sliced Apples, Candied Pecans

ADD CHICKEN 7

Dressing Choices

Ranch, Balsamic, Huckleberry Vinaigrette

Starters

★ BISON CHORIZO QUESADILLA* 22

Bison Chorizo, Cheddar Jack Cheese, Sour Cream, Salsa

DIPS PLATE VE, GF 18

Corn Tortilla Chips, Carrots, Celery, Hummus, Salsa, Guacamole

BUFFALO CAULIFLOWER BITES V 15

Crispy Cauliflower, Carrots, Ranch Dressing

SUN DRIED TOMATO ARTICHOKE 16

DIP V

Warm Pita Bread, Carrots, Celery Sticks

CHIPS, SALSA, & GUACAMOLE V 12

Served with Corn Tortilla Chips

Signature Cocktails

★ HUCKLEBERRY MARGARITA 13

HUCKLEBERRY MULE 14

Please see our Beverage Menu for Complete Cocktail List

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 GF Gluten Friendly Available DF Dairy Free VE Vegan V Vegetarian ★ Signature

Burgers & Such

Choice of Fries, Baked Beans, or Coleslaw

BACON CHEESEBURGER* **20**
6 oz Angus Patty, Bacon, Cheddar Cheese,
Lettuce, Tomato, Onion, House Sauce,
Ciabatta Bun

CHUCKWAGON CHICKEN **19**
SANDWICH
Grilled Chicken Breast, Bacon, Cheddar,
Lettuce, Tomato, Onion, House Sauce,
Ciabatta Bun

BRATWURST **17**
4 oz Kielbasa Sausage, Grilled Onions,
House Pickles, Dill Dijonnaise, Hoagie Roll

★ **BISON ROYALE WITH CHEESE*** **24**
6 oz Bison Patty, Swiss Cheese, Grilled
Onions, Lettuce, Tomato, Huckleberry
Mayo, Ciabatta Bun

VEGGIE BURGER V **17**
Black Bean Patty, Swiss Cheese, Lettuce,
Tomato, Onion, Green Goddess,
Ciabatta Bun

SUBSTITUTE GLUTEN FREE BUN **2**
SUBSTITUTE SOUP **4**

Montana Beer

10 Beers on Tap, All Brewed in **8**
the State of Montana, See Our Tap
List for All Options

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Sandwiches

Choice of Fries, Baked Beans, or Coleslaw

TRAILHEAD TURKEY **16**
Sliced Turkey, Cheddar, Lettuce, Tomato,
Huckleberry Mayo, Ciabatta Roll

VEGGIE WRAP V **17**
Hummus, Broccoli, Carrots, Cucumber,
Spinach, Tomato, Cheddar, Balsamic Glaze,
Flour Tortilla

Desserts

★ **HUCKLEBERRY PIE** **12**
Huckleberry Pie, Streusel Topping,
Vanilla Ice Cream

CHOCOLATE POT DE CRÈME GF **12**
Chocolate Custard, Whip Cream,
Crisp Blueberry Topping

HUCKLEBERRY CHEESECAKE GF **13**
Basque Cheesecake, Huckleberry
Compote, Vanilla Bean Whipped Cream

COOKIES & MILK **12**
Two Warm Brown Butter Chocolate
Chip Cookies Served with a Cold Glass
of Milk

GF Gluten Friendly

GF Gluten Friendly Available

DF Dairy Free

VE Vegan

V Vegetarian

★ Signature

Soup & Salad

TOMATO BISQUE VE, GFA	
CUP	8
BOWL	10
Topped with Croutons	
GARDEN SALAD VE, GF	
STARTER	9
ENTREE	16
Mixed Greens, Broccoli, Cherry Tomatoes, Cucumbers, Red Onions, Carrots, Sunflower Seeds, Choice of Dressing	
ADD CHICKEN	7
ST MARY CAESAR V, GFA	
STARTER	8
ENTREE	15
Romaine Lettuce, Croutons, Cherry Tomatoes, Caesar Dressing, Shaved Parmesan	
ADD CHICKEN	7
APPLE CHERRY SALAD	19
VE, GF	
Mixed Greens, Dried Cherries, Sliced Apples, Candied Pecans	
ADD CHICKEN	7
Dressing Choices	
Ranch, Balsamic, Huckleberry Vinaigrette	

Starters

★ BISON CHORIZO QUESADILLA*	22
Bison Chorizo, Cheddar Jack Cheese, Sour Cream, Salsa	
DIPS PLATE VE, GF	18
Corn Tortilla Chips, Carrots, Celery, Hummus, Salsa, Guacamole	
BUFFALO CAULIFLOWER BITES V	15
Crispy Cauliflower, Carrots, Ranch Dressing	
SUN DRIED TOMATO ARTICHOKE DIP V	16
Warm Pita Bread, Carrots, Celery Sticks	
CHIPS, SALSA, & GUACAMOLE V	12
Served with Corn Tortilla Chips	

Signature Cocktails

Please see our Beverage Menu for Complete Cocktail List

★ HUCKLEBERRY MARGARITA	13
BEARPROOF WHISKEY MULE	16

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Mains

ROASTED HALF CHICKEN	GFA, DF	28
Herbed Couscous, Local Vegetables, Pea and Cauliflower Puree, Red Wine Demi-Glace, Fresh Herbs		
Pair with True Myth Chardonnay		
ST. MARY SCHNITZEL		32
Crispy Pork Cutlet, Mashed Red Potatoes, House Pickles, Dill Dijonnaise, Red Wine Demi-Glace, Lemon		
Pair with Czechmate Pilsner		
★BISON STROGANOFF*		45
Braised Bison, Egg Noodles, Pearled Onions, Demi-Glace, Sour Cream, Cornichon		
Pair with Gunsight Rock Cabernet		
★ IDAHO TROUT	GFA	35
Seared Rainbow Trout, Herbed Couscous, Local Vegetables, Lemon-Caper Butter, Chives		
Pair with Babich Sauvignon Blanc		

STEAK FRITES*	GF	36
8 oz Flat Iron Steak, Fries, Chimichurri		
Pair with Pessimist Red Blend		
GRILLED RIBEYE*	GF	59
16 oz Ribeye, Mashed Red Potatoes, Local Vegetables, Red Wine Demi-Glace		
Pair with Luke Cabernet		
TUSCAN SPAGHETTI	V	30
White Beans, Spinach, Cherry Tomatoes, Sun Dried Tomato Pesto Sauce, Balsamic Glaze, Parmesan		
Add Grilled Chicken +7		
Pair with Maloof Pinot Gris		
CAULIFLOWER STEAK	VE, GFA	26
Herbed Couscous, Local Vegetables, Pea and Cauliflower Puree, Chimichurri, Lemon		
Pair with Pike Road Chardonnay		

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Kids Menu

Lunch & Dinner

Burgers & Sandwiches

Choice of Fries, Baked Beans, or Cole Slaw
Sub Gluten Free Bun 2

HAMBURGER 13

CHEESEBURGER 14

CHICKEN TENDERS 13

GRILLED CHEESE V 12

TURKEY SANDWICH 12
Cheddar Cheese, Lettuce, Tomato

Pasta *Available after 5 pm*

PASTA 13
Noodles with Red Sauce

Beverages

MILK (2% OR SKIM) 3.75

ORANGE, APPLE OR 3.75
CRANBERRY JUICE

COCA-COLA PRODUCTS 4

HUCKLEBERRY LEMONADE 5

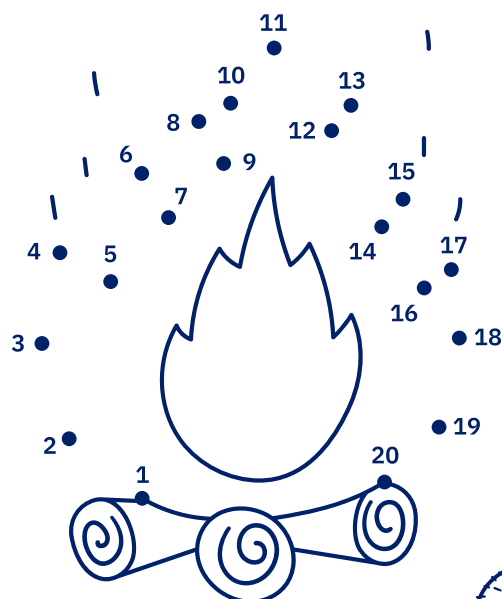
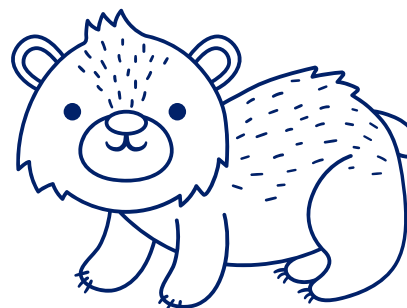
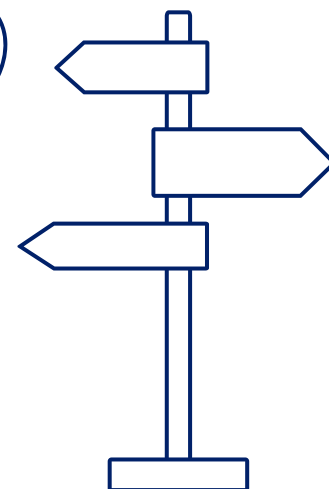
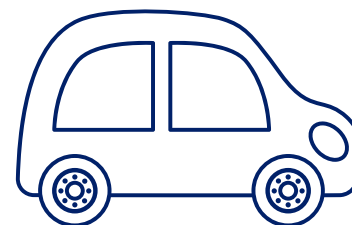
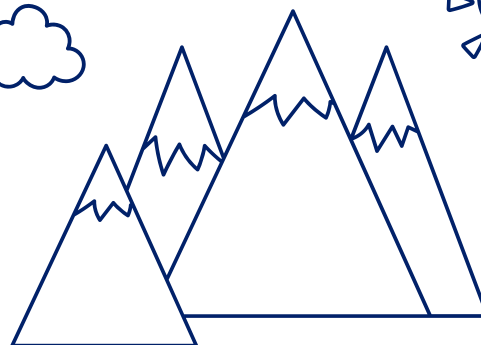
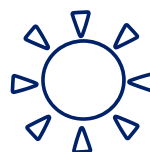
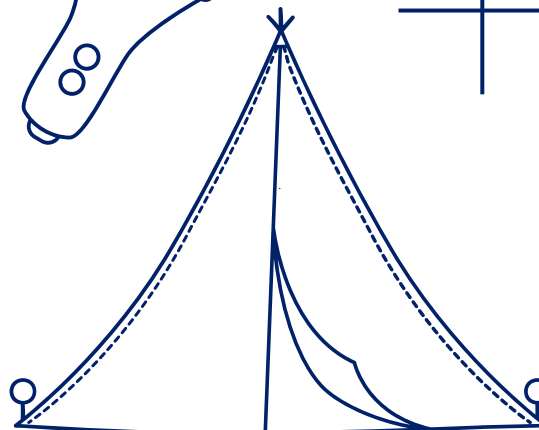
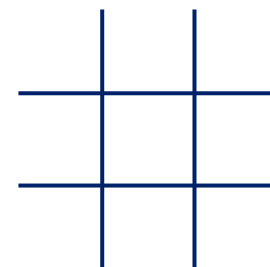
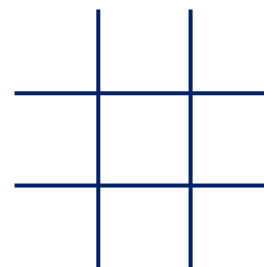
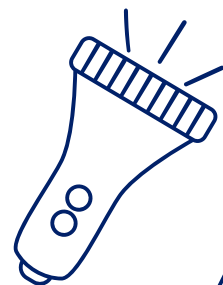
Treats

ICE CREAM 6
Huckleberry, Vanilla

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

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

SNOWGOOSE GRILLE



Mocktails

HONEY GINGER 7
ORANGEADE
House-Made Orange
Ginger Honey Syrup, Soda
Water

STRAWBERRY 7
COCONUT
REFRESHER
Unsweetened Coconut
Milk, Strawberry Simple
Syrup, Lemon Juice,
Strawberries

HUCKLEBERRY 7
COCONUT
REFRESHER
Unsweetened Coconut
Milk, Huckleberry Simple
Syrup, Lemon

★ STRAWBERRY 9
MANGO BOBA
REFRESHER
Signature Strawberry
Coconut Refresher with
Mango Popping Boba
Pearls.

Soda & More

COKE BEVERAGES 4
Coke, Coke Zero, Diet
Coke, Root Beer, Sprite,
Dr. Pepper, Ginger Ale,
Lemonade

FRESH BREWED 4
UNSWEETENED
ICED TEA

★ HUCKLEBERRY 5
LEMONADE

HUCKLEBERRY ICED 5
TEA

HUCK PALMER 5

COFFEE 4
Montana Coffee Traders
Grizzly Blend, Regular or
Decaf

HOT TEA 4
Premium Rishi Tea
Earl Grey, English
Breakfast, Jasmine
Green, Turmeric Ginger

★ Signature

Cocktails

★ HUCKLEBERRY 13

MARGARITA
Lunazul Tequila, Triple Sec,
Fresh Lime Juice,
Huckleberry Simple, Lime,
on the Rocks

SPOTTED BEAR 15

HUCK MARG
Spotted Bear Distilling
Agave, Blue Agave
Nectar, Fresh Lime Juice,
Huckleberry Simple,
Lime, Rocks

GARDEN SPRITZ 15

Whistling Andy
Cucumber Gin,
St. Germain, Soda, Basil,
Tarragon, Rosemary

SPIKED 13

HUCKLEBERRY
LEMONADE
Dry Hills Huckleberry
Vodka, Fresh-Squeezed
Lemon Juice, Soda,
Huckleberry Simple,
Lemon

SMOKED ROSEMARY 15

PALOMA
Lunazul Tequila,
Fresh Lime Juice,
Rosemary Simple,
Grapefruit Juice, Soda,
Singed Rosemary Sprig

HUCKLEBERRY MULE 14

Whistling Andy Spirit of
Sperry Huckleberry
Vodka, Ginger Beer,
Fresh Lime Juice, Lime

BEARPROOF MULE 16

Glacier Distilling
Bearproof Huckleberry
Whiskey, Ginger Beer,
Fresh Lime Juice, Lime

MIDNIGHT FOREST 18

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

Montana-made Spirits Featured in Our Signature Cocktails

Whistling Andy Distillery, Bigfork
Glacier Distilling, Coram
Spotted Bear Spirits, Whitefish
Dry Hills Distillery, Bozeman

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

Draft Beer

Pint

8

★ ST. MARY MOSAIC
MONTANA PALE ALE
ABV 5.5%, IBU 44
Blacksmith Brewing Co.
Stevensville, MT

HUCKLEBERRY HONEY
SEASONAL ALE
ABV 5.1%, IBU 20
Bitter Root Brewing
Hamilton, MT

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

MOOSE DROOL
BROWN ALE
ABV 5.0%, IBU 26
Big Sky Brewery
Missoula, MT

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

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

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

BELTIAN WHITE
WHEAT BEER
ABV 5%, IBU 15
Harvest Moon Brewing Co.
Belt, MT

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

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

Seltzer

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

HUCKLEBERRY FIZZ 10
HARD SELTZER (16oz)
ABV 5%
Bozeman Bubble Co.
Bozeman, MT

N/A Beer

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

Cider

MONTANA ORIGINAL 7
HARD CIDER
ABV 6%
Big Mountain Ciderworks
Kalispell, MT

APRICOT 7
HARD CIDER
ABV 6%
Big Mountain Ciderworks
Kalispell, MT

HUCKLEBERRY 7
HARD CIDER
ABV 6.2%
Avid Cider
Bend, OR

Red Wine

	6oz	9oz	Btl
Cataclysm Red Blend <i>Columbia Valley, WA</i>	11	15	42
Pessimist Red Blend <i>Paso Robles, CA</i>	14	18	55
Submission Pinot Noir, <i>Central Coast, CA</i>	12	16	45
Gunsight Rock Cabernet, <i>Sonoma County, CA</i>	13	17	50
Luke Cabernet, <i>Columbia Valley, WA</i>	14	18	60
Viña Cobos Felino, <i>Malbec, Argentina</i>	13	17	55

White Wine

	6oz	9oz	Btl
Maloof Pinot Gris, <i>Dundee Hills, OR</i>	15	19	64
True Myth Chardonnay, <i>Central Coast, CA</i>	13	17	50
Pike Road Chardonnay, <i>Willamette Valley, OR</i>	12	16	45
Babich Sauvignon Blanc, <i>NZ</i>	12	16	45
Whitehaven Sauvignon Blanc, <i>NZ</i>	14	18	55
Scarpetta Pinot Grigio, <i>Venezia, IT</i>	11	15	38

Sparkling

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

★HUCKLEBERRY PIE 12

Huckleberry Pie, Streusel Topping, Vanilla Ice Cream

CHOCOLATE POT DE CRÈME GF 12

Chocolate Custard, Whip Cream, Crisp Blueberry Topping

HUCKLEBERRY CHEESECAKE GF 13

Basque Cheesecake, Huckleberry Compote, Vanilla Bean Whipped Cream

COOKIES & MILK 12

Two Warm Brown Butter Chocolate Chip Cookies
Served with a Glass of Cold Milk

ICE CREAM V 6

Vanilla, Huckleberry

Dessert Cocktails

★HUCKLEBERRY RUSSIAN 12

Vodka, Kahlua, Glacier Distillery Bearclaw
Huckleberry Cream Liqueur, Cream

SALTED CARAMEL WHITE RUSSIAN 12

Vodka, Kahlua, Willie's Distillery Salted Caramel
Liqueur, Cream

GF Gluten Friendly DF Dairy Free VE Vegan V Vegetarian

★ Signature

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.

