



FIRESIDE ROOM
— AT SAGE LODGE —

BREWS + VIEWS

3 COURSE DINNER MENU // \$75 PER PERSON

APPS *choice of:*

ELOTES

jalapeño-lime aioli, cotija cheese, cilantro

PAIRED WITH: Old Faithful Ale - Grand Teton Brewing, Victor, ID | 4.7% ABV

SAGE LODGE HOUSE SALAD

cucumbers, shallot, candied almonds, blueberries, pecorino, creamy balsamic vinaigrette

PAIRED WITH: Hellgate Honey Hefeweizen - Kettlehouse Brewing Co., Missoula, MT | 4.8% ABV

SPINACH ARTICHOKE DIP

served with fresh baguette

PAIRED WITH: Tippy Truck Blonde - Katabatic Brewing, Livingston, MT | 5.5% ABV

BISON TATAKI

smokey yogurt, basil, herb salad, shallot, tomato

PAIRED WITH: Bozone Amber - Bozeman Brewing Company, Bozeman MT | 5.5% ABV

ENTREES *choice of:*

JACK JACK BURGER

6oz grass-fed beef, bacon-tomato marmalade, brie, arugula, rosemary smoked aioli, on brioche, served with french fries
substitute vegan 'beyond burger' +2 | substitute chicken breast +2 | add fried egg* +3

PAIRED WITH: Strange Cattle IPA - MAP Brewing, Bozeman, MT | 6.5% ABV

12 OZ. FLAT IRON STEAK

fries, chimichurri, poblano sauce

PAIRED WITH: Muley Buck Mosaic Pale Ale - Kettlehouse Brewing Co., Missoula, MT | 6% ABV

FIRE ROASTED HALF CHICKEN

garlic-herb mashed potatoes, honey chicken jus

PAIRED WITH: Pilsener - Bayern Brewing, Missoula, MT | 5.0% ABV

BISON BOLOGNESE

pappardelle, dark roasted hazelnuts, pecorino

PAIRED WITH: Parks IPA - Grand Teton Brewing, Victor, ID | 4.7% ABV

DESSERTS *choice of:*

LOCALLY MADE BASQUE CAKE

lemon curd, berries

PAIRED WITH: Fireside Dry Cider - Western Cider Company, Missoula, MT | 6.5% ABV

WARM BROWNIE SUNDAE

huckleberry compote, chocolate sauce, peanuts, huckleberry + vanilla ice cream

PAIRED WITH: Mountain Berry Wheat - Grand Teton Brewing, Victor, ID | 4.7% ABV

CINNAMON ROLL BREAD PUDDING

vanilla ice cream, maple glaze, candied pecans

PAIRED WITH: Cold Smoke Scotch Ale - Kettlehouse Brewing Co., Missoula, MT | 6.5% ABV

*gratuity not included