

The Buffalo

Whitefish, Montana

For the Table

- The Buffalo’s Wings** (10) – choice of house Buffalo Sauce, Sweet BBQ or Sriracha-Honey.....\$15
- Parmesan Fries** – Beer Battered fries, shaved parmesan, garlic infused olive oil. with house Ranch.....\$10
- Beer Battered Onion Rings** – Basket of rings with a Chipotle Ranch Dipping sauce.....\$10

Local Favorites

- Bison Meatloaf**
Black cherry Glaze, Served with Roasted carrots & Mashed potatoes.....\$19
- Parmesan Crusted Chicken Breast**
Grilled & finished with a lemon pepper aioli. Served with roasted carrots & Mashed Potatoes.....\$18
- Classic Beef Stroganoff**
Cubed New York steak, locally made egg noodles, Crimini mushrooms, white wine cream sauce.....\$19
- Tutie’s Mac ‘n Cheese**
Grandma Tutie’s original recipe. cooked to order with locally made lil’ smokies.....\$16
- Pub-Style Fish ‘n Chips**
Wild Alaskan Cod dipped in our house beer batter. Served over fries with coleslaw & house tartar\$18
- Cali-style Braised Pork Burrito**
Braised & shredded pork shoulder, fries, cheese, onions, avocado, flour tortilla. house salsa & cilantro crema...\$18

Craft Burgers with fries, roasted carrots, coleslaw or mashed potatoes. |parm fries or onion rings +\$2 |house salad \$3

The Chop Shoppe Butcher makes the drop daily—Burger ground fresh. locally made Bun from Ceres Bakery.

- Chef’s Burger of the Week** - Changes weekly. Always delicious. Ask you server for details.....\$16
- Royale** – House 1000 island, American cheese, lettuce, onion, tomato\$15
|Plain Cheeseburger \$14 | Add bacon +\$2 |
- Snow Ghost** – Crispy Onion Strings, blue cheese crumbles, chipotle ranch.....\$16
- Caprese Burger** – House Marinated tomatoes, Fresh mozzarella, fresh basil, balsamic reduction.....\$16
- Good medicine** - Bacon, caramelized onions, smokey cheddar, house BBQ.....\$16
- Hot Date** – Grilled dates, bacon, blue cheese Crumbles, Spicy Sambal Aioli.....\$16
- Hellfire** – Jalapenos, pepper jack cheese, chipotle ranch.....\$16
- Sourdough Patty Melt** – Caramelized onions, 1000 Island, Swiss cheese, On grilled sourdough.....\$16
- Tree Line Veggie Burger** – Garden Burger, mushrooms, feta cheese, Spicy sambal aioli.....\$15

Tacos choice of flour or corn tortillas. with a side of seasoned black beans | upgrade to side choice +\$2 |

- Montana Elk Tacos (3)**
Ground Elk tacos with a roasted corn & black bean salsa, feta cheese & cilantro-lime crema’.....\$17
- Wild Shrimp Tacos (3)**
Thai chili glazed Wild shrimp, pineapple salsa, cabbage, Spicy sambal aioli.\$17

Sandwiches with fries, roasted carrots, coleslaw, or mashed potatoes. |parm fries +\$2 | onion rings +\$2 | house salad \$3|

- Honey-Hot crispy Chicken Sandwich**
Sriracha-honey sauce, pickled red onions, cucumber & a lemon pepper aioli. Ceres bakery Bun\$16
- Grilled Steak Sandwich**
Marinated NY steak, smoked gouda, caramelized onions, Creamy horsey sauce. Grilled Ceres Hoagie.....\$18
- The Greek Gyro**
Lamb/beef blend, House Tzatziki dressing, feta cheese, lettuce, tomato, grilled pita.....\$15
- Chicken & Avocado Sandwich**
Grilled Chicken Breast, Avocado, spring greens, tomato, Lemon pepper aioli. Ceres bakery Bun.....\$16
- Classic Pork Chop Sandwich**
Hand breaded, spicy pickle relish, onions & House made stone-ground mustard. Ceres bakery Bun.....\$16

Dinner Salads | Small starter garden salads or Caesar salads available \$6 |

- Caprese Salad**
Grilled chicken over spinach with fresh mozzarella, house marinated tomatoes, basil & a balsamic reduction.....\$16
- NY Steak Salad**
6oz sliced New York steak, bell peppers, blue cheese crumbles, Crispy onion strings, creamy vinaigrette.....\$18
- Blackened Shrimp Caesar**
Wild caught shrimp, romaine, creamy Caesar dressing, fresh parmesan, house made croutons.....\$17
- The Hot Veggie Salad**
Grilled chicken & sauteed vegetables on a bed of spinach, sunflower seeds, cheese & “Secret Purple Dressing”.....\$16

Dessert: scoop of Sweet Peaks Wild Espresso Ice cream topped with dark chocolate & whipped cream \$5

Since 1979

Whitefish, Montana

Red Wines

Alamos, Malbec
|Argentina \$10 / \$33|

Roco, Pinot Noir
|Willamette Valley, Or \$13 / \$40|

Locations, Red Blend
|California \$13 / \$40|

Mercer Bros, Cabernet Sauvignon
|Columbia Valley, WA \$12 / \$38|

White Wines

Mer Soleil, Chardonnay
|Santa Lucia, Ca \$12/ \$38|

Duck Pond, Pinot Gris
|Oregon \$11 / \$35|

Dry Creek, Sauvignon Blanc
|Napa, CA \$10/ \$33|

Garzo’n, Rose
|Uruguay \$ 10/ \$33|

Mimosas

| 6oz sparkling wine with a juice side car |

\$11 any style

Watermelon
pomegranate
Pineapple
Mango
Guava
Grapefruit
Classic OJ

Beverages

Locally Brewed Draft Root Beer (No refill) \$4
Pepsi, Diet Pepsi, 7up, Mountain Dew, Dr. Pepper \$3
Lemonade \$3
Fresh Brewed Iced Tea \$3
Locally Roasted Coffee Traders Drip Coffee \$3
Hot Chocolate with Whipped Cream \$3
Hot Tea Selection \$2.5
Juice (Orange, Apple, Cranberry, Grapefruit) \$3 / \$5

Old fashion Milk Shakes

Proudly made using sweet peaks ice cream \$8

Wild Espresso ice cream
Madagascar Vanilla
Chocolate
Strawberry
Oreo
Banana
Peanut Butter
Combo 2 Flavors +\$1

We blend all our shakes to order.
please allow a few moments for your shake
to be made with love

MT BREWS

| SIXTEEN OUNCE DRAFT POURS \$7 or list price|

“You will have to realize that in Montana,
drinking beer does not count as drinking”

-Norman Maclean, A River Runs Through It-

Ranch Hand, Hard Cider 6.5%
Western Cider Co, Missoula – 130 miles

Miner’s Gold Hefeweizen 5%
Lewis & Clark Brewing, Helena- 210 Mile

Catch ‘em Lager 5%
Sacred Waters Brewing, Kalispell – 14 miles

Bayern’s Classic Pilsner 5%
Bayern Brewing, Missoula – 130 miles

Galatin American Pale Ale 5.3%
Bozeman Brewing, Bozeman – 327 miles

Hellroaring Hazy I.P.A. 5.9%
Bias brewing, Kalispell – 15 miles

The Hatch NW I.P.A. 6.5%
Highlander, Missoula – 130 miles

Blackfoot Single Malt I.P.A. 6.9%
Blackfoot River Brewing, Helena – 208 miles

Yard Sale Amber Ale 5.5%
Tamarack Brewing, Lakeside – 40 miles

Cold Smoke, Scotch Ale 6.5%
Kettle House Brewing, Missoula – 133 miles

Whiskey Peach Hard Cider – 11%
Western Cider Co, Missoula - 130 miles 18oz Bottle \$13

Mango White Claw - \$5 can

Modelo Especial - \$5 Bottle

Non-Alcoholic Brews

Upside Dawn, Golden Ale \$6 (can)
Athletic Brewing Co. San Diego, CA

Run Wild, I.P.A. \$6 (can)
Athletic Brewing Co. San Diego, CA

Black Butte Porter (NA). \$6 (can)
Deschutes Brewing, Bend OR

Training Wheels, Draft Root beer \$4
Tamarack Brewing, Lakeside – 31 Miles