



## BREAKFAST

### SAVORY

#### SAGE LODGE BREAKFAST // 24

eggs your style, choice of bacon or sausage, toast, served with seasoned breakfast potatoes

#### MONTANA SKILLET

served with two poached eggs

##### **meat & potatoes** // 22

corned beef, potatoes, cheddar cheese

##### **roasted squash** // 19

puffed quinoa, spinach, mushrooms, arugula salad

##### **roasted vegetables** // 19

zucchini, squash, peppers, onion, mushrooms, goat cheese

#### SOUTHWEST ELK OMELETTE // 24

jalapeño-cheddar elk bratwurst, baby spinach, red onion, pepper jack, arugula + fennel salad with toasted spice vinaigrette, served with seasoned breakfast potatoes

#### BENEDICTS

toasted English muffin, two poached eggs, hollandaise, served with seasoned breakfast potatoes

##### **grilled ham** // 21

##### **spinach artichoke florentine** // 22

##### **smoked trout florentine** // 26

#### BISCUITS & GRAVY // 22

housemade buttermilk biscuits, Redneck sausage gravy, fried egg served with seasoned breakfast potatoes

#### SAGE LODGE SCRAMBLE // 20

scrambled eggs, chevre, chives, red onion, roasted butternut squash, spinach, served with seasoned breakfast potatoes

#### SAGE LODGE BREAKFAST SANDWICH // 18

Redneck sausage patty, cheddar cheese, over hard egg, rosemary aioli, English muffin, served with seasoned breakfast potatoes

### SWEET

#### WAFFLES // 16

choice of banana nutella, huckleberry, or chocolate chip + whipped cream

#### GRANOLA // 18

housemade granola, Greek yogurt, fresh berries

#### OAT MILK CHIA PUDDING // 16

housemade granola, fresh berries

#### SMOOTHIE // 12

fresh berries, yogurt, almond milk  
*add protein +3*

#### STEEL CUT OATMEAL // 12

fresh berries, brown sugar, candied nuts, whole milk

### SIDES

#### CROISSANT WITH BUTTER + JAM // 6

#### ALMOND CROISSANT // 6

#### MIXED BERRIES // 8

#### TOAST, BRIOCHE, ENGLISH MUFFIN (GF) // 3

#### SIDE OF POTATOES // 6

#### SIDE OF BACON OR SAUSAGE // 8



vegetarian

# BEVERAGES

## COFFEE, TEA, & MORE

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Juice // 4

Milk // 4

*whole or skim, alternatives: almond, soy, oat*

Ghost Town Coffee // 5

STANLEY Thermos // 14

*Ghost Town coffee*

Single Shot Espresso // 6

Double Shot Espresso // 8

Iced Coffee // 6

Americano // 6

Café Latte // 7

Cappuccino // 7

Mocha // 7

Hot Chocolate // 5

Flavored Syrups // 1

*vanilla, hazelnut, almond, caramel*

Two Leaves and a Bud Tea // 5

## COCKTAILS

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Fireside Old Fashioned // 18

*cocoa puff infused Willie's big horn bourbon /  
burnt vanilla / orange + Angostura bitters*

Montana Bloody Mary // 10

*Wildrye vodka / house-made mary mix / garnish*

Buenos Días // 18

*Sauza tequila / espresso / crème de cacao / simple / vanilla syrup*

Seelbach // 14

*Willie's bighorn bourbon / Cointreau / Angostura bitters /  
Peychaud's bitters / champagne*

Sunrise Floral // 12

*Wildrye vodka / honey lavender / lemon juice / champagne*

Kir Royale // 11

*Crème de cassis / dry champagne*

Bellini // 12

*choice of peach or mango*

Mimosa // 9

Bottomless Mimosa // 24

## BEER & WINE

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Local Draft Beers

*six rotating taps*

Local Canned Beers\*

*ask your server for available selection*

Wines by the Glass

*rotating selection of reds, whites, and bubbles*

*\*non-alcoholic beers available*

*Menus and prices are subject to change. An 18% service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel.  
\*Our friends at the Park County Department of Health would like to inform you that consuming raw or undercooked meats may increase your risk of food-borne illness.*