



BRUNCH

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 (V)
puffed quinoa, spinach, mushrooms, arugula salad
roasted vegetables // 19 (V)
zucchini, squash, peppers, onion, mushrooms,
goat cheese

BENEDICTS
toasted English muffin, two poached eggs, hollandaise,
served with seasoned breakfast potatoes
grilled ham // 21
spinach artichoke florentine // 22 (V)
smoked trout florentine // 26

BISCUITS & GRAVY // 22
housemade buttermilk biscuits,
Redneck sausage gravy, fried egg,
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

VEGETABLE CRUDITE // 18 (V)
hummus, tapenade, chevre, vegetable medley

REUBEN SANDWICH // 21
housemade corned beef, rye bread, sauerkraut,
thousand island dressing, served with fries

BLACK BEAN BURGER // 20 (V)
brioche bun, lettuce, tomato, onion, rosemary aioli,
served with fries

TURKEY, BACON, AVOCADO // 19
spinach wrap, bacon, avocado, shaved turkey,
romaine lettuce, rosemary aioli, served with fries

SWEET

WAFFLES // 16 (V)
choice of banana nutella, huckleberry,
or chocolate chip + whipped cream

GRANOLA // 18 (V)
housemade granola, Greek yogurt, fresh berries

OAT MILK CHIA PUDDING // 16 (V)
housemade granola, fresh berries

STEEL CUT OATMEAL // 12 (V)
fresh berries, brown sugar, candied nuts, whole milk

GREENS

ADD TO ANY SALAD

grilled chicken breast +6
grilled shrimp (3) +12
grilled salmon +15
petite prime filet +19

CLASSIC CAESAR // 15
romaine lettuce, housemade croutons,
pecorino romano, caesar dressing

GEM SALAD // 12 (V)
little gems, pickled red onions, candied pecans,
chevre, toasted spice vinaigrette

BLACK GARLIC RANCH SALAD // 18 (V)
baby greens, crispy shallots, baby tomatoes, radish

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

(V) vegetarian



COCKTAILS

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 bloody mary mix / garnish

FEATURED OLD FASHIONED // market price

please inquire with your server

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

LOCAL DRAFT BEERS // *please inquire with your server*

LOCAL CANNED BEERS // *please inquire with your server*

Non-Alcoholic beer available upon request.



WINES BY THE GLASS

2017 Argyle **Vintage Brut**, Willamette Valley, OR... 16 / 59

2020 Ponzi **Pinot Gris**, Willamette Valley, OR... 13 / 48

2019 Barnard Griffin **Sauvignon Blanc**, Columbia Valley, WA... 11 / 41

2018 Jacob Martin **Chardonnay**, Willamette Valley, OR... 13 / 48

NV Roco Gravel Road, **Pinot Noir**, Willamette Valley, OR... 15 / 56

2017 Helix, **Cabernet Sauvignon**, Columbia Valley, OR... 17 / 68

2019 Domaine de la Madone, **Beaujolais** - Villages Le Perréon... 14 / 52

2018 Boomtown, **Syrah**, Walla Walla, WA... 11 / 41