

SHAREABLES

BEEF TALLOW FRIES | \$16
herbs & housemade garlic aioli

GRILLED SOURDOUGH | \$15
garlic herb butter, hummus, whipped feta

FRIED BRUSSEL SPROUTS | \$14
daily's bacon, parmesan, garlic oil,
balsamic

STEAK & FRITES* | \$25
tallow fries, locally sourced ribeye,
fresh herb chimichurri, garlic aioli

SOUP & SALADS

SEASONAL SOUP
CUP \$8 | BOWL \$12
ask your server for current offering
served with a cheddar scallion biscuit
add side house salad (\$5)

CAESAR SALAD* | \$14
chopped romaine, in-house caesar
dressing, shaved parmesan, sourdough
croutons

WEDGE SALAD | \$16
huckleberry vinaigrette, candied pecans,
radish, soft boiled egg, smoked blue
cheese

BEET MEDLEY | \$16
smoked beets, whipped feta, fresh herbs,
shaved apple, red onion

ADD CHICKEN (\$5) | ADD RIBEYE* (\$12)

HANDHELDS

TUNA SALAD SANDWICH | \$17
local Montana white bread, provolone,
green leaf lettuce, crushed chips

BLT | \$15
daily's bacon, tomatoes, lettuce,
garlic aioli, tarragon on a brioche bun

CHICKEN SANDWICH | \$17
grilled lemon herb chicken breast,
garlic aioli, bacon, pepperjack cheese,
pickles, onion, green leaf lettuce on a
brioche bun

CLASSIC CHEESEBURGER* | \$18
8oz of Montana sourced beef with
lettuce, tomato, onion, American
cheese, garlic aioli on a brioche bun
add bacon (\$3)

BACON BLEU BURGER* | \$19
8oz of Montana sourced beef with
caramelized onion, bacon, smoked blue
cheese, garlic aioli on a brioche bun

ALL HANDHELDS SERVED WITH CHOICE OF
fries

tim's potato chips
sweet potato fries (\$2)
tallow fries (\$3)
side house salad (\$2)
side caesar salad (\$2)

sub gluten free bun (\$2)

BIGGER PLATES

COCONUT CURRY BOWL | \$18
CHICKEN \$23 | TOFU \$22 | RIBEYE* \$30
basmati rice, vegetable medley, herbs

CAM'S TACOS
CHICKEN \$18 | TOFU \$17 | RIBEYE* \$25
three flour tortillas, pickled veggies,
garlic aioli, jalapeño ranch

RIBEYE* | \$42
locally sourced 12oz steak, smashed herb
fingerling potatoes, smoked beet butter,
browned butter dill carrots

DESSERTS

ICE CREAM
SINGLE SCOOP \$5 | DOUBLE SCOOP \$8
vanilla or huckleberry

*consuming raw or undercooked meats may
increase your risk of foodborne illness

parties of 8 or more will be on one
check and charged a 20% gratuity

any tabs left open will be charged and
automatic 20% gratuity

BEVERAGES

SODA | \$3

coke
diet coke
sprite
dr. pepper
root beer
ginger ale
fanta

SHIRLEY TEMPLE | \$4

TEA | \$4

english breakfast
earl grey
green
herbal mint

COFFEE | \$3

local montana coffee traders

LATTE | \$4

add flavor (\$1)
mocha
salted caramel
vanilla

CAPPUCCINO | \$4

HOT CHOCOLATE | \$4

ask for it spiked

HOT APPLE CIDER | \$4

ask for it spiked



wifi network: Loge Camps
password: liveoutsidegoexplore

LOGE (pronounced 'lodge') is more than just a place to stay. Think of us like a home base for your next adventure. Close enough to get here, but far enough to get away. And, with everything you could want to get outside and explore.

CHECK OUT OUR OTHER LOCATIONS

ALTA CRYSTAL, WA | BEND, OR
LEAVENWORTH, WA | MISSOULA, MT
MT. SHASTA, CA | WESTPORT, WA
WOLF CREEK, CO

IN THE WORKS

ST. GEORGE, UT | TAOS, NM
PINETOP, AZ | CRYSTAL SLOPESIDE, WA
ASHEVILLE, NC | CATSKILLS, NY
LENOX, MA | MT. SNOW, VT
SOUTHPORT, ME

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THE IZAAK WALTON RESTAURANT
AT LOGE GLACIER

@logecamps

LIBATIONS

DRAFT

mas fina mexican lager 4.8% abv - carter's brewing* \$6
the bob ipa 6.5% abv - sacred waters* \$7
derailed ipa 6.5% abv - carter's brewing* \$6
hand car hefe 5% abv - carters brewing* \$6
rice rice baby 4.4% abv - bias brewing* \$6

CANNED BEER

nice fella italian pilsner 5.4% - mountains walking brewing* \$6
bavik super pilsner 5.2% - bavik \$5
howdy american lager 4.5% - the post brewing \$4
shrouded summit while ale (gf) 4.5% - ghostfish brewing \$6
bear went out porter 5.4% - mountains walking* \$7
milk stout 6% - left hand brewing \$6
lemonade stand lager 4.7% - smelter city brewing* \$5
kolsch 5.1% - bias brewing* \$6

IPA

damsel fly session ipa 5.3% - mountains walking brewing* \$7
hungry horse hazy ipa 6.8% - sacred waters brewing* \$7
yabai tanuki cold rice ipa 6.9% - new hokkaido* \$7
daruma rice ipa 6.5% - new hokkaido* \$7
double daruma rice ipa 8.5% - new hokkaido* \$5
jewel basin ipa 6.2% - bias brewing* \$6

NON-ALCOHOLIC

upside dawn golden (na) - athletic brewing \$5
run wild ipa (na) - athletic brewing \$5

SELTZER

pineapple craft seltzer 5% - new hokkaido brewing* \$6
mango craft seltzer 5% - new hokkaido brewing* \$6
dragon fruit guava 5% - new hokkaido brewing* \$6

CIDERS

arlo 5.5% - shacksbury cider \$6
stem real dry 6.8% - stem ciders \$6

*made in montana

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WINE

RED

raeburn pinot noir - russian river \$15 | \$50
bull by the horns cabernet sauvignon - pasa robles \$12 | \$40

WHITE

mount fishtail sauvignon blanc- new zealand \$10 | \$40
honig sauvignon blanc - napa valley \$15 | \$50
vino pino grigio - columbia valley \$9 | \$35
sean minor chardonnay - sonoma county \$12 | \$32

ROSE

summer water - central coast ca \$11 | \$35

SPARKING

la contessa prosecco - italy \$8

COCKTAILS

MARION LAKE MARGARITA \$16

lalo tequila, cointeau orange liqueur, lime juice

SCALPLOCK SOUR \$15

glacier distilling's north fork rye*, lemon juice, egg white,
glacier distilling's huckleberry liqueur* & aromactic bitters

MIDDLE FORK ESPRESSO MARTINI \$14

spotted bear's vodka*, cold brew concentrate*, simple syrup, orange
bitters, coffee liqueur*

WALTON SPRITZ \$16

whistling andy's Pink peppercorn or cucumber gin*, elderflower,
glacier distilling pear de vie*, lime juice & sparkling wine

DERAILMENT DAIQUIRI \$14

zacapa no.23, lime juice, simple syrup

*made in montana

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LIQUOR LIST

BOURBON	RYE WHISKEY	VODKA
big horn*	north fork*	
devil's brigade*	trapline rock & rye*	
1889*	harvest and rye*	GIN
straight bourbon whiskey*	sudden wisdom*	
harvest select*	whistle pig 6 year	
orphan girl bourbon cream liqueur*	whistle pig 10 year	TEQUILA
larceny		
basil hayden	CANADIAN WHISKEY	
four roses	pendleton rye 12 year	
woodford reserve	crown royal	
elijah craig	canadian club	
knob creek 9 year		
old forester	JAPANESE	
1792	toki suntory	
maker's mark		
jim beam	IRISH WHISKEY	
bulleit frontier	jameson	
blanton's	bushmills	
knob creek 9 year	redbreast 12 year	
knob creek smoked maple	green spot	
blade and bow		
angels envy	SCOTCH	
traveler	laphroaig 10 year	
old forester	bowmore	
jim beam	macallan 12 year	
evan williams	oban 14 year	
jack daniels	glenfiddich 14 year	
seagram's		
WHEATED WHISKEY	FLAVORED WHISKEY	
mama tried*	bear proof huckleberry whiskey*	
	fire weed cherry whiskey*	
MOONSHINE	sheep dog peanut butter whiskey	
montana honey moonshine*	fireball cinnamon whiskey	
	knob creek smoked maple	

*indicates a local montana spirit

COCKTAIL NAME IDEAS

The Foamer
The Jake
The Ghost's Gimlet
Inn Between
Great Northern Negroni
Marion Lake Margarita
Fire Watch Manhattan
Butte Coffee
Scalplock Sour
Huckleberry Lemonade

WINTER COCKTAIL MENU

OLD '89

local 1889 whiskey, brown sugar, bitters, orange slice, lemon slice, cherry

GREAT NORTHERN NEGRONI

hendrick's gin, campari, martini rossi sweet vermouth, splash of grapefruit juice

FIRE WATCH MANHATTAN

fireweed bourbon, martini rossi sweet & dry vermouth, bitters, cherry

BUTTE COFFEE (HOT)

montana coffee traders montana morning drip coffee, jameson, five farms irish cream, irish butter, brown sugar, whipped cream

THE BEAR HUG (HOT)

warm mountain spring water, bear proof huckleberry whiskey, fresh lemon juice, local montana honey