

MOTHER'S DAY BRUNCH BUFFET

Kids 5-12 - \$25 // Adult (12 and Over) - \$50
priced per person for the buffet; does not include beverages or gratuity

Bison Sausage & Spinach Frittata (GF)

French Toast (V) With Optional Toppings:

Maple Syrup

Whipped Cream

Fresh Strawberries

Scrambled Eggs (GF)

Bacon (GF, DF)

Root Hash (GF, DF, V)

Farro Salad With Radishes, Sugar Snap Peas, Spring Asparagus,
Pickled Ramps, Olives, Pecorino & Microgreens (V)

Spring Salad With Smoked Salmon & Lemon Dill Dressing, Radish,
Pickled Red Onion, Toasted Pepitas, Carrot, Toasted Chickpeas (GF, DF, V)
Optional Topping: Everything Bagel Croutons (V)

Carrot Cake Cupcakes (V)

Montana Berry Cobbler (V)

PARTIES OF 6 OR MORE WILL INCUR A 20% GRATUITY.

GF = GLUTEN FREE / V = VEGETARIAN / DF = DAIRY FREE / VEGAN = NOTED AS SUCH.

V MARCH 23, 2026

MOTHER'S DAY BRUNCH BEVERAGES

OJ \$5 / \$7

LEMONADE \$5 / \$7

HOT CIDER \$5

LOCAL ROASTED COFFEE \$4

STEEP MOUNTAIN HOT TEA \$6

Paradise Mint Green (caffeinated)

Stormcastle Chai (non-caffeinated)

Alpenglow (non-caffeinated, lemon, chamomile)

ATHLETIC ROTATING SELECTION (N/A BEER) \$6

LOCAL ROTATING DRAFT BEER \$7

BOURBON CREAM COFFEE \$9

Coffee & Orphan Girl Bourbon Cream Liquor

MIMOSA \$12

The Classic OJ & Bubbles

FARM WATER \$12

Spotted Bear Agave, Soda, Juiced Lime

FARM BLOODY MARY \$14

Wildrye Vodka, Farm Pickled Veggies & Bacon Slice

WINE

Jenny & Francois From The Tank Rosé, France (Tap) \$10

House White (Tap) \$10

Pavette Pinot Noir, California \$10

Lapis Luna Red Blend, California \$11

TiAmo Prosecco \$11

Almacita Sparkling Rosé \$11