

MENU



Big Dorothy's Favorites

Start out with a house salad for 3. Served with your choice of fries, soup, or potato chips. Add sweet potato waffle fries or filibuster (Parmesan & garlic) fries for an additional 2.

♥ CHICKEN ENCHILADA 15

Chicken, onions & green chilies rolled in a flour tortilla covered in a blend of cheeses & enchilada sauce. Served with chip strips, shredded lettuce, tomatoes, olives, salsa & sour cream. Smothered in white queso 2. Guacamole 2. Jalapeños 1.

MONTUCKY COUNTRY FRIED CHICKEN

TENDERS 16

4 Jumbo tenderloins battered in Montucky spices & fried. Served with coleslaw & fries

♥ BLACKFOOT RIVER AMBER FISH & CHIPS 19

8 oz. of cod dipped in our house-made Blackfoot River Amber beer batter, fried & served with our tartar sauce, coleslaw & your choice of side.

BEER BATTERED BAJA FISH TACOS 18

Cod dipped in our house-made Blackfoot River Amber beer batter topped with chili lime sour cream, cabbage, & tomatoes. Served with cilantro & pineapple salsa and your choice of side. White queso. 2 Guacamole 2. Jalapeños 1.

JIMMY THE GREEK'S GYRO 14

A warm pita topped with your choice of grilled chicken or gyro meat, lettuce, tzatziki sauce, tomatoes, red onions, cucumbers & feta cheese. Served with your choice of side.

Auditions

♥ BROTHEL BITES 12

Our own house-made enchiladas sliced into bites, deep-fried, topped with shredded cheddar & served with our enchilada sauce, sour cream, & salsa.

GIGANTIC PRETZEL 20

A pretzel the size of a large pizza! Served with sweet-mustard, hot-mustard & white queso. Extra queso 2.

♥ BLACKFOOT RIVER CHEESE CURDS 13

Wisconsin white cheddar cheese curds fried in Blackfoot River Amber & served with ranch.

SPICY PICKLE CHIPS 10

Dill pickle chips breaded in a spicy beer batter. Served with sweet mustard & ranch.

CHIPS & QUESO 9

House-made chips & white queso.

WHITE QUESO NACHOS 17

Tri-color tortilla chips topped with white queso, onions, black beans, tomatoes, & black olives. Your choice of grilled chicken, bacon or ground beef. Guacamole 2. Jalapeños 1.

♥ BBQ BRISKET NACHOS 19

Tri-color tortilla chips topped with white queso, red onions, BBQ sauce & Certified Angus Beef Brisket. Add guacamole 2. Add jalapeños 1.

♥ WINDBAG FAVORITE SPICY

CERTIFIED ANGUS BEEF

BLACKFOOT RIVER BREWERY

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Wings

Wings are served on a bed of our fresh house-made chips. Upgrade to fries for 2.

All wings are served with carrots, celery & your choice of ranch or bleu cheese dressings.

ON THE BONE (8) 18

BONELESS (10) 16

Toss your wings in the following sauces:

BUFFALO

Traditional buffalo sauce

JAMESON BBQ

Jameson Irish Whiskey infused in our house-made BBQ Sauce

DRUNKEN CHICKEN

A tangy Asian sauce

MANGO HABANERO

A mango based hot sauce with a KICK!

3-7-77 SAUCE

A mountain hot BBQ sauce made with Montana herbs & spices

GARLIC PARMESAN

A mild Parmesan sauce infused with garlic

HUCKLEBERRY BBQ

Our traditional BBQ sauce infused with Montana huckleberries

SCORPION SAUCE

Infused with scorpion peppers for the hottest sting

BUFFALO PARMESAN

Our garlic Parmesan infused with buffalo

Salads & Soups

HOUSE-MADE SOUP

Cup 3 Bowl 6

HOUSE SALAD Sm 5 Lg 9

Mixed greens, tomatoes, cucumbers, carrots, croutons, onion & your choice of dressing. Add grilled or crispy chicken 4.

CAESAR SALAD Sm 5 Lg 9

Our special Caesar with crisp romaine, croutons, Parmesan cheese, & our house-made Caesar dressing. Add grilled or crispy chicken 4.

BUFFALO CHICKEN SALAD 16

Seasonal greens with crispy or grilled chicken, red onions, tomatoes, carrots, bleu cheese crumbles, & croutons. Served with a Wheat Montana roll.

♥ THE GREEK ISLE 16

Your choice of gyro meat or grilled chicken on a bed of mixed greens topped with kalamata olives, red onions, cucumbers, tomatoes, & feta crumbles. Served with feta vinaigrette & pita bread.

BBQ BRISKET SALAD 17

Mixed greens topped with Certified Angus Beef Brisket, bleu cheese crumbles, tomatoes, red onions & bell peppers. Served with a Wheat Montana Roll.

Dressings —

Ranch, bleu cheese, oil & vinegar, Italian, 1000 Island, Caesar, balsamic vinaigrette, feta vinaigrette or poppy seed vinaigrette, Southwest ranch.

Protein Power

A fully customizable low-carb meal.

PICK YOUR PROTEIN:

Cage Free, Hormone Free Chicken Breast – OR –

Certified Angus Beef Patty 14

Beyond Burger (Veggie) 14

PICK YOUR SIDES:

Two of the following sides are included with your protein:

A low-carb salad, steamed broccoli, cottage cheese, celery or soup. (Add 2 for each additional side.)

Grinders — Served with fries, chips or soup.

Start out with a house salad for 3. Add filibuster (Parmesan & garlic) fries or sweet potato waffle fries for an additional 2. Add a pretzel bun for 1 or a gluten-free bun for 2.

FRENCH DIP 🍷 16

Thinly sliced roast beef with melted Swiss on a hoagie served with au jus. Double roast beef for 3.

♥ REUBEN 14

Thinly sliced corned beef, Swiss cheese, 1000 Island, & sauerkraut on your choice of wheat, sourdough, or rye.

BLT 12

Bacon, lettuce, & tomato on your choice of wheat, sourdough, or rye with mayo. Add cheddar, Swiss, pepper jack, or mozzarella for 1. Double bacon 3.

1/2 SANDWICH & A SIDE 9

Available Monday-Friday until 4pm. Your choice of a 1/2 BLT, Reuben, or French Dip & served with your choice of side.

JAMESON BBQ BEEF BRISKET 🍷 17

Certified Angus Beef brisket topped with coleslaw. Served on a pretzel bun.

CAPITAL CITY CLUB 15

Black forest ham, turkey, bacon, lettuce, cheddar cheese & tomato on pita bread with mayo.

Fresh 1/2 lb. Burgers



Upgrade Any Burger to a Bison Patty for 4

Served with fries, soup or house-made chips. Add Sweet Fries 2. Add Fillibuster Fries 2. Start out with a salad 3. Add a gluten free bun 2. Sub for a Beyond Burger 2. Swap to a pretzel bun 1.

CLASSIC BURGER 🍷 15

Add cheddar, Swiss, mozzarella or pepper jack for 1. Mushroom & Swiss 16. Bacon & Cheddar 16.

MAC & CHEESE BURGER 🍷 18

Topped with bacon chunks and pub mac & cheese.

WEST COAST BURGER 🍷 18

Topped with bacon, guacamole & pepper jack.

THE FIRE TOWER 🔥 🍷 19

Topped with jalapeños, pepper jack, & sriracha mayo. Served on a pretzel bun.

♥ GULCH BURGER 🍷 19

Topped with Certified Angus Beef brisket, Jameson BBQ sauce, grilled onions, & bleu cheese crumbles.

HUCKLEBERRY BBQ BURGER 🍷 18

Topped with pulled pork, Huckleberry BBQ & cheddar on a pretzel bun.

BUFFALO CHICKEN SANDO 🔥 14

Crispy or grilled chicken dipped in our buffalo sauce & topped with bleu cheese crumbles served on a Wheat Montana bun. Add a pretzel bun 1.

PHILLY 15

Thinly sliced roast beef, grilled onions & peppers served on a hoagie and smothered with melted Swiss. Double roast beef for 3.

♥ MONTANA DIP 🍷 20

A double portion of roast beef, bacon, & melted pepper jack cheese. Served on a hoagie with au jus.

♥ HAVANA TO HELENA 15

Our take on a Cuban sandwich. House-roasted pork, Black Forest ham, Swiss cheese, sliced pickles, & house-made sweet mustard. Served on a grilled hoagie roll.

ASIAN PULLED PORK 15

House-roasted pulled pork drenched in Drunken Chicken sauce & topped with coleslaw. Served on a pretzel bun.

Mac & Cheese

All pub mac & cheeses are made to order.

All mac & cheeses are served with a dinner roll. Start out with a house salad for 3. Add soup, chips or fries for 2. Add sweet potato waffle fries or filibuster (Parmesan & garlic) fries for 3. Add gluten free pasta for 4.

CLASSIC 16

Fusilli pasta smothered in cheese sauce.

♥ MONTUCKY FRIED CHICKEN MAC 18

Fusilli pasta smothered in cheese sauce with fried chicken & bacon.

♥ BUFFALO CHICKEN MAC 🔥 18

Fusilli pasta smothered in cheese sauce with fried chicken, bacon & and topped with buffalo sauce.

GARLIC PARMESAN MAC 18

Fusilli pasta smothered in cheese & garlic parmesan wing sauce with fried chicken and bacon.

BRISKET MAC 🍷 20

Fusilli pasta smothered in cheese sauce with Certified Angus Beef Brisket, bacon, red onions, & our house-made Jameson BBQ sauce.

Sweets

CARROT CAKE 9

A moist, spiced cake featuring freshly grated carrots, nuts, raisins & pineapple. Topped with a rich cream cheese frosting.

SEASONAL CHEESECAKE 7

A selection of seasonal cheesecakes. Ask your server for today's selection.

06/2025

A brief history of "Dorothy's Rooms"—
Helena's last bordello – and its proprietor:

Big Dorothy



1933 Great Falls High School colorized yearbook photo of Dorothy Putnam, later known as "Big Dorothy". (From online open history resource: Helena As She Was.)

The building that now houses the Windbag Saloon on its first floor was once the site of "Dorothy's Rooms," a brothel run by Dorothy Josephine Baker from the mid-1950s until a police raid shut down the business in April 1973.

Born Dorothy Putnam, the nickname "Big Dorothy" according to Wikipedia was probably due to her weight, estimated at 240 pounds.

She may have adopted her middle name "Josephine" in honor of one of Helena's best-known madams in the 1800s, Josephine Airey. And Dorothy's new last name may have been inspired by an Eddy's Bakery truck.

Around 1955, Dorothy became proprier of the bordello owned by her predecessor Ida Levy. In the local phone book the business was discreetly listed as "Dorothy's Rooms." Access to the business was also discreet, through a rear entrance on Jackson Street.

Said by many to have a heart of gold, Big Dorothy contributed to community causes (including churches and law enforcement programs), lended money to those in need, and tipped off police to drug dealers.

Well-liked and respected in Helena, many (including public officials) were not happy when Big Dorothy's business was raided in April 1973 and subsequently closed, marking the end of the era of the red light district in Helena.

Big Dorothy was born Dorothy Putnam in Great Falls, Montana on September 30, 1915. She died at at the age of 57 at Montana Deaconess Hospital in Great Falls on May 14, 1973, less than a month after the police raid on her business. On her death certificate, her occupation was listed as "homemaker."



BREAKFAST LIBATIONS

**10am-2pm All-You-Can-Drink
BLOODY MARY BAR
20 • PREMIUM 25**

**10am-2pm All-You-Can-Drink
MIMOSAS 20**

DRUNKEN MINER 8

Miner's Gold, orange juice & peach Schnapps.

HUCKLEBERRY BELLINI 10

Huck puree, a shot of huckleberry vodka & prosecco.

BUTTE ICED LATTE 10

Orphan girl, Vanilla vodka, cream & cold brew.

WAKE UP, JIM!

ESPRESSO MARTINI 10

made with Tito's, Kahlua, Headframe Wake Up Jim Irish Coffee Cream Liqueur & Cold Brew.

CINNAMON TOAST CRUNCH SHOOTER 6

RumChata, Fireball & cream.

BRUNCH

**TRY
OUR NEW
ROCKY MOUNTAIN
HASHBROWNS**
Our signature hashbrown casserole with a cheesy goodness.

THE GULCH BREAKFAST BURRITO 15

A giant 13 inch tortilla filled with sausage, bacon, eggs, onions, peppers, cheddar & Rocky Mountain Hashbrowns. Smothered in your choice of country gravy, white queso or hollandaise. Served with Rocky Mountain Hashbrowns.

EGGS BENNY BURRITO 15

A giant 13 inch tortilla filled with country ham, eggs, cheddar, tomatoes & Rocky Mountain Hashbrowns. Smothered in hollandaise. Served with Rocky Mountain Hashbrowns.

CINNAMON TOAST CRUNCH FRENCH TOAST 14

Our signature cinnamon French toast, topped with Cinnamon Toast Crunch cereal and a sugar glaze. Served with bacon.

CHICKEN & WAFFLES 16

Two pearl sugar waffles topped with fried eggs & Montucky Fried Chicken Tenders. Served with syrup and Rocky Mountain Hashbrowns.

BREAKFAST TOTS 12

Giant tots stuffed with sausage, eggs, cheese and potatoes. Served with gravy & white queso.

CLASSIC BREAKFAST 12

Two eggs prepared the way you like them. Choice of ham, bacon, or sausage, Rocky Mountain Hashbrowns & an English muffin or toast.

HANGOVER MAC 16

Fusilli pasta smothered in cheese sauce with ham, bacon & sausage. Topped with a fried egg.

STARTERS

BROTHEL BITES 12

Our own house-made enchiladas sliced into bites, deep-fried, topped with shredded cheddar & served with our enchilada sauce, sour cream, & salsa.

GIGANTIC PRETZEL 20

A pretzel the size of a large pizza! Served with sweet-mustard, hot-mustard & white queso. Extra queso 2.

BLACKFOOT RIVER CHEESE CURDS 13

Wisconsin white cheddar cheese curds fried in Blackfoot River Amber & served with ranch.

CHIPS & QUESO 9

House-made chips & white queso.

SPICY PICKLE CHIPS 10

Dill pickle chips breaded in a spicy beer batter. Served with sweet mustard & ranch.

WHITE QUESO NACHOS 17

Tri-color tortilla chips topped with white queso, onions, black beans, tomatoes, & black olives. Your choice of grilled chicken, bacon or ground beef. Guacamole 2. Jalapeños 1.

BBQ BRISKET NACHOS 19

Tri-color tortilla chips topped with white queso, red onions, BBQ sauce & Certified Angus Beef Brisket. Add guacamole 2. Add jalapeños 1.

BIG DOROTHY'S FAVS

MONTUCKY COUNTRY FRIED CHICKEN TENDERS 16

4 jumbo tenderloins battered in Montucky spices & fried. Served with coleslaw & fries.

BLACKFOOT RIVER FISH & CHIPS 19

8 oz. of cod dipped in our house-made Blackfoot River Amber beer batter, fried & served with our tartar sauce, coleslaw & your choice of side.

WINGS

All wings are served with carrots, celery & your choice of ranch or bleu cheese dressing. Wings are served on a bed of house-made chips.

ON THE BONE (8) - 18
BONELESS (10) - 16

Toss your wings in the following sauces:

BUFFALO

Traditional buffalo sauce

JAMESON BBQ

Jameson Irish Whiskey infused in our house-made BBQ Sauce

DRUNKEN CHICKEN

A tangy Asian sauce

MANGO HABANERO

A mango based hot sauce with a KICK!

3-7-77 SAUCE

A mountain hot BBQ sauce made with Montana herbs & spices

GARLIC PARMESAN

A mild Parmesan sauce infused with garlic

HUCKLEBERRY BBQ

Our traditional BBQ sauce infused with Montana huckleberries

SCORPION SAUCE ☠️

Infused with scorpion peppers for the hottest sting

BUFFALO PARMESAN

Our garlic Parmesan infused with buffalo

SWEETS

SEASONAL CHEESECAKE 7

A selection of seasonal cheesecakes. Ask your server for today's selection.

CARROT CAKE 9

A moist, spiced cake featuring freshly grated carrots, nuts, raisins & pineapple. Topped with a rich cream cheese frosting.

PUB MAC & CHEESE

All mac & cheeses are served with a dinner roll. Start out with a house salad for 3. Add soup, chips or fries for 2. Add sweet potato waffle fries or filibuster (Parmesan & garlic) fries for 3. Add gluten free pasta for 4.

CLASSIC MAC 16

Fusilli pasta smothered in cheese sauce.

MONTUCKY FRIED CHICKEN MAC 18

Fusilli pasta smothered in cheese sauce with fried chicken & bacon.

BUFFALO CHICKEN MAC 18

Fusilli pasta smothered in cheese sauce with fried chicken, bacon & and topped with buffalo sauce.

GARLIC PARM MAC 18

Fusilli pasta smothered in cheese & garlic parmesan wing sauce with fried chicken and bacon.

BRISKET MAC 20

Fusilli pasta smothered in cheese sauce with Certified Angus Beef Brisket, bacon, red onions & our house-made Jameson BBQ sauce.

FRESH BURGERS

Upgrade Any Burger to a Bison Patty for 4

All fresh 1/2 pound Certified Angus Beef burgers served on La Brea torta roll served with your choice of fries, soup, or potato chips. Add a pretzel bun for 1. Add sweet potato waffle fries or filibuster (Parmesan & garlic) fries for an additional 2. Start out with a salad for 3. Add a gluten free bun for 2. Substitute a beef burger patty for a Beyond Burger for 3. Substitute any beef burger for fresh Redbird chicken.

CLASSIC BURGER 15

Add cheddar, Swiss, mozzarella or pepper jack for 1. Mushroom & Swiss 15. Bacon & Cheddar 15.

BRUNCH BURGER 16

A fresh, 1/2 pound Certified Angus Beef Burger topped with a fried egg, bacon, caramelized onion, bacon & smoked gouda. Served with Rocky Mountain Hashbrowns.

THE FIRE TOWER 19

Topped with jalapeños, pepper jack, & sriracha mayo. Served on a pretzel bun.

SANDWICHES

Served with fries, chips or soup.

Start out with a house salad for 3. Add Filibuster (parmesan & garlic) fries or sweet potato waffle fries for 2. Add pretzel bun for 1 or a gluten-free bun for 2.

FRENCH DIP 16

Thinly sliced roast beef with melted Swiss on a hoagie served with au jus. Double roast beef for 3.

WEST COAST BLT 15

Local bacon, lettuce, tomato, fried egg, mayo & guacamole on sourdough.

SALADS & SOUPS

HOUSE-MADE SOUP

Cup 3 Bowl 6

HOUSE SALAD Sm 5 Lg 9

Mixed greens, tomatoes, cucumbers, carrots, croutons, onion & your choice of dressing. Add grilled or crispy chicken 4.

CAESAR SALAD Sm 5 Lg 9

Our special Caesar with crisp romaine, croutons, Parmesan cheese, & our house-made Caesar dressing. Add grilled or crispy chicken 4.

BUFFALO CHICKEN SALAD 16

Seasonal greens with crispy or grilled chicken, red onions, tomatoes, carrots, bleu cheese crumbles, & croutons. Served with a Wheat Montana roll.

BBQ BRISKET SALAD 17

Mixed greens topped with Certified Angus Beef Brisket, bleu cheese crumbles, tomatoes, red onions & bell peppers. Served with a Wheat Montana Roll.

DRESSINGS: Ranch, bleu cheese, oil & vinegar, Italian, 1000 Island, Caesar, balsamic vinaigrette, feta vinaigrette or poppy seed vinaigrette, Southwest ranch.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



LIBATIONS AND MORE

WINES

Ask your server about
Seasonal Wine Specials

Serving 6oz or 9oz pours

WEST COAST HOUSE WINES

6oz / 9oz
6.00 / 7.50

WHITE

PINOT GRIGIO | CHARDONNAY

RED

CABERNET | MERLOT

WHITE WINES

KIM CRAWFORD 6oz / 9oz
8.25 / 10.25
Sauvignon Blanc / New Zealand

LA BELLA 7.00 / 9.00
Prosecco / Italy

MUSSIO 8.25 / 10.25
Pinot Grigio / Italy

ESCHOL by TREFETHEN 8.00 / 10.00
Chardonnay / California

ST. CHAPELLE 8.25 / 10.25
Huckleberry Muscato / Idaho

J. BOOKWALTER 8.50 / 10.50
Rosé / Washington

RED WINES

MEIOMI 6oz / 9oz
9.75 / 11.75
Pinot Noir / California

ADELANTE 10.00 / 12.00
Malbec / Argentina

TROUBLEMAKER 9.50 / 11.50
Red Blend / California

BONANZA 9.50 / 11.50
Cabernet / California

KLINKER BRICK 8.25 / 10.25
Zinfandel / California

MOSCOW MULES \$10

CLASSIC MULE

Tito's handmade Vodka, ginger beer,
& fresh squeezed lime juice

COOL HAND MULE

Montgomery Distillery Whyte Laydie Gin,
muddled cucumbers, ginger beer, & fresh
squeezed lime juice

HONEY MOONSHINE MULE

Willie's Distillery Honey Moonshine, ginger beer, & fresh
squeezed lime juice

RASPBERRY MULE

Dry Hills Distillery Raspberry Vodka, ginger beer, & fresh
squeezed lime juice

DRAGONBERRY MULE

Dragonberry Bacardi Rum, ginger beer, & fresh squeezed lime
juice

HUCKLEBERRY MULE

Huckleberry Vodka, ginger beer, & fresh squeezed lime juice

KEY LIME PIE MULE

Pinnacle Whipped Vodka, muddled limes & ginger beer



HAPPY HOUR

ALL BEER, HOUSE WINE,
WELL LIQUOR \$4

MONDAY-FRIDAY
3:30-5:30pm

LATE NIGHT HAPPY HOUR

10PM-Close EVERY DAY

\$4 Beer, House Wine and Wells





LIBATIONS AND MORE



MONTANA MADE

SPECIALTIES

DIRTY GIRL Butte, America **9**
Orphan Girl Bourbon Cream & root beer

EXTRA DIRTY GIRL Butte, America **11**
Dirty Girl with a shot of High Ore Vodka

BIGHORN MANHATTAN Ennis, MT **12**
Our twist on a classic Manhattan features Bighorn Bourbon made at Willie's distillery

PEACHY PALMER Helena, MT **10**
Peach Vodka, Iced tea & lemonade

FLIRTY SHIRLEY Helena, MT **10**
Vanilla Vodka, grenadine, lime, Sprite & ginger beer.



SEASONAL MARTINIS \$11

RED DELICIOUS
Lemon, Huckleberry, Apple Vodka, PAMA liqueur, cranberry juice, fresh lemon

HUCKLEBERRY FRENCH 75
Whyte Lady Gin, Prosecco, huckleberry puree & fresh lemon

ESPRESSO MARTINI
Tito's, Kahlua, cold brew & simple syrup.



DRAFT BEERS

COORS LIGHT - Golden, Colorado
BUD LIGHT - St. Louis, Missouri
BLACKFOOT IPA - Helena, MT
BLACKFOOT AMBER ALE - Helena, MT
BLACKFOOT CREAM ALE - Helena, MT
MINER'S GOLD - Helena, MT
PRICKLY PEAR - Helena, MT
SCEPTER - Missoula, MT
RAZZU RASPBERRY WHEAT - Phillipsburg, MT
COLDSMOKE - Missoula, MT
GUINNESS - Dublin, Ireland

BOTTLES & CANS

PBR • STELLA ARTOIS
BUD LIGHT • BUDWEISER
COORS BANQUET • COORS LIGHT
MILLER LITE • CORONA
MICHELOB ULTRA
SNOW DEVIL HARD CIDER
WHITE CLAW (GF) - ask server for flavors
ATHLETIC BREWING - FREE
WAVE HAZY IPA (NA)
UPSIDE DAWN GOLDEN ALE (NA)

DAILY SPECIALS

MAC & MULE MONDAY

Any Mac N' Cheese Just \$13
Moscow Mules Only \$7

TACO TUESDAY

Weekly Mexican Feature—
A unique Mexican dish each week.
Domestic Beer Towers \$18

WEDNESDAY

Brothel Bites Only \$8
Craft Beer Towers Just \$24

THURSDAY

Helena Craft Beers \$4
White Queso Nachos Only \$12

FRIDAY

Montucky Fried Chicken Tenders
Just \$12
House Margaritas Only \$6

SATURDAY & SUNDAY BRUNCH

Join us for our delicious weekend brunch!
10am-2pm
All You Can Drink Bloody Mary & Mimosa Bar
The perfect way to kick off your weekend!