



BRUNCH

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.

ESPRESSO MARTINI 10
Jameson Cold Brew, Kahlúa & simple syrup.

CINNAMON TOAST CRUNCH SHOOTER 6
RumChata, Fireball & cream.

THE GULCH BREAKFAST BURRITO 15

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

EGGS BENNY BURRITO 15

A giant 13 inch tortilla filled with country ham, eggs, cheddar, tomatoes & breakfast potatoes. Smothered in hollandaise. Served with breakfast potatoes.

CINNAMON ROLL TOAST CRUNCH FRENCH TOAST 13

Our house-made Cinnamon Toast Crunch French Toast. Topped with more cereal and icing. Served with bacon.

REDNECK SAUSAGE SMASH MCMUFFIN 13

Scrambled eggs, a smashed Redneck sausage patty, Sriracha mayo, melted cheddar & American. Served on an English muffin with breakfast potatoes.

REUBEN EGGS BENEDICT 13

Corned Beef, sauerkraut, 1000 Island, hollandaise, a fried egg & melted Swiss. Served on a pretzel bun with breakfast potatoes.

CLASSIC BREAKFAST 12

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

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 breakfast potatoes.

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 18

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

CHICKEN STRIP BASKET 14

Chicken strips, coleslaw, a Wheat Montana roll & your choice of side.

BLACKFOOT RIVER FISH & CHIPS 18

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) – 16
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 garlin Parmesan infused with buffalo

SWEETS

HORCHATA BITES 9

Deep fried horchata balls with a creamy filling. Served with chocolate sauce or seasonal fruit puree.

FUNNEL FRIES 12

Deep fried funnel cake cut into fries. Add strawberry & cream 2. Add chocolate or caramel 1. Ask about seasonal toppings.

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 13

Fusilli pasta smothered in cheese sauce.

SOUTHERN FRIED CHICKEN MAC 16

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

BUFFALO CHICKEN MAC 16

Fusilli pasta smothered in cheese sauce with fried chicken, bacon & and topped with buffalo 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 14

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

THE FIRE TOWER 17

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 14

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.

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.

DRESSINGS:

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

BUFFALO CHICKEN SALAD 14

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

BBQ BRISKET SALAD 16

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



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 **9.25**
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.



DRAFT BEERS

COORS LIGHT - Golden, Colorado
BUD LIGHT - St. Louis, Missouri
BLACKFOOT IPA - Helena, MT
BLACKFOOT AMBER ALE - Helena, MT
MINER'S GOLD - Helena, MT
PRICKLY PEAR - Helena, MT
SCEPTER - Missoula, MT
RAZZU RASPBERRY WHEAT - Phillipsburg, MT
COLD SMOKE - 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)

SEASONAL MARTINIS

RED DELICIOUS **10**
Lemon, Huckleberry, Apple Vodka, PAMA liqueur, cranberry juice, fresh lemon

HUCKLEBERRY FRENCH **75 11**
Whyte Lady Gin, Prosecco, huckleberry puree & fresh lemon

IRISH ESPRESSO MARTINI **10.50**
Jameson Cold Brew, Kahlua & simple syrup.



DAILY SPECIALS

MAC & MULE MONDAY

Any Mac N' Cheese for \$13
\$7 Moscow Mules

TACO TUESDAY

Weekly Mexican Feature
\$3 Coronas
\$5 House Margarita
\$7 Huckleberry Margarita

WING WEDNESDAY

Traditional & Boneless Wings \$12
\$4 Helena Craft Beer
\$5 Pendleton Cokes

THROWBACK

THURSDAY 9pm-11pm
\$3 Wells & Drafts

Unlimited Grilled Cheese
& Tomato Soup \$13

FISH FRIDAY

Fish & Chips \$15
2 for 1 Drinks 10pm-Close

SATURDAY & SUNDAY BRUNCH

10am-2pm
Unlimited Caesar, Bloody Mary & Mimosa Bar
\$9 Irish Trash Cans





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

6oz / 9oz

KIM CRAWFORD 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

6oz / 9oz

MEIOMI 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

MOSCOW MULES \$9.50

We'll make any mule with
zero calorie ginger beer



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