

Eddie's Cafe

& MERCANTILE

Patio Dining

Served with Eddie's housemade chips
Substitute Fries or Onion Rings for \$2.00
Substitute Side Salad for \$3.50 | Add Bacon to any Burger \$2.00

Charlie Russell Buffalo Burger

1/3 pound regionally sourced bison patty*,
huckleberry aioli and Swiss cheese.
Served with lettuce, tomato and onion 17.50

Eddie Brewster Burger

1/3 pound Mid-Western, all Angus beef patty*
with lettuce, tomato and onion 13.50

Montana Cowboy Burger

1/3 pound Mid-Western, Angus beef patty*, cheddar,
fried onion rings, and barbecue sauce.
Served with lettuce, tomato and onion 14.50

Farm to Table Burger

1/2 pound locally raised, American Kobe beef patty*
with huckleberry bbq and bleu cheese.
Served with lettuce, tomato and onion 15.50

Polebridge Pulled Pork Sandwich

Pulled pork piled high and topped with cheddar cheese,
BBQ sauce, and Eddie's famous coleslaw 13.50

Joe Cosley's Bacon Chicken Wrap

Bacon, guacamole and cheddar, served with
lettuce and tomato, in a spinach tortilla 13.75

Going to the Sun Thai Wrap

(V) Small Planet Tofu or grilled chicken breast, peanut sauce,
seasoned rice, Asian slaw, spinach tortilla 13.75

Izaak Walton Huckleberry Club

Triple decker sandwich on sourdough with turkey, ham,
bacon, huckleberry aioli, lettuce, tomato,
Swiss and cheddar cheese 14.50

Chief Mountain Fish and Chips

Battered Alaskan haddock fillet served
with french fries, tartar sauce, and cole slaw 15.50

Black Bean Burger

Black bean burger with swiss, guacamole,
pico de gallo, lettuce, tomato and onion 14.50

Thai Peanut Rice Bowl

(V) Small Planet Tofu or grilled chicken breast,
peanut sauce, seasoned rice, and Asian slaw 19.00
Substitute Salmon 2.00

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

Parties of 6 or more will be subject to an 18% gratuity

3% Concession Fee:

The concession fee assists with additional costs of doing business in Glacier

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House Salad

Mixed greens with tomatoes, cucumbers, parmesan cheese and croutons 9.00

McKenna's Fiesta Salad

Mixed Greens with corn and black bean salsa, pico de gallo, cheddar cheese, tortilla strips and Southwest ranch dressing 11.00

Caesar Salad

Romaine lettuce mixed with parmesan, croutons and creamy Caesar dressing 9.00

Spinach and Cranberry

Fresh spinach mixed with candied walnuts, dried cranberries, bleu cheese, and huckleberry vinaigrette 13.00

Salad Additions

Chicken Breast 4.00 Small Planet Tofu 4.00
Grilled Steak 8.00 Sockeye Salmon 8.00

Beer & Wine

Local Beers on Tap 5.00

Bear Food (Rough Cut Hard Cider - Kalispell, MT)
Moose Drool (Big Sky Brewery- Missoula, MT)
Going-to-the-Sun IPA (Great Northern Brewery-Whitefish, MT)
Glacier Golden Ale (Lewis & Clark Brewing – Helena, MT)


Bottled Microbrews 5.00

Wild Huckleberry Lager (Great Northern Brewery – Whitefish, MT)
Cold Smoke (Kettlehouse Brewing – Missoula, MT)
Big Sky IPA (Big Sky Brewing – Missoula, MT)
Beltian White (Harvest Moon Brewing - Belt, MT)
Pigs Ass Porter (Harvest Moon Brewing - Belt, MT)
Two Ski Brewski (Kalispell Brewing Company - Kalispell, MT)

Bottled Domestics 4.00

Budweiser • Bud Light • Coors Light
Miller Lite • O'Douls (Non-alcoholic)

Wines by the Glass 6.00

Canyon Road Chardonnay (Sonoma Valley, CA)
Canyon Road Cabernet Sauvignon (Sonoma Valley, CA)
 Mission Mountain Huckleberry Wine (Dayton, MT)