

THE STARTING 5

Pico, Chips, & Cheese

\$8

Fresh fried wonton chips, fresh pico-de-gallo, and nacho cheese.

Mozzy Stix

\$9

Stretchy, cheesy, homemade, deep-fried, breaded mozzarella. Choose homemade ranch or marinara.

Jalapeño Poppers

\$12

Classic jalapeños halved, stuffed with cream cheese and bacon then wrapped in honey-cured bacon. Baked to perfection.

Nacho Supreme

\$14

Fresh fried wonton chips, taco meat, nacho cheese, shredded cheese, diced tomato and onion, sliced jalapeño. Served with sour cream and your choice of mild or spicy salsa.

Frybread or Frybread Bites

\$5

A modern indigenous tradition. Starts with our secret dough recipe deep fried to a golden, fluffy crisp. Served with your choice of butter: regular, honey, or huckleberry.

Chicken Wings

Fried wings served naked. Served with carrots and celery.

(8) Wings: \$11 (12) Wings: \$16 (20) Wings: \$23

Sauces: BBQ, Huckleberry, Red Hot, Spicy Huckleberry, Ranch, Blue Cheese
Includes 2 sauces. Additional sauce add \$0.50 per sauce.

BIG LEAGUE BURGERS

All burgers served with Hand-Cut Fries.
Sweet Potato Fries or Tots add (\$2)
O-Rings add (\$3)
Cup of Chili add (\$4)
Gluten-Free bun add (\$2)

A 50 Burger

\$18

Putting up 50 points against an opposing team is bound to leave a mark. Our classic black & bleu does, too. Hand-pressed patty, topped with blue cheese, lettuce, tomato, special seasoning, and grilled onion.

The No-No

\$12

Only cheese. No condiments, no toppings, just the way our GM likes it. Deluxe it up for \$2: O, L, T, P.

The Lebron

\$15

This floppy, open-faced sandwich starts with a hand-pressed patty, topped with house-made chili, finished with shredded cheese, diced onion, and jalapeño.

Gold Buckle Burger

\$19

A hand-pressed beef patty stacked with maple bacon, melted cheddar, crispy onion rings and tangy house-made BBQ sauce. This prize of the west is big and bold, just like the rodeo champs who call Montana home.

MVP

\$16

Our 1st team All-American classic. A hand-pressed patty, topped with 2 slices of bacon, tomato, pickle, and your choice of cheese

The Unsung Champ

\$16

The Katie Ledecky of burgers – smooth, steady, and unbeatable every single time. This hand-pressed patty is topped with mushrooms and smooth melted Swiss cheese. No flashy toppings, no over-the-top tricks – because when you’re this good, there’s no need to show off.

Nick’s SMASH Burger

\$15

Our namesake burger. Whether he was smashing guys on the gridiron, or wrestling bears in the halftime show, Nick knew how to please a crowd, just like our SMASH burger, 2 double-pressed patties, lettuce, tomato, pickle, house “smash” sauce, and your choice of cheese

Lanette & Tony

\$16

The breakfast of champions is not cereal, it’s the opposition; here at Gray Wolf - it’s the Lanette & Tony burger. A hand-pressed patty, topped with bacon, egg, and cheddar cheese.

TKO

\$17

When the average burger doesn’t hit hard enough, request our hand-pressed patty, throw on 2 slices of bacon, jab it with mountain huckleberry, jalapeño, pepperjack cheese, & finish it with our house-made spicy huckleberry sauce. It’s a guaranteed knockout.

ON THE GREEN

Choice of dressing: Ranch, Honey Mustard, Blue Cheese, Italian, Thousand Island, Raspberry Vinaigrette.

Chicken Salad

\$14

Choice of grilled or crispy chicken, romaine lettuce, diced tomato, black olives, shredded cheese.

Chef’s Salad

\$16

Ham, turkey, romaine lettuce, cheddar cheese, tomato, cucumber, hard-boiled egg, and croutons.

Taco Salad

\$15

Ground beef with diced onion and tomato, shredded lettuce, shredded cheese, black olives, served on a bed of fried wonton chips. Served with sour cream and your choice to mild or spicy salsa.

THE POWER 5

All sandwiches served with Hand-Cut Fries.
Sweet Potato Fries or Tots add (\$2)
Cup of Chili add (\$4)
Onion Rings (\$3)

Berkoff Burner

\$15

Named for Missoula, MT native and two-time Olympic medal winner, Katharine Berkoff this flavorful turkey pastrami is topped with melted Swiss cheese, mushrooms, and a bold splash of Frank’s Red Hot sauce. Built for big appetites, it’s as fiery as it is satisfying. Just like Katharine in the pool, this sandwich delivers a powerful finish every time. Add 2 eggs \$4.

A Knieval Chicken Sandwich

\$17

Butte, Montana’s own daredevil, Evel Knieval, inspires this fearless hand-breaded chicken sandwich. Topped with romaine lettuce, beefsteak tomato, honey-cured bacon, cheddar cheese, and our fiery house-made aioli. It’s a wild ride of flavor that crashes straight into deliciousness.

Trailblazer BLT

\$15

She’s not here to show off -she’s here to win. Like Malia Kipp – Montana’s first Native American woman to earn a D1 basketball scholarship, this BLT doesn’t need flash to make history. Crispy bacon brings the power, fresh lettuce locks it down, and juicy tomato slices makes this a game winner.

The Phil-ly Jackson

\$17

This Deer Lodge, MT born Coach once said, “The most we can hope for is to create the best possible conditions for success, then let go of the outcome.” Our successful Philly cheese steak starts with our house-roasted beef, topped with grilled onions, bell peppers, and your choice of cheese. Add Au Jus (\$.75).

Dunk Master

\$16

Known as the “dunk master” within his community, Isaac Fisher is a 6’10” basketball player, Arlee HS Grad, Spokane Hoopfest Dunk Champion, and positive role model on the Flathead Reservation. While you won’t win any accolades, you can dunk this French Dip made with house-roasted sirloin and melted cheese into some delicious Au Jus.

HOMETOWN HEROES

NDN Taco

\$14

Our golden frybread served with our homemade chili or taco meat, lettuce, onion, and shredded cheese. Served with sour cream and mild or spicy salsa. ½ taco meat, ½ chili available. Extra meat add (\$3)

Stew & Frybread

\$11

Homemade stew with Montana beef, Idaho potato, green peas, carrots, rib celery, and spices. Served with a side of our traditional frybread.



FREE AGENTS

Hat Trick with Wings

\$20

(3) beef sliders topped with bacon, pickle, tomato, choice of cheese + (4) chicken wings, & fries.
Sauces: BBQ, Huckleberry, Red Hot, Spicy Huckleberry, Ranch, Blue Cheese.

Fish & Chips

\$23

Hand-battered, 10oz serving of Pacific or Atlantic cod. Served with homemade tartar sauce and fries

Chicken Basket

\$14

Fried chicken strips. Served with your choice of side and dipping sauce

Chicken Ranch Wrap

\$15

Your choice of grilled or crispy chicken diced and served in a warm tortilla with lettuce, tomato, onion, shredded cheese and house-made ranch dressing. Choice of side. Add bacon (\$2). Extra ranch (\$.50)

IN THE DUGOUT

Served with Fries
Sweet Potato Fries or Tots add (\$2)
Onion Rings (\$3)
Cup of Chili add (\$4)

Hot Dog

\$12

Classic all beef dog served in a toasted bun with ketchup and mustard. Add a choice of toppings (\$.50 each): cheese, grilled/raw onion, jalapeño, chopped bacon, sauerkraut

Chili Dog

\$13

Classic all beef dog served in a toasted bun, topped with our homemade chili, shredded cheese and onion.

Bison Brat

\$14

5oz of smoked Bison meat in a pork casing, mixed with herbs & spices, served with mustard and sweet relish.
Add a choice of toppings (\$.50 each): sauerkraut, cream cheese, grilled onion, jalapeño, shredded cheese, bell peppers

SIDES

Double Fried Fries

\$8

We start with fresh-peeled, hand-cut potatoes soaked in an ice bath for 30 minutes, then partially fried to lock in flavor. Once cooled, they are dropped back into the fryer; hot, crispy, and golden just for you. Served with your favorite dipping sauce.

Classic Tater Tots

\$9

Classic tots, fried to perfection. Served with your favorite dipping sauce.

Sweet Potato Fries

\$9

Crunchy on the outside, soft and sweet on the inside. Served with your favorite dipping sauce.

Onion Rings

\$10

Crispy, golden-fried, and lightly battered. Served with your choice of dipping sauce.

House-made Chili

\$9

Cup of Chili (\$4)

Slow-simmered and loaded with Montana beef, beans, bold spices, and a melody of peppers for a rich, smokey kick! This chili is bold, comforting, and made from scratch every day. Served with shredded cheese and freshly diced onion.

A HAIL MARY

Milkshake

\$6

Classic. Rich. Thick. Ice cream, milk, whipped cream
Huckleberry, strawberry, cookie crumbles, vanilla, or chocolate

Brownie Sundae

\$11

Dark chocolate brownie topped with vanilla ice cream, chocolate syrup, candied walnuts, and cherries

18% Gratuity added for groups of 6 or more people.

MOCKTAILS

- Dark and Stormy

\$11

A wonderful blend of ginger beer, fresh squeezed lime, and Ritual Alternative Rum. Garnished with a lime wedge.
- Huckleberry Mojito

\$11

A refreshing beverage made with muddled mint leaves and limes, Ritual Alternative Rum, house made simple syrup and soda water. Garnished with a mint leaf and lime wedge.
- Apple Highball

\$11

A crisp apple, vanilla, and caramel delight for your taste buds. Ritual Alternative Whiskey, apple cider and fresh squeezed lemon juice. Garnished with an apple slice and cinnamon stick.
- Maple Ginger Ritual

\$11

A sweet and tangy alternative mocktail. Shake Ritual Alternative Whiskey, real maple syrup, and fresh squeezed lime juice. Served over ice, topped with ginger beer, and garnished with a lime wedge.

SIGNATURE BEVERAGES

- Montana Sunrise

\$9

Experience an original Montana sunrise in a glass. A fruity blend of Limoncello, 44N Huckleberry Vodka, orange juice, pineapple juice, a touch of huckleberry puree and a slash of grenadine. Garnished with a lemon wedge and maraschino cherry.
- B Randy

\$8

Need a pick me up? Try this, a mixture of UV Blue Vodka, Pinnacle Whipped Vodka, pineapple juice, Blue Liquid Ice, and a slash of cream. Garnished with an orange slice and a maraschino cherry.
- Hot Lips

\$8

Feeling a little spicy? We have just what you need. A unique blend of freshly muddled mint and limes, Ole Smoky Mango Habanero whiskey, house made simple syrup, pineapple juice and topped off with ginger beer. Served in a copper cup and garnished with a mint leaf and lime wedge.
- St Ruby Martini

\$10

A new twist on an old favorite, pun intended! Shaken Deep Eddy Grapefruit Vodka, St Germaine liquor, grapefruit juice, and house made simple syrup. Served in a chilled martini glass.
- Grizzleberry

\$9

This hometown favorite is sure to make you cheer "Up With the Griz" A mixture of freshly muddled limes, Raspberry Burnetts Vodka, a splash of Triple Sec, lemonade, and huckleberry puree.

HOUSE FAVORITE COCKTAILS

- Mango Habanero Margarita

\$12

A sweet and spicy treat! Glass is rimmed with an equal mixture of salt and Tajin. We fresh squeeze lemon and lime juice into a shaker with Hornito's Plata tequila, triple sec, house made habanero simple syrup, mango puree, and soda water. Served over ice with garnished with a lime wedge.
- Mojito

\$9

A delight for anyone! Fresh muddled lime and mint leaves, light rum, house made simple syrup and soda water. Feeling adventurous? Try one of our flavors; mango, strawberry, or huckleberry purees.
- Hole in One Old Fashion

\$11

A classic cocktail for the ages. A nostalgic taste of bitters, sugar, a splash of water, Maker's Mark, and an orange peel. Stirred and served over ice.
- Slam Dunk Sour

\$10

A unique blend of sour and sweet flavors to delight the senses! Fresh squeezed lemon, lime juice, Jameson, house made simple syrup and soda water. Shaken and served over ice, garnished with lemon wedge, lime wedge and a maraschino cherry.
- Homerun Moscow Mule

\$10

Our simple but savory mule is a must have! Fresh muddled lime, Tito's, and ginger beer. Garnished with a lime wedge. Want a delicious twist? Try a huckleberry mule!

THE DRAFT ROOM

- DOMESTIC
- Bud Light

\$4

Light, crisp, and refreshing. The perfect kickoff to start the game.
- Coors Light

\$4

Clean, golden classic that knocks it out of the park every time.

CRAFT

- Bayern Amber

\$6

A local brew that is malty, balanced and a guaranteed score when you are looking for a solid finish.
- Cold Smoke

\$6

A Kettle House favorite, dark, rich, and full bodied, celebrate a win with this powerhouse pint.
- Scepter Head

\$6

This local IPA has bold hops and big flavor, this one plays hard from tip off to the final buzzer.
- Sip & Go

\$6

This Missoula made Apricot Ale is light, crisp, and crushable; a beer you can keep rolling with inning after inning.

- Mango Cart

\$6

This craft will tantalize the senses, easygoing, bright, and smooth, even Harry Caray wouldn't pass this one up.
- Big Sky Seasonal

\$6

A different flavor of homegrown brew for any season.

SELTZERS

- White Claw
(Variety of flavors)

\$5
- Happy Dad
(fruit punch & grape)

\$5
- Happy Mom

\$5

CIDERS & MALT BEVERAGES

- Angry Orchard

\$4.50
- Smirnoff Ice

\$4.50
- Smirnoff Screwdriver

\$4.50
- Arizona Hard Tea

\$5
- Twisted Tea (Original, & Half & Half)

\$4.50
- Ranch Hand

\$5

DOMESTIC BOTTLES

- Budweiser

\$4.25
- Bud Light

\$4.25
- Bud Light Lime

\$4.25
- Coors Original

\$4.25
- Coors Light

\$4.25
- Miller Light

\$4.25
- Rainier

\$4.25
- Michelob Light

\$4.25

MICRO BOTTLES & CANS

- Stella Artios

\$5
- Highlander Straw Wheat

\$5
- Modelo

\$5
- Blue Moon

\$5
- Raspberry Blonde

\$5
- Highlander Strange

\$5
- Haze IPA

\$5
- Heineken

\$5
- Corona

\$5
- Dos Equis

\$5
- Guinness

\$5

NON-ALCOHOLIC BEVERAGES

- Ultra Zero

\$5
- Corona N/A

\$5
- Stella Artios N/A

\$5
- Sam Adams Just the Haze IPA N/A

\$5
- Blue Liquid Ice

\$5
- Red Bull Sugar Free

\$5
- Red Bull (Original, Wild Berry, & Seasonal)

\$5

WINES

WHITE WINE

- Browne's Chardonnay

\$16
- Bookwalter's Sauvignon Blanc

\$14
- I4 Hands Sauvignon Blanc

\$8
- Sutter Homes

\$5

RED WINE

- Black Stallion Cabernet

\$15
- Duck Pond Pinot Noir

\$14
- I4 Hands Cabernet

\$8
- Sutter Homes

\$5