

50 MILE CAFE

OPEN
Thurs-Sun
10-8:45

*MENU AVAILABLE DURING PRIVATE SOAKS

SMALL

CHIPS WITH: SALSA OR GUACAMOLE *gf v* 10
EITHER MONTANA MADRÉ SALSA OR FRESH GUAC HAVE BOTH FOR +3

BEAN & CHEESE QUESADILLA *v* 12
JACK AND LIFELINE MONTZARELLA, BEANS WITH SOUR CREAM OR SALSA

ADD LOCAL BEEF OR SHREDDED CHICKEN +3

MINI NACHOS *gf v* 12
JACK & LIFELINE MONTZARELLA & BEANS WITH SOUR CREAM, SALSA & GUAC

ADD LOCAL BEEF OR SHREDDED CHICKEN +3

MEDIUM

GARDEN RICE BOWL (CHECK BOARD) *v* 16
SEASONAL DISH FEATURING WHATS COMING OUR OF OUR 4 SEASON GARDEN

ORGANIC BURRITO *v* 18
RICE, BEANS & JACK TOPPED WITH SALSA, SOUR CREAM & GUACAMOLE

ADD LOCAL BEEF OR SHREDDED CHICKEN +3

SMOKED TROUT *v* *v* 18
MT LAKE TROUT, HERB CHÈVRE, PICKLED ONION, GARLIC SOURDOUGH

LARGE

SUPER NACHOS *gf v* 18
JACK, BEANS, MONTANA MADRÉ SALSA, GUAC & SOUR CREAM

ADD LOCAL BEEF OR SHREDDED CKICKEN +3

ORGANIC GARLIC CHEESE BREAD *v* *v* 20
GARDEN GARLIC BLEND, OLIVE OIL, LIFELINE MONTZARELLA & HOUSE MARI

ORGANIC PIZZAS (CHECK BOARD) *v* *v* 22
TOPPINGS FROM OUR GARDEN AND LOCAL PURVEYORS

gf -GLUTEN FREE CRUSTS WHEN AVAILABLE

N/A BEVERAGE

HOUSE MADE LEMONADE - 3

SPINDRIFT SPARKILING WATER - COCONUT WATER - ORGANIC JUICE BOX - 3

KOMBOOCHA ASSORTED N/A - 5

gf -GLUTEN FREE

v -VEGETARIAN

v -FROM OUR GARDEN

OUR PURVEYORS

