



HOT DRINKS

DOUBLE BLACK 12

Van Gogh Dbl Espresso | Kahlua | Coffee | Whipped Cream

COULOIR COFFEE 12

Bailey's | Kahlua | Grand Marnier | Coffee

TRAM LINE 12

Willie's Huckleberry Cream Liqueur | Hot Chocolate Whipped Cream | Huckleberry Drizzle

CHALLENGER CHOCOLATE 12

Stoli Vanilla | Bailey's | Crème de Cacao | Hot Chocolate Whipped Cream | Chocolate Drizzle

CAPTAIN'S CIDER 12

Captain Morgan | Spiced Cider | Cinnamon Stick



LOCAL FAVORITES

Featuring Montana Distilleries

CHOCKECHERRY LIMEADE 14

Willie's Chokecherry Liqueur
Montgomery Distillery Quicksilver Vodka | Lime Juice

MT. HUCKLEBERRY COSMO 14

Bozeman Spirits Cold Spring Huckleberry Vodka | Patron Citronge | Lime Juice | Huckleberry Simple Syrup

DAKOTA MUDSLIDE 14

Montgomery Distillery Quicksilver Vodka | Kahlua Willie's Huckleberry Cream Liqueur

HIGH COUNTRY MANHATTAN 14

Bozeman Spirits 1889 Bourbon | Carpano Antica Formula Angostura Bitters | Willie's Chokecherry Liqueur



DESSERTS

MOCHA CAPPUCCINO CRUNCH BAR 13

Hazelnuts | Sweet Milk Foam | Raspberry

CRANBERRY POACHED PEAR 11

Cinnamon Scented Mascarpone | Spice Cake Crisp

WHITE AMBROSIA CRÈME BRÛLÉE 11

White Lion Tea | Fresh Berries and Pineapple

PUMPKIN PIE MACARONS 12

Candied Pecans | Pumpkin Cream

CARABINER

CASUAL DINING & APRÉS LOUNGE
Summit Hotel | Big Sky | Montana

Serving 11 am - 11 pm



STARTERS

BIG SKY GAME CHILI 12
Fresh Scallions, Cheddar Pennies

SOUP OF THE DAY 8
Crafted Daily

CUP AND A HALF 13
Half Sandwich of the Day, Cup of Soup

BUFFALO DRUMSTICKS 15
Carrot and Celery Slaw, House Ranch, Hot Sauce

VENISON SWEDISH MEATBALLS 14
Red Cabbage, Huckleberry Gastric, Bleu Cheese

VINE AND DINE CHEESE SHOPPE 22
Chef's Selection of Three Artisan Cheeses, Cured Meats,
Assorted Flatbreads

CRISPY THAI SHRIMP 15
Sweet Chili Sauce, Toasted Cashew, Asian Herbs

PERUVIAN TACOS 13
Marinated Beef, Onions, Tomatoes, Peppers, Cilantro



THE GREENS

FATTOUSH SALAD 13
Cucumber, Kalamata, Tomato, Pita, Feta, Za'atar Vinaigrette

PACIFIC-RIM SALMON SALAD 18
Pickled Veg, Spring Greens, Mandarin Oranges, Crispy
Wontons, Cashews, Sesame Vinaigrette

CAESAR SALAD 14
Romaine, Parmesan, Oven-Dried Tomatoes, Poached Egg,
Crisp Prosciutto

SUMMIT SPINACH SALAD 14
Baby Spinach, Poached Pear, Goat Cheese, Candied Pecans,
Cranberry Maple Vinaigrette

ADD:

SUSTAINABLE SALMON 10

GRILLED CHICKEN 7



HANDHELDS

Choice: French Fries, Sweet Potato Tots, House Slaw

SUMMIT BURGER 18
Double Stacked Char-Grilled Angus Beef Patties, Crispy
Onions, "Bistro" Sauce, Cheddar & Gruyere Cheese
Add Bacon \$3

SIMPLE BURGER 14
Single Char-Grilled Angus Beef Pattie, Potato Roll,
Lettuce, Tomato, Red Onion
Choice of American, Cheddar or Gruyere Swiss

VEGETARIAN JERK BURGER 14
Jerk Seasoned Black Bean-Quinoa Burger, Pineapple,
Avocado

CLASSIC FRENCH DIP 15
Prime Rib of Beef, Ciabatta Hoagie, Caramelized
Onions, Gruyere, Au Jus

CAPRESE GRILLED CHEESE 14
Fresh Mozzarella, Tomato, Basil, Balsamic Glaze,
Sourdough



DAILY SLIDERS

17

Choice: French Fries, Sweet Potato Tots, House Slaw

Monday	BISON & BLEU
Tuesday	SMOKED HAM & BRIE
Wednesday	KOREAN SHORT RIB
Thursday	CHEDDAR BLT
Friday	CRISPY CRAB CAKE
Saturday	LAMB & FETA
Sunday	BUFFALO CHICKEN



FORK AND KNIFE

**HERBED CRANBERRY WAFFLE WITH HOT
TURKEY 19**
Savory Stuffing Waffle, Mashed Potatoes, Turkey, Gravy,
Cranberry Sauce

MONTANA MEATLOAF 21
Bacon Wrapped Bison Meatloaf, Garlic Mashers, French
Beans, Crispy Onions, Red Wine Demi

LOBSTER POTPIE 29
Puff Pastry Biscuit, Peas and Carrots, White Clam Sauce

Sandwiches are available on gluten-free buns. Your meal may contain traces of flour as we are not a gluten-free facility. Please inform your service professional about allergies or dietary restrictions. Some items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 11/16/16