

◆ breakfast ◆

Served until 11am

◆ classics ◆

French Toast 14

Two thick-cut slices of French toast, two eggs,
choice of bacon or sausage
Sub ham +3

Pancakes 14

Two pancakes with sweet cream, two eggs, choice
of bacon or sausage
Sub ham +3

Classic Breakfast 11 / 15

One or two eggs, choice of bacon or sausage, hash
browns, served with toast or biscuit
Sub ham +3

Breakfast Burrito 17

Scrambled eggs, hash browns, choice of bacon,
ham, or sausage, cheese, served in a tortilla, with
sides of sour cream and salsa
Additional fillings +1 (max of 3)

Biscuits & Gravy 9 / 12

Homestyle sausage gravy over two biscuits, served
with two eggs

Country Fried Steak 17

Country fried steak with sausage gravy, hash
browns, two eggs, served with toast or biscuit

Breakfast Sandwich 9

Over hard egg, cheddar, choice of ham, sausage,
or bacon, served on a croissant bun

◆ omelets ◆

All omelets are served with hash browns and your
choice of toast or biscuit

Vegetable 15

Onion, mushrooms, peppers, black olives, tomato
Choice of Cheese - Cheddar, pepper jack, Swiss

Denver 16

Ham, onion, peppers, cheddar

Build your own Omelet/Scramble* 14

Choice of one meat, one cheese, two vegetables

Meat - Ham, bacon, sausage

Cheese - Cheddar, pepper jack, Swiss

Vegetable - Onion, mushrooms, peppers, tomato,
olives

Additional meat +1

Additional cheese +.50

Additional vegetable +.50

◆ sides ◆

Oatmeal 5

Two Eggs 3

One Pancake 3

One French Toast 3

Two Sausage Links 3

Two Bacon Strips 4

Toast or Biscuit 2

Sausage Gravy 3

Hash Browns 4

Fruit Cup 4

Ham Steak 5

Fry Bread 5

Forgot to close your tab? No worries, we will include the tip for you! 18% gratuity will be added to all unclosed checks.
Many of our dishes can be prepared gluten-free, please ask your server for details. Our kitchen prepares food that may
contain or come into contact with the same surfaces of the following allergens: milk, eggs, fish, shellfish, tree nuts, peanuts,
wheat (gluten), and soy. Please inform your server of any food allergies. Not all ingredients are listed on the menu.
*Eating raw or undercooked meats, shellfish, eggs, or poultry may increase your risk for foodborne illnesses. 9/26

◆ menu ◆

Served after 11am

◆ starters ◆

Crispy Chicken Wings 9 / 18

Six or twelve chicken wings tossed in barbecue, teriyaki, Buffalo, sweet chili, Korean barbecue, served with carrots and celery sticks

Deluxe Cheese Nachos 12 / 18

Tortilla chips with layers of shredded cheddar, nacho cheese sauce, onions, olives, tomatoes, sour cream, salsa, jalapeños, choice of seasoned ground beef or chicken
Add chili +4, Add seasoned ground bison +5

Finger Steaks 10

Breaded and fried strips of beef with Korean pepper sauce

Fried Calamari 9

Served with sweet chili dipping sauce

◆ soup & salads ◆

Soup of the Day 4 / 6

Side Salad 3.50

Add chicken +8, Add salmon +12

House Salad 8

Fresh romaine with tomato, cucumber, olives, carrots, homestyle croutons
Add chicken +8, Add salmon +12

Caesar Salad 10

Hearts of romaine, Parmesan, homestyle croutons, tossed in house Caesar dressing
Add chicken +8, Add salmon +12

Soup & Salad Combo 10

Side house salad with a cup of soup, served with a "fry" breadstick
Sub Caesar salad +1
Add chicken +8, Add salmon +12

◆ flatbreads ◆

Specialty Flatbreads 16

North Baldy Chicken Bacon Ranch

Grilled chicken, bacon bits, ranch dressing

South Baldy Sweet Chili Chicken

Chicken, green onion, sweet chili sauce

Gibraltar BBQ Chicken

Chicken, bacon, onion, barbecue sauce

Build Your Own 16

Choice of 2 toppings, 1 sauce

Toppings

Pepperoni

Sausage

Grilled Chicken

Bacon

Beef

Mushrooms

Olives

Peppers

Onion

Jalapeños

Pineapple

NETTY'S FRY BREAD

The fry bread dishes served in Wetlands use an original recipe by Kalispel Tribal member, Nanette Bigsmoke. Nanette's desire to learn to make her own fry bread began when her girls were around 3-4 years old. They're grown now, and the recipe has become a staple dish for family gatherings and holidays. With support and encouragement from her family, Nanette entered her recipe into a fry bread competition and won! We hope you enjoy it.

Forgot to close your tab? No worries, we will include the tip for you! 18% gratuity will be added to all unclosed checks.
Many of our dishes can be prepared gluten-free, please ask your server for details. Our kitchen prepares food that may contain or come into contact with the same surfaces of the following allergens: milk, eggs, fish, shellfish, tree nuts, peanuts, wheat (gluten), and soy. Please inform your server of any food allergies. Not all ingredients are listed on the menu.
*Eating raw or undercooked meats, shellfish, eggs, or poultry may increase your risk for foodborne illnesses. 9/26

◆ menu ◆

Served after 11am

◆ entrées ◆

Includes choice of soup, house salad, fries
Caesar salad +1, loaded baked potato +2,
onion rings +3, fruit +2

Classic Burger 16

8oz beef patty, lettuce, tomato, onion, mayo, served on a bun
Add cheese +1, Add ham/bacon +3, Sub bison patty +5
Sub fry bread bun +2

Garlic Mushroom Burger 16

Topped with sautéed mushrooms, Swiss cheese, garlic aioli, served on a buttered bun
Sub bison +5, Sub fry bread bun +2

Chicken Bacon Ranch Wrap 16

Grilled or crispy chicken, lettuce, shredded cheddar, bacon, tossed in ranch, served in a classic or spinach tortilla

Caesar Wrap 12

Fresh romaine, Parmesan, homestyle croutons, tossed in Caesar dressing, served in a classic or spinach tortilla
Add chicken +8, Add salmon +12

French Dip 20

Thinly sliced prime rib, Swiss, horseradish aioli, served on a toasted hoagie roll with au jus
Add onion +1, Add mushrooms +1, Add peppers +1

Club Sandwich/Wrap 16

Bacon, ham, turkey, cheddar, Swiss, lettuce, tomato, mayo, served on your choice of bread or tortilla

Crispy Chicken Strips 16

Served with fries

Fish and Chips 17

Battered cod served with fries and coleslaw

◆ dessert ◆

Dessert Specials Ask your server for current offerings

Fry Bread Bites 7

Plain, powdered sugar, or cinnamon sugar

Apple Tart 8

Sweetened apples and spices in a flaky piecrust

Cake Slice 10

Ask your server for current offerings

Ice Cream Scoop 3

Choice of vanilla, chocolate or huckleberry

◆ dinner entrées ◆

Includes choice of soup, house salad, fries
Caesar salad +1, loaded baked potato as a side for +2

Stir Fry 20

Sautéed vegetables and jasmine rice tossed in teriyaki or sweet chili sauce
Add chicken +8, Add salmon +12

Steak Entrée 37

12oz ribeye, seasonal vegetable, choice of baked or mashed potato

Salmon Entrée 30

8oz pan-seared Atlantic salmon, seasonal vegetable, choice of baked or mashed potato

Indian Taco 17

Fry bread topped with chili, lettuce, diced tomatoes, black olives, diced onion, cilantro, served with sides of sour cream, salsa, and jalapeños
(Starter not included)

Alfredo Cavatappi 15

Parmesan garlic cream sauce with basil and mushrooms over cavatappi pasta
Add chicken +8, Add salmon +12

Chicken Fried Steak 24

8oz country fried steak, seasonal vegetable, choice of baked or mashed potato, served with country or brown gravy

◆ sides ◆

Fruit 5

"Fry" Breadsticks 3 / 5

Seasonal Vegetable 4

French Fries 5

Fry Bread 5

Mashed Potatoes & Gravy 5

Baked Potato 5

Butter, sour cream

Loaded Potato 7

Butter, sour cream, cheese, bacon bits, chives

Forgot to close your tab? No worries, we will include the tip for you! 18% gratuity will be added to all unclosed checks.
Many of our dishes can be prepared gluten-free, please ask your server for details. Our kitchen prepares food that may contain or come into contact with the same surfaces of the following allergens: milk, eggs, fish, shellfish, tree nuts, peanuts, wheat (gluten), and soy. Please inform your server of any food allergies. Not all ingredients are listed on the menu.
*Eating raw or undercooked meats, shellfish, eggs, or poultry may increase your risk for foodborne illnesses. 9/26

◆ menu ◆

◆ beverages ◆

Soda 3

Pepsi, Diet Pepsi, Dr Pepper, Mountain Dew, Orange Crush, Starry, Mug Root Beer

Hot Beverage 3

Thomas Hammer coffee, decaf, tea, hot chocolate, spiced apple cider

Red Bull 4

Regular or sugar free
Ask your server for other flavor options

Mocktail 3

Shirley Temple, Roy Rogers

Juice 3

Apple, grapefruit, cranberry, orange, lemonade, tomato, Clamato

Milk 3

◆ cocktails ◆

Slough Old Fashioned 12

Buffalo Trace, demerara syrup, bitters

Cannonball 8

Smirnoff Raspberry, sweet & sour mix, seltzer water, Chambord

Cucumber Ginger Fizz 10

Browne Family gin, sweet & sour mix, triple sec, fresh cucumber, ginger beer

Rum Away Punch 8

Bacardi, pineapple juice, orange juice, fresh lime, grenadine, bitters

Salted Caramel Wake-Up 8

Smirnoff Kissed Caramel, Kahlúa, buttershots, house-made cold brew, whipped cream

Cold Brew Chocolate Martini 10

Crown Royal Chocolate, Bailey's Chocolate, house-made cold brew, whipped cream

◆ beer & wine ◆

Draft Beer

Coors Light
Hop Valley Bubble Stash IPA
Blue Moon
Mac & Jack's African Amber
Modelo Especial
Michelob Ultra

Bottles

Coors Light
Coors
Bud Light
Budweiser
Michelob Ultra
Miller Lite
Corona
Heineken
Space Dust IPA
Angry Orchard Hard Cider
One Tree Cider
White Claw
Non-alcoholic beer

Wine

Sagelands chardonnay
Ecco Domani Pinot Grigio
Chateau Ste. Michelle riesling
Ste. Chapelle Soft Huckleberry
Freixenet Cava
Sagelands Dark Shadow cabernet sauvignon
Sagelands merlot

