

# ◆ breakfast ◆

Served until 11am

## ◆ classics ◆

### **Biscuits & Gravy\*** 7/12

Homestyle sausage gravy over two biscuits, served with two eggs

### **French Toast\*** 14

Two thick-cut slices of French bread, two eggs choice of bacon or sausage. Substitute ham steak +3

### **Pancakes\*** 14

Two pancakes, two eggs, choice of bacon or sausage  
Substitute ham steak +3

### **Breakfast Burrito\*** 12

Scrambled eggs, hash browns, cheddar, choice of ham, bacon, or sausage, served in a flour tortilla

### **Classic Breakfast\*** 14

Hash browns, two eggs, choice of bacon or sausage, served with toast or biscuit. Substitute ham steak +3

### **Country Fried Steak\*** 15

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

### **Eggs Benedict\*** 16

Two poached eggs on an English muffin, with your choice of ham or bacon, topped with hollandaise sauce and served with hash browns or fruit

## ◆ 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

## ◆ omelets ◆

### **Build Your Own Omelet/Scramble\*** 14

Choice of one meat, one cheese, and two vegetables. All omelets served with hash browns and choice of toast or biscuit

**Meat** - Ham, bacon, sausage

**Cheese** - Cheddar, pepper jack, Swiss

**Vegetable** - Onion, mushroom, peppers, tomato, olive

**Additional meat** + 1

**Additional cheese** + .50

**Additional vegetable** + .50

## 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 how to make her own fry bread began when her girls were around 3-4 years old, nearly 30 years ago. The recipe has since become a staple dish for family gatherings and holidays. With the support and encouragement from her family, she entered her recipe into a fry bread competition, which she won.



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. 06/25

# ◆ menu ◆

Served after 11am

## ◆ starters ◆

### Beer-Battered Onion Rings 9

### Finger Steaks 10

Served with gochujang Korean pepper sauce

### Crispy Chicken Wings 10/18

Six or twelve chicken wings tossed in bbq, teriyaki, buffalo, or sweet chili sauce, served with carrot, celery sticks

### Double Cheese Nachos 12/18

Tortilla chips with layers of shredded cheddar, mozzarella, nacho cheese sauce, onion, olive, tomato, sour cream, salsa, and jalapeño, choice of seasoned ground beef or chicken  
Add chili + 4 • Add seasoned ground bison + 5

## ◆ soup & salads ◆

### Soup of the Day 3/5

### Chili 4/6

House-made three-bean chili topped with shredded cheddar, onion, choice of beef or vegetarian

### House Salad 5/10

Fresh romaine and purple cabbage, topped with shredded carrot, cucumber, tomato, olives, and homestyle croutons  
Add chicken + 5 • Add salmon + 12

### Caesar Salad/Wrap 6/12

Fresh romaine, Parmesan, homestyle croutons tossed in Caesar dressing  
Add: chicken + 5 • salmon + 12

### Soup & Salad Combo 10

Side house salad with a cup of soup, served with a "fry" breadstick  
Caesar salad + 1

### Taco Salad 9/16

Fresh romaine served in a taco shell, topped with shredded cheddar, olive, tomato, beans, corn, choice of ground beef or chicken, served with salsa and sour cream

## ◆ flatbreads ◆

### Cheese or Pepperoni 12

### Specialty Flatbreads 15

#### North Baldy Chicken Bacon Ranch

Chicken, bacon, ranch

#### South Baldy Sweet Chili Chicken

Chicken, sweet chili sauce

#### Monumental Beef Taco

Seasoned ground beef, olives, salsa, crushed tortilla chips

#### Gibraltar Texas BBQ Chicken

Chicken, onions, bbq sauce

#### Pend Oreille Valley Veggie

Mushrooms, peppers, onions

### Build Your Own Flatbreads 14

Choice of 2 toppings and 1 sauce

#### Toppings

Pepperoni  
Sausage  
Chicken  
Mushroom  
Olive  
Peppers  
Onion

#### Sauces

Marinara  
Sweet Chili  
BBQ  
Ranch

### Extra Toppings 1

(no more than 3 toppings per flatbread)

### Gluten Free Option 3

## ◆ a bit smaller ◆

Choice of french fries, tater tots, or fresh fruit and a small drink

### Grilled Cheese 7

### Cheeseburger\* 7

### Chicken Strips 9

### Fish & Chips 7

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. 06/25

# ◆ menu ◆

Served after 11am

## ◆ entrees ◆

Includes choice of soup, house salad, fries, or tater tots  
Caesar salad +1, onion rings +3

### **BLT Sandwich/Wrap 14**

Five bacon strips, garlic aioli, lettuce, tomato, served on choice of bread

### **Classic Burger 14**

Fresh beef patty or crispy chicken breast, served with pickle spear, lettuce, tomato, onion

Add: cheese +1 • egg +1 • ham +3 • bacon +3 • chili +4

Substitute: bison patty +5 • black bean patty +2

lettuce wrap bun +2 • fry bread bun +2

### **Garlic Mushroom Burger\* 16**

Served with sautéed mushroom, Swiss, garlic aioli

Substitute: bison patty +5 • fry bread bun +2

### **Club Sandwich/Wrap 16**

Bacon, ham, turkey, cheddar, Swiss, lettuce, tomato, and mayo on choice of bread or wrapped in a classic or spinach tortilla

### **Chicken Bacon Ranch Wrap 15**

Choice of grilled or crispy chicken, lettuce, shredded cheddar, and bacon, tossed in ranch and served in a classic or spinach tortilla

### **Indian Taco 10 / 16**

Netty's fry bread topped with seasoned beef chili or vegetarian chili, shredded cheddar, lettuce, tomato, olive, and onion, served with salsa, sour cream, and jalapeño, side not included

### **Prime Rib French Dip 18**

Thinly sliced roast beef, horseradish aioli, and Swiss on a toasted hoagie roll with au jus

Add: grilled onion, peppers, and mushroom +3

• fry bread bun +2

### **Cod Basket 17**

Four pieces of battered cod, fries or tots, coleslaw, side not included

## ◆ dinner entrees ◆

Includes choice of soup, house salad,  
Caesar salad +1, loaded baked potato +2

### **Stir Fry Bowl 15**

Jasmine rice, sautéed vegetables, tossed in teriyaki or sweet chili sauce

Add: chicken +5 • salmon +12

### **Fettuccine 15**

Creamy parmesan alfredo sauce over fettuccine with garlic and mushroom, served with "fry" breadsticks

Add: crispy chicken +5 • salmon +12

### **Salmon\* 26**

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

### **Country Fried Steak 24**

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

### **Ribeye Steak\* 30**

12oz rib eye, seasonal vegetable, choice of baked or mashed potato, served with country or brown gravy

Add: grilled onion and mushroom +2

## ◆ sides ◆

### **Fruit 3**

### **"Fry" Breadsticks 3 / 5**

### **Seasonal Vegetable 4**

### **French Fries 5**

### **Rice 3**

### **Fry Bread 5**

### **Mashed Potatoes & Gravy 5**

### **Baked Potato 5**

Butter, sour cream

### **Loaded Baked Potato 7**

Butter, sour cream, cheese, bacon bits, chives

### **Loaded Chili Baked Potato 8**

Chili, sour cream, cheddar, chives

### **Sauces 0.25**

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. 06/25

# ◆ menu ◆

Served after 11am

## ◆ dessert ◆

### Ida's Famous Huckleberry Cheesecake

Two 4-inch cheesecakes **11** or single **6.5**

### Fry Bread Bites **7**

Plain, powdered sugar, or cinnamon sugar

### Apple Tart **8**

Sweetened apples and spices in a flaky piecrust

### Cake Slice **10**

Choice of Chocolate, Strawberry Cream, or Lemon Curd

### Ice Cream Scoop **3**

Vanilla, chocolate, rainbow sherbet, huckleberry

## ◆ specialty cocktails ◆

### Selkirk Sunrise **6.5**

Smirnoff vanilla vodka, triple sec, orange juice, grenadine

### Slough Soda **8**

Tito's vodka, sour mix, Starry, cranberry juice

### Day Break **7.5**

Malibu rum, peach schnapps, pineapple juice, grenadine

### Citrus Creek **9.75**

Pendleton whiskey, ginger beer, triple sec, muddled oranges

## ◆ beer & wine ◆

### Draft Beer

Coors Light  
Bud Light  
Hop Valley Bubble Stash IPA  
Blue Moon  
Kokanee  
McDuff's Irish Red

### Bottles

Coors Light  
Coors  
Bud Light  
Budweiser  
Michelob Ultra  
Miller Lite  
Kokanee  
Corona  
Heineken  
Space Dust IPA  
Angry Orchard Cider  
One Tree Cider  
White Claw

### Wine

Sagelands Chardonnay  
Ecco Domani Pinot Grigio  
Chateau Ste. Michelle Riesling  
Ste. Chappelle Soft Huckleberry  
Freixenet Cava  
Sagelands Dark Shadow Cabernet Sauvignon  
Sagelands Merlot

## ◆ beverages ◆

### Soda **2.5**

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

### Hot Beverage **2.5**

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

### Red Bull **3**

Regular, sugar-free, blueberry, coconut

### Mocktail **3**

Shirley Temple, Roy Rogers

### Juice **3**

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

### Milk **3**

**A KALISPEL STORY**

## IDA'S FAMOUS HUCKLEBERRY CHEESECAKE

Kalispel Tribal Member Ida Marie Bigsmoke-Campbell was famous for her delicious huckleberry cheesecakes, often baking them for family and Tribal events, including the annual Kalispel Pow-Wow.

She loved anything to do with huckleberries — including picking them, eating them, and making amazing pies, fry bread, shakes, and cheesecakes. Every year, she would plan day or weekend trips just to go huckleberry picking at her favorite spots. When it rained heavily in the spring, she would wisely comment about how good the berries would be that year.

While Ida sadly passed away in 2022, she taught her daughter, Brenda Gilbert, how to continue the tradition of making her special huckleberry cheesecake with a twist. Brenda is proud to share her recipe with Wetlands so Tribal members and the community can enjoy this special Kalispel treat.

Ida Marie Bigsmoke-Campbell's original recipe for Huckleberry Cream Cheese Squares.

**A TASTE OF TRADITION**

Try Ida's Famous Huckleberry Cheesecake at Wetlands for a limited time.