

LIVE MUSIC FRIDAYS & SATURDAYS

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GUNSIGHTSALOON.COM @GUNSIGHTSALOON



HOURS

Fri–Sun: 11am–Close & Mon–Thu: 4pm–Close

WIFI PWD: 624gunsight 406-897-2820

SHARED PLATES

BURNT BELLY ENDS	18
smoked pork belly ends, hoisin bbq sauce, pickled daikon & carrot, puffed rice cake	
KICKIN' SPINACH DIP	14
spinach, artichoke hearts, jalapeños, roasted red peppers, 3 cheeses, house-fried tortilla chips	
CHICKEN WINGS ^{GF}	16
hot buffalo, ginger soy, huckleberry-bourbon bbq	
JALAPEÑO POPPERS	14
pimento cheese, candied bacon, panko	
FRENCH FRIES	9
skin-on, beer-battered fries	
SWEET POTATO FRIES ^{GF}	11
bleu cheese dressing	
CHIPS & SALSA ^{GF}	8
add guacamole +4	
LOADED NACHOS ^{GF}	18
smoked pork, beans, guacamole, cheese blend, green onion, chipotle crema, pico, salsa	
<i>sub smoked chicken +2</i>	
<i>sub brisket no charge</i>	
<i>add cup of sour cream +1</i>	

SALADS & SOUPS

SOUP DE JOUR	5/8
CANDIED BACON BLEU WEDGE ^{GF}	14
iceberg, tomatoes, bleu cheese, red onion, candied pepper bacon, bleu cheese dressing	
BLACKENED STEAK ^{\$ GF}	28
8oz. sirloin, candied pepper bacon, pickled sweet peppers, bleu cheese, balsamic glaze	
APPLE & ORANGES SALAD ^{GF}	14
pickled onions, sharp white cheddar, toasted almonds, mandarin oranges, apple cider vinaigrette	
SMALL HOUSE OR CAESAR	9
<i>add blackened steak[®] to any salad +16</i>	
<i>add blackened ahi tuna[®] to any salad +14</i>	
<i>add smoked chicken to any salad +7</i>	

SANDWICHES

choice of fries, potato salad, or pickled pepper slaw. <i>Sub sweet potato fries +2, soup +3, or salad +4.</i>	
BBQ PORK SANDWICH	16
smoked pork, sweet pepper slaw, huckleberry-bourbon bbq sauce	
BUTTERMILK FRIED CHICKEN SANDWICH	16
remoulade, sweet pickled pepper slaw	
CATFISH PO' BOY	16
blackened catfish, remoulade, slaw	
CURRY-SPICED CHICKEN NAAN	17
paneer cheese, tzatziki, orange chili sauce, lettuce, tomato, onion, roasted garlic naan bread	
PHILLY CHEESESTEAK	17
shaved prime rib, grilled onions & pepperoncini, cheddar jack, garlic mayo	
<i>add double meat +4</i>	

BURGERS^{\$}

all burgers are made with 1/2 lb beef brisket blend. choice of fries, potato salad, or pickled pepper slaw. <i>Sub sweet potato fries +2, soup +3 or salad +4</i> <i>add bacon +2 sub GF bun +2</i> <i>cornbread bun +2</i>	
THE LAST CHANCE	17
choice of cheddar, american, pepper jack, swiss, or bleu cheese, lettuce, tomato, onion	
THE MICHAEL BURGER	17
house-smoked beef burger, white cheddar blend, pub sauce, lettuce, on our cornbread bun	
THE YUM YUM BURGER	17
pimento cheese, bourbon-onion jam, candied bacon, fried pickles	
THE GUNSIGHT	17
remoulade, caramelized onions, cheddar, pickle, arugula	
THE SPORTSMAN	17
bacon, huckleberry bourbon bbq, swiss, fried onions	
3 GRAIN CAPRESE BURGER ^V	16
3 grain patty, fresh mozzarella, basil, tomato, spinach, pesto & balsamic	

ENTREES

RIGHTEOUS MAC & CHEESE	16
<i>add bacon +3</i> <i>add smoked pork +5</i> <i>add smoked brisket +6</i>	
SESAME SEARED AHI BOWL	21
radish, cucumbers, red bell pepper, avocado, mandarin oranges, sriracha mayo, teriyaki, rice	
CHICKEN & WAFFLE	18
country-fried chicken breast, Belgian waffle, hot-honey butter	
FISH & CHIPS	18
panko-breaded cod filets, apple slaw, and fries	
CREAMY RED BEANS & RICE ^{GF}	21
andouille sausage, pork shoulder, peppers, onions	
CREOLE JAMBALAYA	24
chicken, shrimp, andouille sausage, steamed rice (has shellfish)	
BLACKENED CATFISH ^{GF}	21
red beans & rice, potato salad, southern remoulade	
SMOKED BRISKET SHEPARD'S PIE ^{GF}	21
fresh green beans, peas & corn, mashed potatoes, cheese	
SMOKED BBQ BRISKET	27
potato salad, slaw	
12OZ RIBEYE FRITES ^{\$}	32
garlic-lime butter, beer-battered fries, seasonal veg, house steak sauce	

SUNDAY NIGHT PRIME RIB^{\$ GF}

Our own “rubbed & seared” 12oz smoked prime rib with au jus, creamy horseradish, and seasonal veg. Includes our loaded baked potato with bacon, green onions, and cheese sauce.

\$32

STARTS AT 5PM

KIDS MENU

fries or potato salad	
QUARTER POUNDER	11
CHICKEN FINGERS	10
GRILLED CHEESE	7

15% gratuity added for parties of 8 or more
No modifications during peak service

(GF) indicates gluten-free; (V) indicates vegetarian
\$ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
*Indicates items that may be served raw or undercooked or contain raw or undercooked ingredients.

SPECIALTY
COCKTAILS \$12

GOLD MINER MARTINI
spiced rum, glacier distillery
apple brandy, pressed apple
juice, nutmeg rim

RARE GEM MARTINI
empress gin, glacier distillery
huckleberry liqueur, lemon

ESPRESSO MARTINI
glacier coffee liqueur, spotted
bear vodka, espresso

SNICKER DUDE
absolute vanilla vodka,
rumchata, cinnamon spiced
half & half

HOT-TANA
earl grey-infused honey jack
whiskey, lemon

ORANGE SPICE MARGARITA
espolon reposado, cinnamon
& orange simple, orange juice,
lime juice, triple sec

HOUSE
SIGNATURES

HUCKLEBERRY SOUR
glacier distillery bear-proof
whisky, huckleberry liqueur,
lemon, honey

SPOTTED BEAR MULE
spotted bear vodka, ginger
beer, bitters, lime

OLD FASHIONED ON TAP
headframe neversweat
bourbon, house-made oleo,
daughter of the sun brandy,
angostura bitters

WHISKEY FLIGHTS

CALL	20
LOCAL	25
TOP SHELF	30



DRAUGHT BEER

DIRT CHURCH HAZY IPA 7
Bitterroot Brewery | Hamilton

HAZY LITTLE THING IPA 7
Sierra Nevada | California

SINGLE MALT IPA 7
Blackfoot River Brewing | Helena

KOLSCH 7
Bias Brewing | Kalispell

MY RUCA AMERICAN PALE ALE 7
Draught Works Brewing | Missoula

BUENAVEZA 7
Stone Brewing Co. | California

PBR LAGER 4.25
Pabst Brewing Co. | Wisconsin

MEADOW CREEK AMBER 7
Sacred Waters | Kalispell

BLONDE ALE 7
Jeremiah Johnson | Whitefish

ROSS CREEK RED ALE 7
Cabinet Mtn Brewing | Libby

SNOW DEVIL CIDER 8.25
Big Mtn Ciderworks | Kalispell

GUINNESS 7
Guinness Brewing | Ireland

SELTZER ON TAP 7
Inquire for latest special

NITRO & SEASONAL ROTATORS

CANS & SUCH (# - 16OZ CAN)

BUDWEISER	4
BUD LIGHT	4
COORS LIGHT	4
COORS BANQUET	4
MILLER LITE	4
BLUE MOON	5
CORONA	5
MICHELOB ULTRA	5
PACIFICO	5
STELLA ARTOIS	5

RAINIER#	4
PBR#	4
COLD SMOKE#	6
MONTUCKY COLDSNACKS#	6

GLUTEN FREE

OMISSION PALE ALE	5
WHITE CLAW	5
lime, mango, grapefruit, raspberry	

WINES

PROSECCO 9
La Bella | Italy

CHARDONNAY 11.5/40
Head High | Sonoma, CA

CHARDONNAY 8.25/30
Sagelands | Col. Valley, WA

PINOT GRIGIO 8.25/30
Riff | Veneto, Italy

SAUVIGNON BLANC 10/35
Stratum | New Zealand

ROSÉ SANGIOVESE 8.25/30
Old Vine Rosé | Sonoma, CA

RED BLEND 8.25/30
Farmhouse | CA

CABERNET 12.5/50
Heritage | Walla Walla, WA

CABERNET 8.25/30
Rickshaw | Middletown, CA

PINOT NOIR 8.25/30
Castle Rock | CA

NON ALCOHOLIC

ATHLETIC BREWING N/A BEERS	
CERVEZA ATLETICA	5
UPSIDE DAWN GOLDEN	5
RUN WILD IPA	5

RITUAL ZERO PROOF®
SPIRITS \$7.25

We're excited to offer Ritual Zero Proof alternative spirits. These non-alcoholic beverages are gluten-free, have 0% sugar, are keto friendly, and lower in calories.

We are happy to use them as a replacement in any of our non-specialty cocktails upon request.

RUM ALTERNATIVE
GIN ALTERNATIVE
WHISKEY ALTERNATIVE
TEQUILA ALTERNATIVE