

BLUE CANYON

Savor Montana's Flavors in Every Bite, Served with Mountain Cozy Charm.

APPETIZERS

SUNSET ELK MEATBALLS \$20

Tender elk meatballs glazed in sweet-tart huckleberry barbecue sauce, balanced by spicy peppadew peppers and fresh sunflower sprouts.

HUCKLEBERRY SMOKEHOUSE WINGS \$18

Smoky mesquite wings paired with sweet huckleberry barbecue sauce, cooling ranch and crisp zucchini sticks.

GOLDEN FRIED CALAMARI* ~ \$18

Crispy calamari accompanied by bright Vietnamese vinaigrette with crunchy local kohlrabi, carrots, scallions, and toasted peanuts for a flavorful crunch.

BIG SKY BEETS & BURRATA \$16

Warm baguette with creamy burrata meets sweet roasted beets, drizzled with tangy balsamic glaze and peppery arugula—a perfect harmony of earthy and fresh.

CRISPY MAC N CHEESE BITES \$12

Golden-fried macaroni and cheese squares filled with an assortment of cheeses, served with our House made Ranch

GARLIC ROMANO FRIES \$12

Crispy fries tossed in fragrant garlic oil, sharp Romano cheese, and fresh parsley, delivering savory, crunchy bites that keep you reaching for more.

SALADS

Add protein to your salad - 8 oz. New York Steak \$18 8 oz. Salmon \$12 6oz. Chicken \$9

MONTANA LITTLE GEM HOUSE SALAD \$12

Tender Montana grown little gem lettuce with tangy red wine vinaigrette, peppery radishes, fresh chives, and a sprinkle of parmesan.

CAESAR SALAD \$15

Crisp romaine hearts tossed in house-made Caesar dressing with crunchy croutons, shaved parmesan, and anchovies for bold flavor.

BURGERS

THE 406 BISON SMASH BURGER*~ \$21

Savory bison burger topped with smoky gouda, huckleberry barbecue sauce, and crispy fried pickles for a bold Montana bite.

BLUE CANYON SMASH BURGER *~ \$18

Juicy burger on a soft potato bun with melted American cheese, classic burger sauce, tangy pickles, and crispy fried onions.

Stone Oven Pizza

Finished with garlic oil & maldon salt

CLASSIC CHEESE / PEPPERONI* \$18

Rich, house-made tomato sauce layered with melted mozzarella, topped with curling pepperoni that delivers a smoky, spicy kick.

MONTANA MUSHROOM \$22

Parmesan cream sauce sets the stage for nutty fontina cheese, fresh local Montana mushrooms, and peppery arugula, a creamy, umami rich delight

SAVORY SAUSAGE & FENNEL \$20

House Made savory Italian sausage and aromatic fennel mingle over house tomato sauce and gooey fontina cheese, baked to bubbling perfection.

HIGH COUNTRY SALAMI \$20

Olive oil-brushed crust layered with fresh mozzarella, fontina, and a sweet-tangy tomato garlic honey, finished with bright Italian parsley.

ENTREES

FIRE-GRILLED RIBEYE \$48

Grilled 16 oz ribeye served with chive-crust ed fingerling potatoes tossed in sour cream, alongside tender grilled zucchini

MONTANA STRIP \$38

Tender New York steak slices on creamy rosemary polenta with sherry jus, tomato salad, parsley, and flaky Maldon salt

ATLANTIC SALMON \$37

Salmon served with black rice, grilled zucchini salad, lemon beurre blanc, pea shoots, and olive oil for bright, clean flavors.

HERB GRILLED PORK LOIN \$32

Juicy Pork loin paired with crispy fried mac and cheese and sweet honey berry chutney, finished with fresh pea shoots.

ISLAND COCONUT SHRIMP \$28

Crispy coconut shrimp atop black rice with carrots, scallion, and a sweet mango lemongrass sauce.

TUSCAN CREAM PASTA \$23

Spaghetti tossed in creamy ricotta sauce with sun-dried tomatoes, Romano cheese, and fresh parsley for a comforting, layered pasta.

Add protein to your Pasta - 8 oz. New York Steak \$18 8 oz. Salmon \$12 6oz. Chicken \$9

MONTANA FRENCH GREEN LENTILS \$23

Earthy lentils in ricotta cream with sautéed local mushrooms, sweet tomato salad, arugula, and delicate microgreens.

Add protein to your Lentils - 8 oz. New York Steak \$18 8 oz. Salmon \$12 6oz. Chicken \$9

+Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*Wheat Free Options - Blue Canyon Tavern and Kitchen may use wheat, egg, soybean, milk, peanuts, tree nuts and fish. Please be aware that normal operations involve shared cooking and preparation areas, including common fryer oil. The possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu items can be completely free of allergies.



BLUE CANYON

KITCHEN & TAVERN

~ STONE OVEN PIZZA ~

CLASSIC CHEESE / PEPPERONI* \$18

Rich, house-made tomato sauce smothered with melted mozzarella, topped with pepperoni that delivers a smoky, spicy kick.

MONTANA MUSHROOM \$22

Ricotta cream sauce sets the stage for nutty fontina cheese, fresh local Montana mushrooms and peppery arugula a creamy umami delight.

SAVORY SAUSAGE & FENNEL \$20

House Made savory Italian sausage and aromatic fennel mingle over house tomato sauce and gooey fontina cheese, baked to bubbling perfection.

HIGH COUNTRY SALAMI \$20

Garlic olive oil-brushed crust smothered with fresh mozzarella and fontina cheese, finished with bright Italian parsley.

BUFFALO CAULIFLOWER \$18

Tuscan cream sauce topped with cauliflower and fontina cheese drizzled with buffalo sauce and bleu cheese crumbles.

CHORIZO GREEN CHILES \$18

Tomatillo sauce on fluffy pizza crust balanced by fontina and cotija cheese, finished with green chiles and fresh cilantro.

~ SALADS ~

COBB \$23

Local mixed greens in sherry vinaigrette topped with grape tomatoes, bleu cheese, Daily's bacon, black olive, herbed chicken breast and shaved parmesan.

LOCAL SPINACH \$9/\$16

Baby spinach in balsamic vinaigrette harmonized by Amaltheia Dairy Goat Cheese, fresh berries and toasted almonds.

CAESAR \$9/\$15

Crisp romaine hearts tossed in house-made Caesar dressing with crunchy croutons and shaved parmesan.

RICE NOODLE \$16

Rice noodles tossed with spinach, cabbage, carrots, cilantro, toasted peanut and coconut red curry sauce.

Add protein to your salad - 8 oz. Sirloin \$16, 8 oz. Salmon \$14, Herbed Chicken \$7, Add Cup of Tomato Soup \$5.

~ BOWLS ~

FRIED FISH \$23

Crisp 6 oz. cod fillets paired with cole slaw, french fries, tartar sauce and fresh lemon.

HERBED CHICKEN \$16

Fresh cabbage tossed with low carb lemon vinaigrette, finished with grape tomato, crisp onion and cilantro.

HIDDEN CHEESEBURGER \$18

Two American cheese smash patties covered with local mixed greens, grape tomatoes, crisp onion, pickles and burger sauce or bleu cheese dressing.

CREAMY GNOCCHI & SPINACH \$19

A bowl full of gnocchi paired with sauteed spinach, local mushrooms, served hot in our ricotta cream sauce, topped with shaved parmesan cheese and parsley.

PORK CARNITAS \$21

Bits of pork tossed in fresh garlic and lime juice served over tomatillo cabbage and black beans with cotija and cilantro.

Add protein to your salad - 8 oz. Sirloin \$16, 8 oz. Salmon \$14, Herbed Chicken \$7, Add Cup of Tomato Soup \$5.



~ APPETIZERS ~

Lunch

COCONUT SHRIMP \$20

Golden brown slightly sweet coconut shrimp served with coconut red curry sauce, lime and fresh cilantro.

CLASSIC BUFFALO CRISP CHICKEN WINGS \$18

8 crisp chicken wings served alongside buffalo sauce, celery and house made bleu cheese dressing.

GARLIC ROMANO FRIES \$12

Crispy fries tossed in fragrant garlic oil, sharp Romano cheese, and fresh parsley, Delivering savory, crunchy bites that keep you reaching for more.

ALMALTHEIA DAIRY GOAT CHEESE \$16

Paired with flat bread crackers, olive oil and basil pesto

BIG SKY BEETS & BURRATA \$16

Warm telera roll and creamy burrata meets sweet roasted beets, drizzled with tangy balsamic glaze and peppery arugula—a perfect harmony of earthy and fresh.

COLD SMOKED SALMON \$20

Tender smokey salmon paired with red onion, capers, honey dill mustard and crisp flatbread crackers.

~ BURGERS & SANDWICHES ~

All sandwiches served with fries. Sub salad or cup of soup for additional \$3. Upgrade fries to Garlic Romano Fries for additional \$3. Add side salad or cup of soup for additional \$5

THE 406 BISON SMASH BURGER* \$21

Two savory bison burger patties topped with smoky gouda, huckleberry barbecue sauce and crispy fried pickles for a bold Montana bite.

BLUE CANYON SMASH BURGER *~ \$18

Two juicy burger patties on a soft potato bun with melted American cheese, classic burger sauce, tangy pickles and crispy fried onions.

THE TAVERN MUSHROOM BURGER*~ \$20

Juicy 7 oz burger, cooked to your liking, on a soft potato bun with sauteed mushroom, swiss cheese, lettuce, tomato, onion, pickle and fries

CAPRESE CHICKEN SANDWICH ~ \$18

Grilled diced chicken breast on a telera roll layered with fresh mozzarella, basil, thick sliced heirloom tomato and balsamic glaze.

BLT ~ \$18

The classic sandwich done right! On toasted sourdough bread served with garlic aioli, Local Missoula Daily's Bacon, tomato and local greens

BRICK OVEN PIZZA SANDWICH ~ \$18

Classic pepperoni, Italian sausage and salami oven roasted on a telera roll with rich pizza sauce and gooey mozzarella cheese

