



**Southwestern Cuisine
Montana Hospitality**

Mountain Mall
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The Legend of Whiskey Jack

There was an adventurous soul whose parents were a railroad gringo and a lovely Latina from the Rio Grande valley. His wanderlust took wings in the 1920's when he first rode in a biplane during the state fair. While other young men were acquiring wives, horses and eventually automobiles, all Jack wanted was an airplane. After he got his own plane, he barnstormed north many times, coming back with stories of the great mountain ranges in

Montana. His friends started calling him Whiskey Jack after the opportunistic bird found in those northern climes (also known as camp robbers). Jack never really had a place to call home. But to those in the north, he brought green chilies and tamales that made the gringo's eyes water. To those in south, he brought lean bison meat and enormous antlers from Royal Elk. Thus, two cultures met as a result of a wandering barnstormer and his open-cockpit

biplane. One unfortunate autumn, Jack was heading south and hit an early storm. He never arrived at his destination and the last he was seen was near the Three Forks of the Missouri River where he stopped to take some farm kids for a ride and make a few dollars for the trip south. So, while you're hiking in the Spanish Peaks, remember Whiskey Jack, you may find some remnants of his plane poking through the melting snow.



The Whiskey Jack respectfully requests no separate checks for parties of eight or more. A twenty percent service fee is applicable.





The Whiskey Jack's Logo proudly designates our signature dishes. All our dishes are slow-cooked and served to you with fast and friendly service.

Generous Basket of Tortilla Chips served with our signature Salsa Fresca 1.95

Soups

Hand crafted soups prepared daily

Chicken Tortilla Soup

South of the border style chicken soup with fresh veggies.

Chili Verde

Slow roasted pork with Ortega chilies, garlic and cilantro.

Beef Brisket Chili

Simmered Texas beef brisket makes a meal out of our award winning chili recipe.



Cup 4.25

Grande Bowl 7.95

Salads

Fresh from the harvest salads crafted with our own Mountain flair.

Tequila Lime Chicken Tostada Salad

Juicy marinated chicken served over a bed of fresh greens topped off with ripe Cherry tomatoes, cucumbers, olives and cheese. All served to you in crispy tortilla shell with refried beans and our own Cilantro Lime Vinaigrette. 12



Fajita Salad

Your choice of grilled chicken, beef, pork carnitas or broiled dorado served on a bed of mixed greens with tortillas, sour cream, salsa fresca and Cilantro Lime Vinaigrette. 14

Southwest Cobb Salad

Fresh spring mix and crispy cabbage, topped off with a hard boiled egg, roasted red bell peppers, jicama, avocado, manchego cheese, black bean and corn relish, pine nuts and Cilantro Lime Vinaigrette. 12



Fields of Green

Our version of a traditional tossed salad. Your choice of Cilantro Lime Vinaigrette, Blue Cheese or Ranch Dressing. 4.25

Southwestern Favorites

Soup and Quesa Nina

A cup of soup of your choosing combined with a six inch cheese-quesadilla with pico de gallo . 9

Bison Chipotle Quesadilla

A Montana favorite. Tender shredded Bison round and heaps of melted cheese served in a jalapeno cheddar tortilla. 14



Five Layer Nacho Platter

Tortilla chips piled high with cheese, refried beans, scallions, tomatoes, olives, jalapenos and sour cream. 11
Add either grilled chicken, shredded beef or pork carnitas. 14

Pan Fried White Corn Tacos

Three tacos of your choice with grilled chicken, shredded beef, pork carnitas or broiled dorado served to you with lettuce, cheddar-jack cheese and our specialty salsa. 13

Black Bean Burrito(a.k.a. Gringo Gutbuster)

A Colorado styled wrap. Choose from grilled chicken, shredded beef , pork carnitas or broiled dorado rolled in a flour tortilla and served with the works. 11



Barnstormer Burgers & Such

All Natural Beef served on a Wheat Montana Kaiser Roll with fresh lettuce, Ripe tomato and a pickle on the side accompanied by crispy potato poles and our own chipotle mayonnaise.

The Plain Jane 9.5

The Cheesy Joe with two slices of cheese. 10.5

The Pancho Villa

Hand rubbed with Southwestern spices then topped with smoked ham, sautéed red onions and horseradish cheddar. 11.25

The Sombrero

Grilled Ortega peppers, avocado, onion & jalapeno straws, highlighted with Sonoma pepper jack cheese. 11.25

The Caveman

Freshly grilled wild mushrooms topped with cave aged, imported Emmentaler Swiss. 11.25

The Prairie Veggie Sandwich

Grilled baby portobella mushroom, red onions, red bell peppers, radish sprouts and finished with dilled havarti. 10.75

Take It To The Beach!

Pick your favorite barnstormer. We'll serve it up over a bed of fresh greens and add crispy garden veggies and our homemade Cilantro Lime Vinaigrette. 1.5



Think the air tastes better up here? Try the Beef.

The Whiskey Jack features burgers made from 100% natural beef. Our burgers are the best on the mountain because the beef is produced without the use of hormones, antibiotics or artificial ingredients. Taste the difference!

Grilled Dorado Sandwich

Grilled Dorado presented open faced with onions, red and green peppers on a toasted hoagie garnished with fields greens and our homemade Salsa Fresca. 13

Baja Cheese Steak Sandwich

A generous amount of chile marinated shaved beef with fresh red and green bell peppers, yellow onions and mushrooms topped with cheddar cheese on a toasted hoagie. 12

Rio Bravo Chicken Sandwich

A boneless chicken breast dusted with Sonoran spices, cast iron seared and topped with muenster cheese, cucumbers, fresh mushrooms and radish sprouts. 12



Dessert

4.25 each or
indulge in all three for only 9.95

Banana quesadillas with black skillet caramel whipped cream and pecan praline

Warm chocolate ancho chile flourless cake pyramid with mango coulis

Ranger cookie huckleberry ice cream sandwich with raspberry dipping sauce

