



**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.





Generous Basket of Tortilla Chips served with our signature Salsa Fresca 1.75

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 3.95

Grande Bowl 6.95

Salads

Fresh from the harvest salads crafted with our own Southwestern 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 red snapper served on a bed of mixed greens with tortillas, sour cream, salsa fresca and Cilantro Lime Vinaigrette. 14

Southwest Cobb Salad

Grilled breast of duck served over fresh spring mix and crispy cabbage, topped off with roasted red bell peppers, jicama, avocado, manchego cheese, pine nuts and Cilantro Vinaigrette. 17



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

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

Pan Fried White Corn Tacos

Three tacos of your choice with grilled chicken, shredded beef, pork carnitas or broiled red snapper served to you with

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

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

Soup and Quesa Nina

A cup of soup of your choosing combined with a six inch Cheese quesadilla with pico de gallo. 8

Desperado Wings

Jumbo chicken wings tossed with our signature tequila –Cholula wing marinade and served with a southwestern dipping sauce. 9

Ground Beef Crisp Taco

Two crispy beef tacos stuffed with refried beans and cheese bedded on fresh lettuce and then topped with our home made salsa. 7

Grilled Snapper Sandwich

Pacific Red Snapper presented open faced with grilled peppers and onions on a toasted hoagie garnished with fields greens, home-made salsa and chipotle mayonnaise. 13

Baja Cheese Steak Sandwich

A mound 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 crusted with sonoran spices, cast-iron seared and topped with muenster cheese, cucumber, fresh mushrooms and radish sprouts. 12



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



ENTREES

All Entrees are served with your choice of a cup of our delicious handcrafted soup or a house salad. Or compromise, both for an additional 3.95. Rice and the Vegetable du Jour are included.

The Whiskey Jack Fajita Platter

Your choice of fajita marinated chicken, beef, or pork served to you on a sizzling platter along with everything one would expect. 19

Chicken Adobo

One half of a juicy, tender, marinated chicken slow roasted and flame finished. 18

Stuffed Green Peppers

Two generously Spanish rice-stuffed green bell peppers smothered with our home made enchilada sauce and surrounded by fresh grilled vegetables of the day. 17



Duck Enchiladas

Roast Duck, cilantro rice and sweet pepper filled corn tortillas enhanced with our signature Enchilada sauce and cheddar cheese. 18



Dessert

Your Choice 3.95

Banana quesadillas with black skillet caramel whip cream and pecan praline

Warm chocolate ancho chili flourless cake pyramid with mango coulis

Macerated Organic Strawberries

Ranger cookie huckleberry ice cream sandwiches with raspberry dipping sauce



