

Old Faithful Inn Breakfast

BREAKFAST BUFFET

All You Care To Eat!


Scrambled Eggs du Jour · French Toast · Bacon · Sausage · Biscuits · Sausage Gravy
Home Fries · Fresh Fruit Salad · Baked Goods · Tortillas · Salsa · Shredded Cheddar Cheese
Sour Cream · Fat-Free Yogurt · Cereal · Granola
Includes a small juice & choice of Rainforest Alliance dark roast coffee,
tea, milk or hot chocolate

BREAKFAST CLASSICS

Two Eggs Any Style* Served with toast and choice of fresh fruit salad or home fries

Biscuits and Sausage Gravy Two biscuits topped with sausage gravy and served with choice of fresh fruit salad or home fries

Hiker's Special* Two eggs any style with toast, choice of bacon, turkey sausage, pork sausage or Canadian bacon and choice of fresh fruit salad or home fries

Vegan Breakfast Bowl Home fries topped with bell pepper, roasted tomato, chimichurri and green chilies **TOPPERS** - Cheddar or Jack Cheese · Diced Bacon · Diced Tofu  · Two Eggs any style *

Montana Milling Oatmeal  - Choice of skim or 2% milk




Fixings - Raisins, Dried Cranberries, Brown Sugar, Granola, Pecans or Blueberries
Substitute Organic Plant-Based Milk  Unsweetened Vanilla Almond or Oat Milk


Where toast is indicated, whole wheat will be provided. If you wish, you may request white toast, swirled rye toast, biscuit or English muffin · Gluten-free bread is available

FROM THE GRIDDLE

French Toast  Three thick slices of French toast sprinkled with powdered sugar
Gluten-Free French Toast

French Toast  **with Bacon and Eggs*** Two thick slices of French toast sprinkled with powdered sugar and served with two eggs any style and two strips of bacon
Gluten-Free French Toast

Montana Cream of the West Seven-Grain Buttermilk Pancakes 
Fixings - Choice of Blueberries, Bananas, Pecans or Chocolate Chips
With Huckleberries, Huckleberry Butter and Huckleberry Sauce 
Gluten-Free Pancakes Available Upon Request 

 Menu items made with sustainable and/or organic ingredients · Sugar-free syrup available upon request

* "Consuming raw or undercooked eggs may increase your risk of foodborne illness"

This restaurant is not an allergen-free environment. If you have food allergies,
please inquire with your server regarding ingredients of menu items

MENU ITEMS PREPARED WITH GLUTEN-FREE INGREDIENTS Kitchens in Yellowstone National Park are not gluten-free environments. The gluten-free menu items were determined based on the most current ingredient lists provided by our suppliers and their stated absence of wheat/gluten within these products. Our kitchens do use wheat flours and other wheat based ingredients during production of other menu items. Our operations have shared preparation and cooking areas and designated gluten-free areas do not exist. Based on this, we cannot guarantee that any menu item is completely gluten-free. **Fried items are fried in oil that may contain gluten.**

Old Faithful Inn

BREAKFAST

ON THE SIDE

One Egg*
Two Eggs*
Bacon
Canadian Bacon
Pork Sausage
Turkey Sausage
Home Fries
Biscuit
Toast 
Bagel with Cream Cheese 
English Muffin
Blueberry Muffin
Fresh Fruit Salad
Fat-Free Yogurt
Cold Cereal - Gluten-Free Cereal Available
Substitute Organic Plant-Based Milk 
Granola with Milk
Substitute Organic Plant-Based Milk 

BEVERAGES

Chilled Juice: Cranberry
No Sugar Added Juice: Apple, Orange or V8
Rainforest Alliance Dark Roast Coffee 
Tumblewood Teas  Big Timber, Montana
Chai, Cinnamon Bear, Earlie Grey Dawn,
Snappy Lemon Ginger, Mountain Mint
Chocolate, Peace of the Park
Fine Teas From Bigelow 
Traditional: Earl Grey, English Teatime
Herbal: Mint Medley, Orange & Spice
Green Tea: Constant Comment
Instant Hot Chocolate
Milk (skim, 2%)
Chocolate Milk
Organic Plant-Based Milk  Unsweetened
vanilla almond or oat milk

FOR THIS AFTERNOON

Please inquire about our deli lunches to go

Our philosophy is simple - provide the highest quality food with the Softest Footprint. We do it by finding products, where possible, that are: Fresh · Locally produced · Organic · Third-party certified · Support sustainable farming, fishing and business practices. We work with the following partners:

Franz Bakery
Amaltheia Dairy
Quality Foods Distributing
Plate & Pantry Gourmet Foods
Pitman Family Farms
Grand View Sheep Cheese
Yellowstone Soup Co.
Montana Wagyu Cattle Company
Western Sustainability Exchange

Garden City Fungi
Organically Grown Co.
B Bar Ranch
Wilcox Family Farms
Fresh Nature Foods
Montana Roots
Tumblewood Teas
Cream of the West
Montana Milling
Big Dipper Ice Cream
Oats in Coats
Fat Robin Orchard
Flathead Lake Cheese

Continental Sausage
Gluten-Free Prairie
Mt. Flour & Grain
Bovine & Swine
Timeless Farms
Western Buffalo
Mulvey Gulch Ranch
Seattle Fish Co.
Bausch Farms
Mountina Cheese
Root Potato Chips
Swoffle

YELLOWSTONE

NATIONAL PARK LODGES

XANTERRA TRAVEL COLLECTION®



0F1/24

Old Faithful Inn LUNCH



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Mt. Flour & Grain
Bovine & Swine
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Western Buffalo
Mulvey Gulch Ranch
Seattle Fish Co.
Bausch Farms
Mountina Cheese
Root Potato Chips
Swoffle




OFI/24



WESTERN BUFFET

IN A HURRY TO SEE THE GEYSER?

Get a taste of the "Old West" with our Western style buffet! 
Featuring battered walleye, pulled pork, bison bratwurst, mashed potatoes, macaroni and cheese, Roosevelt beans, green salad, cornbread muffins, cole slaw, pasta salad, cowboy caviar, bison chili, soup, brownies du jour

SIDE ATTRACTIONS

BEER CHEESE FONDUE VG Soft pretzel

FRIED CHEESE CURDS  VG Mustard sauce

CHICKEN WINGS With Cajun seasoning, bleu cheese dressing

SOUP & SALADS

ROASTED RED PEPPER SMOKED GOUDA SOUP VG

HOUSE SALAD V Mixed greens, grape tomatoes, shredded carrot, croutons, choice of dressing
Salad Dressings Include: Ranch, Bleu Cheese, Thousand Island, Vinaigrette, Oil & Vinegar, Balsamic Vinaigrette

CAESAR SALAD Crisp romaine lettuce, parmesan cheese, croutons, classic Caesar dressing

WEDGE SALAD GF Baby iceberg, grilled bacon, pickled red onion, roasted tomato, smoked bleu cheese dressing

DEMI-BAGUETTE VG

ENTREES Served with choice of French fries or a side salad

Gluten-free buns and bread are available • French fries are deep fried in oil that may contain gluten

PRIME RIB SANDWICH Demi-baguette, sliced prime rib, Mountina Alpine beer-washed cheese, caramelized onion, horseradish sauce, baguette

FALAFEL  V Green garbanzo bean fritter, pickled red onion, tomato, cucumber and mint relish, toasted pita


RED BIRD NATURAL CHICKEN BURGER  Fresh mozzarella, fire-roasted tomato relish, green goddess dressing, brioche bun

MULVEY GULCH RANCH BEEF BURGER WITH BISON PASTRAMI 

Third pound local beef burger, brioche bun, bison pastrami, provolone cheese, geyser sauce, lettuce, tomato, onion

FRIED FISH SANDWICH Brioche bun, beer-battered cod, vegetable slaw, Old Bay aioli

GF - GLUTEN FREE • VG - VEGETARIAN • V - VEGAN

 Menu items made with sustainable and/or organic ingredients

*"Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness"

If you have food allergies, please inquire with your server regarding the ingredients of menu items and gluten-free options

MENU ITEMS PREPARED WITH GLUTEN-FREE INGREDIENTS Kitchens in Yellowstone National Park are not gluten-free environments. The gluten-free menu items were determined based on the most current ingredient lists provided by our suppliers and their stated absence of wheat/gluten within these products. Our kitchens do use wheat flours and other wheat based ingredients during production of other menu items. Our operations have shared preparation and cooking areas and designated gluten-free areas do not exist. Based on this, we cannot guarantee that any menu item is completely gluten-free. **Fried items are fried in oil that may contain gluten.**

THE HISTORIC OLD FAITHFUL INN DINING ROOM

Featuring Local Spirits

SPECIALTY COCKTAILS

**Whistling Andy's
Cucumber Gin & Tonic**
Fresh cucumber, lime

Moonshine Mule
Willie's Honey Moonshine, ginger beer,
lime juice

Huckleberry Margarita
Arrestado Agave, orange liqueur,
huckleberry puree, sweet and sour mix

CLASSIC COMBINATIONS

Huckleberry Martini
Cold Spring Huckleberry Vodka,
huckleberry puree, lime juice

Old Faithful Manhattan
Old Faithful Bourbon, sweet vermouth,
bitters

Great Grey Gin Dirty Martini
Great Grey Gin, olive brine,
dry vermouth

MOCKTAILS

Grand Elixir
Cucumber, lime, soda water

Spring Sipper
Huckleberry, lime, mint, ginger beer

DESSERTS

Yellowstone Caldera GF
A warm chocolate truffle torte with a
molten middle

Olive Oil Cake
Dense, citrus flavored extra virgin
olive oil cake

Cheesecake Xangos[®]
Rich, smooth cheesecake with a slightly
tangy finish rolled in a flaky pastry tortilla
and deep fried

Local Ice Cream from Big Dipper GF
Ask your server for today's selections

Butter Pecan Ice Cream GF
No sugar added, reduced fat

Mango Sorbet GF

Ice Cream Sundae GF
Choice of hot fudge or berry

Any Dessert À La Mode

★ ★ ★ **JUST FOR KIDS** ★ ★ ★

Ice Cream Sundae
Choice of hot fudge or berry

**Local Ice Cream
from Big Dipper** GF


Butter Pecan Ice Cream GF

Mango Sorbet GF

Fat-Free Yogurt with Fresh Fruit

GF - GLUTEN FREE • VG - VEGETARIAN • V - VEGAN

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 Menu items made with sustainable and/or organic ingredient

SIGNATURE DINNER BUFFET



prime rib au jus, chicken skewers, battered walleye, green salad, soup, smoked trout dip, glazed carrots, green beans amandine, Roosevelt beans, mashed potatoes, macaroni and cheese, brioche, bread pudding, berry cobbler

FIRST COURSES & SALADS



Beer Cheese Fondue vc
soft pretzel

Charcuterie Board 
local meats and sausages, mustard trio,
pickles, sliced baguette

Fried Cheese Curds vc
mustard sauce

Chicken Wings
with Cajun seasoning,
bleu cheese dressing

**Roasted Red Pepper
Smoked Gouda Soup** vc

House Salad v

mixed greens, grape tomatoes, shredded
carrot, croutons, choice of dressing
salad dressings include: ranch, bleu cheese,
Thousand Island, vinaigrette, oil & vinegar,
balsamic vinaigrette

Caesar Salad
crisp romaine lettuce, parmesan cheese,
croutons, classic Caesar dressing

Wedge Salad GF
baby iceberg, grilled bacon,
pickled red onion, roasted tomato,
smoked bleu cheese dressing

Demi-Baguette

ENTREES

We are happy to accommodate your vegetarian, vegan and gluten-free requests.



NY Strip Steak*
10 oz, mashed potatoes,
seasonal vegetable, au jus

Pork Osso Buco
bacon jus, collard greens,
Roosevelt beans

Blackened Tofu  v
blackened tofu, baked sweet potato,
seasonal vegetable

Idaho Red Trout 
pan-seared red trout, mashed potatoes,
seasonal vegetable, lemon parsley butter

Potato Gnocchi  v
kale and basil pesto,
spring vegetable medley, olive oil

Fried Chicken
three pieces, poultry gravy, cheddar grits,
vegetable slaw

MENU ITEMS PREPARED WITH GLUTEN-FREE INGREDIENTS

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OLD FAITHFUL INN



William S. Keller 1964

DRINK MENU

Our philosophy is simple -
provide the highest quality food and
beverages with the Softest Footprint.

We do it by finding products,
where possible, that are:

Locally produced

Organic

Third party certified

Support sustainable farming and
business practices.

SPARKLING WINES

BIN

- 1 Korbel Brut, Sonoma**
- 2 Michelle Brut NV, Washington

WHITE AND BLUSH WINES

- 3 Sauvignon Blanc, Kenwood, Sonoma
- 4 Sauvignon Blanc, Honig, Napa Valley**
- 5 Chardonnay, Alexander Valley Vineyards,
Alexander Valley**
- 6 Chardonnay, Rutherford Ranch,
Napa Valley
- 7 Chardonnay, Old Faithful, Walla Walla**
- 8 Pinot Gris, Henry Estate, Oregon**
- 9 Pinot Gris, Elk Cove, Willamette Valley
- 10 Rose of Cabernet Franc, Dunham Cellars,
Columbia Valley
- 11 Gewürztraminer, Chateau Ste. Michelle,
Columbia Valley
- 12 White Zinfandel, Beringer California**

RED WINES

- 13 Pinot Noir, De Loach, California
- 14 Pinot Noir, Erath, Oregon**
- 15 Merlot, Kenwood, Sonoma**
- 16 Merlot, Dusted Valley Vintners "Boomtown",
Columbia Valley
- 17 Zinfandel, Four Virtures, Bourbon Barrel
Finished, Lodi**
- 18 Zinfandel, Predator, Lodi
- 19 Red Blend, North by Northwest,
California**
- 20 Cabernet Sauvignon, Rutherford Ranch,
Napa Valley**
- 21 Cabernet Sauvignon, Valdemar,
Walla Walla Valley**
- 22 Syrah, Alexander Valley Vineyards,
Alexander Valley**

All wines sustainably, organically or biodynamically farmed
***Indicates wines also served by the glass*

WINES BY THE GLASS

WHITES

Sparkling Wine, Korbel Brut

Sauvignon Blanc, Honig

Chardonnay, Alexander Valley Vineyards

Chardonnay, Old Faithful

Pinot Gris, Henry Estate

White Zinfandel, Berringe

REDS

Pinot Noir, Erath

Merlot, Kenwood

Zinfandel, Four Virtues

Red Blend, North by Northwest

Cabernet Sauvignon, Rutherford Ranch

Cabernet Sauvignon, Valdemar

Syrah, Alexander Valley Vineyards

Port, Fonseca Bin 27 NV

Souvenir Wine Glass

Souvenir Wine Glass with wine

Local Draft Beers

10 oz • 16 oz

Mountain Dry Cider 7.5% ABV
Farmstead Cidery, Farmstead, WY 10 oz

Old Faithful Ale 4.9% ABV
Grand Teton Brewing Company, Victor, ID

Haybag Hefeweizen 5.5% ABV
Phillipsburg Brewing, Phillipsburg, MT

Bent Nail IPA 6.3% ABV
Red Lodge Ales Brewing, Red Lodge, MT

Copper John Scottish Ale 7.0% ABV
Madison River Brewing, Belgrade, MT

Moose Drool Brown Ale 5.1% ABV
Big Sky Brewing, Missoula, MT

Local Beer, Seltzer and Cider

12 oz

Blue Moon Belgian White
Blue Moon Brewing, Denver Colorado
Unfiltered Belgian-style wheat ale spiced with fresh coriander and orange

Bayern Pilsner
Bayern Brewing, Missoula Montana
A light, golden authentic Bavarian pilsner with a light hop finish

Huckleberry Cream Ale
Laughing Dog Brewing Company, Ponderay, Idaho
Fruity, creamy and sweet with a touch of tart huckleberry

Salmon Fly Honey Rye
Madison River Brewing, Belgrade, Montana
A hint of rich Montana honey and subtle spiciness

Saddle Bronc Brown Ale
Black Tooth Brewing Company, Sheridan, Wyoming
English-style brown ale with caramel, toffee and cocoa profile

Mountain Berry Hard Seltzer
Water Works, Missoula, MT
Refreshing blend of natural berry flavors and pure, filtered Montana water

Ranch Hand Hard Cider
Western Cider Co., Missoula, MT
Bold and refreshing, full bodied cider

Domestic Beer 12 oz.
Bud Light • Coors • Coors Light
Rainier

DESSERTS



YELLOWSTONE CALDERA GF

A warm chocolate truffle torte with a molten middle

OLIVE OIL CAKE

Dense, citrus flavored extra virgin olive oil cake

CHEESECAKE XANGOS[®]

Rich, smooth cheesecake with a slightly tangy finish rolled in a flaky pastry tortilla and deep fried

LOCAL ICE CREAM FROM BIG DIPPER  GF
Huckleberry, chocolate, vanilla

BUTTER PECAN ICE CREAM GF
No sugar added, reduced fat

MANGO SORBET GF

ICE CREAM SUNDAE  GF
Choice of hot fudge or berry

ANY DESSERT À LA MODE

★ ★ ★ **JUST FOR KIDS** ★ ★ ★

ICE CREAM SUNDAE  GF
Choice of hot fudge or berry

LOCAL ICE CREAM FROM BIG DIPPER  GF

BUTTER PECAN ICE CREAM GF

MANGO SORBET GF

If you have food allergies, please inquire with your server regarding ingredients of menu items

 Menu items made with sustainable and/or organic ingredients

AFTER DINNER LIBATIONS



SMALL BATCH WHISKIES

Wyoming "Wilderness" Whiskey
Colter's Run Old Faithful Bourbon • Montana 1889

KENTUCKY WHISKIES

Knob Creek • Woodford Reserve

OUR SELECTION OF SINGLE MALT SCOTCHES

Laphroaig • The Balvenie Doublewood
Glenfiddich • Glenlivet

TRY ONE OF OUR **LOCAL LIQUEURS**  UP OR ON THE ROCKS

Willie's Montana Honey Moonshine

Willie's Coffee Cream

Willie's Huckleberry Sweet Cream

Headframe Orphan Girl Bourbon Cream

Wildrye Apple Pie

Milk Can Cinnamon Moonshine

CINNAMON HONEY TODDY

Milk Can Cinnamon Moonshine and Willie's Honey Moonshine

NUTS ABOUT HUCKLEBERRY

Willie's Huckleberry Sweet Cream, Orphan Girl Bourbon Cream, hazelnut liqueur

MUD POT

Glacier Distillery Grand Prismatic Spiced Rum, Kahlua cream

FONSECA BIN 27 PORT NV

Non-vintage port

 Menu items made with sustainable, local and/or organic ingredients