

SINCE 1919



# GRIZZLY LOUNGE



WELCOME  
TO THE DEN

205 Yellowstone Ave.  
West Yellowstone, MT

MENU

FROM THE KITCHEN

STEAK FINGERS ..... 12

FRESH IDAHO POTATO SKINS ..... 9

BISON NACHOS ..... 12

SPINACH DIP & CHIPS ..... 10

WHITE QUESO & CHIPS ..... 10

CHEESE FRIES ..... 10

CHILI CHEESE FRIES ..... 14

HOUSE SALAD ..... 4

Ranch, Honey Mustard, 1000 Island, Italian, Vinaigrette, French, Bleu Cheese

No Bloody Marys or Caesars available. It's after 4pm and we're not in an airport 🐻

## DRINKS

### SPECIALTY COCKTAILS

#### MOUNTAIN MULE

Vodka, squeeze of lime, huckleberry & ginger beer

10.5

#### HUCKLEBERRY LEMONADE

Vodka, lemonade & huckleberry

10

#### YELLOWSTONE SWEET PUNCH

44 North Huckleberry Vodka, cranberry & orange juice, squeeze of simple syrup

11

#### HUCKLEBERRY LEMON DROP

\* Best in West! Huckleberry & lemon vodka, simple syrup, lemon & a sugar rim

14

#### MAMA BEAR

The complexity of our local Ruby River Gin paired 2:1 with olive juice & squeeze of lime. Tangy & addictive!

15

#### PAPA BEAR

A classic old fashioned made with local Willie's Bourbon Whiskey

14

#### MONTANA BUCK

Bulleit 95 Rye, huckleberry puree, squeeze of lime & ginger beer

12

#### SAILOR-ONO

For those who like it strong and a little sweet - Sailor Jerry rum and Disaronno shaken, served with the dirty rocks & cherry garnish

13

#### CLASSIC MARGARITA

10

#### BARBRA-RITA

\* The perfect cadillac margarita that Three Bear's own Mama Bear loves

15

#### COCONUT AND HUCKLEBERRY MARGARITAS

Coconut - Tequila, all - natural margarita mix, Malibu, triple sec & piña colada mix  
Huckleberry - Tequila, all - natural margarita mix, huckleberry purée & triple sec

12

#### ISAAC'S GO TO

\* Deep Eddy Grapefruit Vodka, 50/50 Sprite & soda, squeeze of lemon & orange

6

## SHOTS

### SPECIALTY SHOTS

7.5

#### CREAM PIES!

Tastes just like a slice of delicious cream pie! Flavored and whipped vodka paired with peach schnapps and all natural margarita mix.

**\* Make it a tall for only 4 more! \***

BLUEBERRY

CHOCOLATE

COCONUT

GRAPEFRUIT

HUCKLEBERRY

LEMON

MANGO

NECTARINE

PEACH

RASPBERRY

VANILLA

WATERMELON

## SHOTS

### POPULAR SHOTS

7.5

\* Make it a tall for only \$4 more! \*

#### GREEN TEA

Jameson, peach schnapps, sweet & sour, splash sprite

#### MEXICAN CANDY

Tequila, watermelon pucker, lime juice, a few dashes of Tabasco

#### MINI BEER

Licor 43 with a float of heavy cream

#### OREGON APPLE

Pendleton, sour apple schnapps, cranberry juice

#### PEACH RING

Crown peach, peach schnapps & pineapple

#### PINEAPPLE UPSIDE DOWN CAKE

Vanilla vodka, pineapple juice, grenadine

#### RED SNAPPER

Crown, amaretto, cranberry juice

#### WASHINGTON APPLE

Crown, sour apple schnapps, cranberry juice

#### WATER MOCCASIN

Crown, peach schnapps, pineapple juice

#### WHITE GUMMY BEAR

Raspberry vodka, peach schnapps, sweet & sour, splash Sprite

#### WHITE TEA

Huckleberry vodka, peach schnapps, sweet & sour, splash Sprite

## BEERS

### MICRO BREWS / IMPORTS

12<sup>oz</sup> - 5

		ABV
CZECHMATE PILSNER	(Red Lodge Ales, Red Lodge, MT)	5.1%
DRAGON'S BREATH DARK HEF	(Bayern Brewing, Missoula, MT)	6.0%
WASATCH APRICOT HEF	(Wasatch Brewing, SLC, UT)	4.8%
BELTIAN WHITE	(Harvest Moon Brewing, Belt, MT)	5.0%
CITRUS IPA	(Grand Teton Brewing, Victor, ID)	6.5%
HUCK IT HUCKLEBERRY BLONDE	(Big Sky Brewing, Missoula, MT)	5.0%
OLD FAITHFUL PALE	(Grand Teton Brewing, Victor, ID)	4.7%
PINE CREEK PALE	(Neptune's Brewery, Livingston, MT)	6.1%
THAT'S WHAT SHE SAID CREAM ALE	(Draught Works, Missoula, MT)	5.2%
VIGILANTE IPA	(Bridger Brewing, Bozeman, MT)	6.7%
LATTE STOUT	(Neptune's Brewery, Livingston, MT)	5.7%
MOOSE DROOL	(Big Sky Brewing, Missoula, MT)	5.0%
SALMON FLY HONEY RYE	(Madison River Brewing, Belgrade, MT)	5.6%
HIBISCUS CIDER	(Stem Ciders, Denver, CO)	4.3%
WHITE CLAW	(Mark Anthony Brewing, Glendale, AZ)	5.0%
MODELO	(Grupo Modelo, MX)	4.4%
MODELO ORO	(Grupo Modelo, MX)	4.2%
CORONA NA	(Grupo Modelo, MX)	> 0.5%

## BEERS

### MICRO BREWS

16<sup>oz</sup> - 7

COLD SMOKE SCOTCH ALE	(Kettle House, Missoula, MT)	6.5%
BONG WATER HEMP PALE	(Kettle House, Missoula, MT)	5.0%
OTTER WATER SESSION IPA	(Philipsburg Brewing, Philipsburg, MT)	4.5%
SHADY NEW ENGLAND IPA	(Kettle House, Missoula, MT)	7.0%



Draft Beer: Ask your server about our current selection



## LIQUEURS

### VODKA

Non-specialty drinks made as a short (10<sup>0Z</sup>) unless ordered as a tall (16<sup>0Z</sup>)

L - Local      \* Staff Favorite

360 DOUBLE CHOCOLATE .....	6
360 HUCKLEBERRY .....	6
L 44° NORTH HUCKLEBERRY .....	7.5
L 44° NORTH NECTARINE .....	7.5
L 44° NORTH WATERMELON .....	7.5
ABSOLUTE .....	7
* ABSOLUTE MANGO .....	7
* DEEP EDDY .....	6
* DEEP EDDY LEMON .....	6
* DEEP EDDY PEACH .....	6
* DEEP EDDY RUBY RED (GRAPEFRUIT) .....	6
GREY GOOSE .....	9.5
KETEL 1 .....	8
NIKOLAI .....	5
PINNACLE WHIPPED .....	6
STOLI .....	8
* STOLI BLUEBERRY .....	7
* STOLI RASPBERRY .....	7
STOLI VANILLA .....	7
TITO'S .....	7.5



LIQUEURS

GIN

Non-specialty drinks made as a short (10<sup>0Z</sup>) unless ordered as a tall (16<sup>0Z</sup>)

L - Local      \* Staff Favorite

BOMBAY DRY .....	7
BOMBAY SAPPHIRE .....	8
BOORD'S .....	5
* HENDRICKS .....	9.5
L RUBY RIVER .....	7
TANQUERAY .....	8

LIQUEURS

BAILEY'S .....	8
CREME DE MENTHE .....	4
* DISARONNO .....	8
DRAMBUIE .....	7.5
DR MCGILLICUDDY'S MENTHOL MINT .....	6
EGJ BRANDY .....	5
FRANGELICO .....	8
GRAND MARNIER .....	9
JAGERMEISTER .....	7
KAHLÚA .....	7
* LICOR 43 .....	7
MIDORI .....	6
* RUMCHATA .....	6
TRAVE AMARETTO .....	5

# LIQUEURS

## RUM

Non-specialty drinks made as a short (10<sup>0Z</sup>) unless ordered as a tall (16<sup>0Z</sup>)

L - Local      \* Staff Favorite

BACARDI SILVER .....	7
CAPTAIN MORGAN .....	7
MALIBU .....	7
MONTEGO BAY .....	5
L MYERS SINGLE BARREL .....	6
* SAILOR JERRY .....	7

## SCOTCH

GLENLIVET 12 .....	9
LAUDER'S .....	5
* LAGAVULIN 16 YR .....	15
* OBAN 14 YR .....	15

## TEQUILA

ARANDAS PLATA .....	5
* CABO WABO REPOSADO .....	9
HORNITOS SILVER .....	7
* HORNITOS AÑEJO .....	8
PATRON SILVER .....	12.5

## LIQUEURS

### WHISKEY & BOURBON

Non-specialty drinks made as a short (10<sup>oz</sup>) unless ordered as a tall (16<sup>oz</sup>)

L - Local

\* Staff Favorite

BLACK VELVET .....	5
BULLEIT BOURBON .....	9
BULLEIT RYE .....	9
CROWN ROYAL .....	8
CROWN ROYAL APPLE .....	8
* CROWN ROYAL PEACH .....	8
FIREBALL .....	5
JACK DANIELS .....	7
* JACK TENNESSEE FIRE .....	6
JIM BEAM .....	6
MAKER'S MARK .....	8
* PENDLETON .....	8
SEAGRAM'S 7 .....	7
SKREWBALL .....	7.5
SOUTHERN COMFORT .....	7
* L WHISTLE PIG FARMSTOCK WHISKEY .....	13
WILD TURKEY 101 .....	7.5
L WILLIE'S BIG HORN BOURBON WHISKEY .....	8
L WILLIE'S DEVIL'S BRIGADE .....	8
L WILLIE'S HONEY MOONSHINE .....	8
* WOODFORD RESERVE .....	9
WOODFORD RYE .....	9



# WINE

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## WHITE / GLASS

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### PETER VELLA CHABLIS

Refreshing taste accented by  
soft floral notes and a smooth finish.

7

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### PETER VELLA CHARDONNAY

Hints of oak provide just enough depth.  
The finish is clean with a gratifying smoothness.

7

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### PETER VELLA WHITE ZINFANDEL

Peter Vella White Zinfandel has bright flavors of  
fresh strawberries and ripe watermelon.

7

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### BELLA SARA PINOT GRIGIO

Fresh citrus and pear with inviting ripe apple  
to create a perfectly well-balanced wine.

7.5



# WINE

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## RED / GLASS

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### SEASUN PINOT NOIR

Californian Pinot Noir offers rich aromas of dark cherry, strawberry, blood orange, rose, dried leaves, spice and brown sugar.

8.5

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### CONUNDRUM RED BLEND

A delicious, full-bodied Californian blend of Petite Sirah, Zinfandel and Cabernet grapes.

Aromas of ripe dark berries, chocolate and smoke.

8.5

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### BONANZA CABERNET SAUVIGNON

Aromas of currants and oak are met by a subtle smokiness.

9.5

# WINE

## WHITE / BOTTLE

### EYRIE PINOT GRIS

Concentrated aromatics of pear, citrus and spring greens.  
Dry and light.

32

### WEINGUT MAX FERD RIESLING

A juicy, off dry wine showcasing a bounty  
of ripe white grapefruit and pineapple flavors.  
It's easy-drinking with a tonic finish.

27

### MAISON NO. 9 - ROSÉ

Dry Rosé with an appealing texture. Classic orchard fruits make up  
the bouquet; peaches, peach ring candies and sweet fruit salad.

27

### ARGYLE CHARDONNAY

Unoaked Chardonnay is high acidity, dry and light to  
medium body with citrus and apple notes.

27

### STERLING CHARDONNAY

Light golden color with aromas of lemon meringue,  
crisp apple, ripe pear and toasted hazelnut.  
A richly textured palette with flavors of citrus, stone fruit  
and light vanilla.

25



# WINE

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## RED / BOTTLE

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### RUTHERFORD-MERLOT

Notes of cherry, sage and plum, layered with earthy flavors of black pepper, toasted oak and dark stone fruit.

32

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### BOGLE-PINOT NOIR

Rich black- fruit notes fill the aromas and flavors of this saturated and full-bodied wine. Gorgeous black cherry and blueberry flavors are wrapped in fine-grained tannins from mouthfilling effect.

28

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### DARK HORSE CAB

This Cabernet wine features notes of blackberry and cherry balanced by hints of dark chocolate and espresso.

24

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### CK MONDAVE CABERNET SAUVIGNON

Fresh, tropical flavors combined with a touch of spice lead to a delightfully crisp finish.

19



## TEPEE INN & BAR FROM 1919 - TODAY



The Tepee Inn was built by Paul & Dorothy Strieder in 1919. It was a large two-story log structure that housed a bar, dance floor, cafe, and rooms. Paul died in the early 1920s and later Dorothy married Val Buchanan, and together they continued to operate the hotel. It was recently discovered that Linda Seely's father, in 1932 and when he was still single, attended the dances here. Little did he know that a generation later, his daughter would own the building in which he danced.

The Tepee was sold first to J.H. Venable and then to A.K. Clawson in 1952. A fire, caused by a burning grease trap, burned the Tepee in 1965.

Fires were a common cause of renewal in early West Yellowstone. Most of the buildings were built out of the perfect fuel, logs or local lumber from the forest surrounding the town.

The Seely's have had to deal with four fires and this building was no exception.



Fortunately, the exterior rock wall, fireplace and interior back-bar survived the fire. Clawson rebuilt the building with a single story and added a motel on the north side. The bar and dance hall were replaced with the red side of Three Bear Restaurant.

The Seelys and Howells purchased the Tepee on May 25, 1978. The Howells owned and ran the bar 43 years, until 2021, when the Seely's bought them out. We pay homage to Carole Howell as she recently passed away in May of 2023.



In the summer of 1984, Three Bear Restaurant was relocated to this location and the Grizzly Lounge was opened, with a new and enlarged look. The Howells ran the bar and renamed it "The Grizzly Lounge".

Since then the Grizzly Lounge has welcomed thousands of guests and continues to be a beloved meeting place full of warm feelings and fun memories.

