

DESOTO



DESOTO "Q" PLATTERS

Served with corn bread and honey butter PLUS your choice of two sides or macs.

SMOKED BEEF BRISKET PLATTER	\$19.95
PULLED PORK PLATTER	\$16.95
ST. LOUIS RIBS - HALF RACK PLATTER	\$22.95
CHICKEN BREAST PLATTER	\$15.95
SALMON PLATTER	\$20.95
ELK SAUSAGE PLATTER	\$18.95
COMBO PLATTER	\$36.95

For those who can't decide. Pick three meats and three sides or mac's.

DESOTO SIDES

Mouth Watering and House Made. \$ 5.50

POTATO SALAD

SMOKED VEGGIES



TRADITIONAL SLAW

CAJUN VINAIGRETTE SLAW

GRANDMA KAT'S BAKED BEANS

PORK BELLY COLLARD GREENS (Staff favorite)

OR THREE PIECES OF CORN BREAD

DESOTO MACS

TRADITIONAL \$ 9.50

JALAPENO

SMOKY BACON

SPICY HOT LINK



FOR THE KIDS

MAC AND CHEESE \$ 5.50

KIDS CHEESEBURGER AND FRITOS

PULLED PORK TACO AND FRITOS

DESSERT



Fresh baked by our pastry team ...while they last!

BANANA PUDDING \$ 4.75

PEANUT BUTTER PIE \$7.50

ASSORTED CHEESECAKES \$7.50

WARM SMOKED COBBLERS (served with vanilla ice cream) \$7.00

DRINKS



FIELDHEAD'S WILD MILE COFFEE \$ 2.25 (bottomless)

ICED TEA & REGULAR LEMONADE \$ 2.75 (bottomless)

FRESH MADE STRAWBERRY LEMONADE \$ 4.50 (bottomless)

BOTTLED SODA \$ 2.50

Flathead Lake Huckleberry, Sour Cherry, Mexican Coke, Dr. Pepper, Sprite, Fanta Orange, Grape, Pineapple and Strawberry

CANNED SODA \$ 2.25
Diet Coke, Diet Pepsi

ASK YOUR SERVER ABOUT OUR BEER AND WINE SELECTION,



Like us on Facebook to get updates on live music and events!



WE CATER!

ASK FOR OUR CATERING MENU TO FIND OUT MORE!



APPETIZERS

SMOKEHOUSE NACHOS **\$14.95**
Choose your choice of smoked beef brisket, pulled pork or chicken. Our nachos are piled high with extra sharp cheddar-jack cheese, roasted corn and black bean salsa, red onion, cilantro, sour cream and finally drizzled with DESOTO-Q Sauce. Extra cheese sauce **\$2.50**

SWEET CHILI SMOKED SALMON **\$13.95**
We marinate our salmon overnight and then smoke it to perfection. Served with caper cream cheese and toast points.

LOWER VALLEY SAUSAGE PLATTER **\$14.95**
Slices of local elk and hot link from Lower Valley Meats served with Tillamook sharp cheddar, toast points and our amazing house make Lewis and Clark weizenbock mustard.

CAJUN SALMON STREET TACOS **\$14.95**
Three white corn tortillas topped with wild caught smoky salmon, cajun slaw, queso fresca and chipotle sour cream.

FRITO PIE **\$8.50**
Simple pleasures. Take Fritos, add a scoop of our house made chili, a handful of cheddar jack and top it all with sour cream and scallions.

HOG WINGS **\$13.95**
Six riblets tossed in your choice of mustard BBQ, Traditional BBQ, or Buffalo Sauce. Served with celery, carrots and bleu cheese dressing.

SOUP, SALAD & POTATOES

HOUSE MADE CHILI OR SOUP **Cup \$5.50**
Bowl \$7.50
Chili topped with cheddar, sour cream and scallions. Served with corn bread and honey butter.

MONTANA COBB SALAD **\$14.95**
Romaine, tomatoes, bacon, blue cheese, green onions, avocado, hard boiled egg, black olives and your choice of brisket, pulled pork, smoked chicken or salmon. Served with corn bread. Feeling Veggie? Sub the grilled portabella!

STUFFED BAKED POTATO **\$12.95**
Potatoes as big as a 59 Cadillac stuffed with smoked brisket, pulled pork, chicken or veggies served with butter, sour cream, cheddar cheese, scallions, bacon and roasted corn then drizzled with our own Desoto-Q-sauce. Add cheese sauce **\$2.50**

PURPLE HAZE **\$10.95**
Spring mix tossed with huckleberry lemon vinaigrette, topped with red onion, huckleberries, strawberries, candied pecans and queso fresca. Add Chicken **\$4.75**

BBQ CHOPPED SALAD **\$14.95**
chopped perfect like a "Kustom Merc", romaine, black bean salsa, tomatoes, bacon, cheddar, tortilla strips and your choice of chicken pork, brisket salmon or portabella's all tossed in our house made BBQ vinaigrette... "Shawna's Favorite"

SASSY SANDWICHES

Individually designed and served with your choice of our house made sides or mac and cheese.

PULLED PORK SANDWICH **\$11.95**
8 Hours, smoked to perfection, piled high and topped with slaw, drizzled with Desoto-Qsauce.

BEEF BRISKET SANDWICH **\$13.95**
Slow smoked for 14 hours just for you. Want slaw? You can add it for no additional charge.

BRISKET CHEESE STEAK SANDWICH **\$14.95**
Served open faced on a hoagie roll. We top our slow smoked brisket with sauteed peppers, onions and provolone cheese. Served with Au Jus for dipping!

SMOKED CHICKEN SANDWICH **\$12.25**
Our smoked chicken breast on a toasted local bun with all the fixins and grizzly sauce on the top. Choice of cheddar, provolone, pepper jack or bleu. Add bacon **\$2.25**

PORTABELLA SANDWICH **\$11.95**
Smoked portabella with red bells, red onions, and crookneck squash, all layered on a bun and drizzled with grizzly sauce. Feeling cheesy? Add cheddar, provolone jack or blue for only **\$1.25**

SUPERCHARGED BLT **\$14.95**
It's the twin turbo of sandwiches. First we brine a whole pork belly then smoke it all day long. Finally we slice it as thick as your daddy's slicks, sear it in a spicy maple glaze and pile it on your bun with lettuce, tomato and griz sauce. This one is for those who live life a quarter mile at a time.

SALMON HOAGIE **\$14.95**
Hoagie, smoked salmon, smoked veggies, provolone cheese, Desoto-QSauce. Simple, smoky Goodness.

ELK SAUSAGE HOAGIE **\$13.95**
Local elk, grilled peppers and onions, chopped cherry peppers and our own mustard and Desoto-Q sauce, all on a toasted hoagie. It's a true "Montana Dog"

SMOKY REUBEN **\$14.95**
Our own smoked corned beef piled high on Montana rye swirl, with gooey swiss cheese, sauerkraut and our horseradish thousand island sauce.

DESOTO BURGER*

We start with local beef, then hand form each one. We run them through the garden, and serve them on a locally made toasty bun topped with grizzly sauce. With each, you choose cheddar, provolone, pepper jack, or bleu and one of our house made side's. Take it to the next level by adding bacon for only **\$2.25** or our famous pork belly for **\$4.50**

* Notice, the consumption of under cooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness.