

◆ breakfast ◆

Served until 11am

◆ classics ◆

Biscuits & Gravy* 7/12

Homestyle sausage gravy over two biscuits, served with two eggs

French Toast* 14

Two thick-cut slices of French bread, two eggs choice of bacon or sausage. Substitute ham steak +3

Pancakes* 14

Two pancakes, two eggs, choice of bacon or sausage
Substitute ham steak +3

Breakfast Burrito* 12

Scrambled eggs, hash browns, cheddar, choice of ham, bacon, or sausage, served in a flour tortilla

Classic Breakfast* 14

Hash browns, two eggs, choice of bacon or sausage, served with toast or biscuit. Substitute ham steak +3

Country Fried Steak* 15

Country fried steak with sausage gravy, hash browns, two eggs, served with toast or biscuit

Eggs Benedict* 16

Two poached eggs on an English muffin, with your choice of ham or bacon, topped with hollandaise sauce and served with hash browns or fruit

◆ sides ◆

Oatmeal 5

Two Eggs 3

One Pancake 3

One French Toast 3

Two Sausage Links 3

Two Bacon Strips 4

Toast or Biscuit 2

Sausage Gravy 3

Hash Browns 4

Fruit Cup 4

Ham Steak 5

Fry Bread 5

◆ omelets ◆

Build Your Own Omelet/Scramble* 14

Choice of one meat, one cheese, and two vegetables. All omelets served with hash browns and choice of toast or biscuit

Meat - Ham, bacon, sausage

Cheese - Cheddar, pepper jack, Swiss

Vegetable - Onion, mushroom, peppers, tomato, olive

Additional meat + 1

Additional cheese + .50

Additional vegetable + .50

NETTY'S FRY BREAD

The fry bread dishes served in Wetlands use an original recipe by Kalispel Tribal member, Nanette Bigsmoke. Nanette's desire to learn how to make her own fry bread began when her girls were around 3-4 years old, nearly 30 years ago. The recipe has since become a staple dish for family gatherings and holidays. With the support and encouragement from her family, she entered her recipe into a fry bread competition, which she won.



Many of our dishes can be prepared gluten-free, please ask your server for details. Our kitchen prepares food that may contain or come into contact with the same surfaces of the following allergens: milk, eggs, fish, shellfish, tree nuts, peanuts, wheat (gluten), and soy. Please inform your server of any food allergies. Not all ingredients are listed on the menu.

*Eating raw or undercooked meats, shellfish, eggs or poultry may increase your risk for foodborne illnesses. 10/24

◆ menu ◆

Served after 11am

◆ starters ◆

Beer-Battered Onion Rings 9

Finger Steaks 10

Served with gochujang Korean pepper sauce

Crispy Chicken Wings 10 / 18

Six or twelve chicken wings tossed in bbq, teriyaki, buffalo, or sweet chili sauce, served with carrot, celery sticks

Double Cheese Nachos 12 / 18

Tortilla chips with layers of shredded cheddar, mozzarella, nacho cheese sauce, onion, olive, tomato, sour cream, salsa, and jalapeño, choice of seasoned ground beef or chicken
Add chili + 4 • Add seasoned ground bison + 5

◆ soup & salads ◆

Soup of the Day 3 / 5

Chili 4 / 6

House-made three-bean chili topped with shredded cheddar, onion, choice of beef or vegetarian

House Salad 5 / 10

Fresh romaine and purple cabbage, topped with shredded carrot, cucumber, tomato, olives, and homestyle croutons
Add chicken + 5 • Add salmon + 12

Caesar Salad/Wrap 6 / 12

Fresh romaine, Parmesan, homestyle croutons tossed in Caesar dressing
Add: chicken + 5 • salmon + 12

Soup & Salad Combo 10

Side house salad with a cup of soup, served with a "fry" breadstick
Caesar salad + 1

Taco Salad 9 / 16

Fresh romaine served in a taco shell, topped with shredded cheddar, olive, tomato, beans, corn, choice of ground beef or chicken, served with salsa and sour cream

◆ flatbreads ◆

Cheese or Pepperoni 12

Specialty Flatbreads 15

North Baldy Chicken Bacon Ranch

Chicken, bacon, ranch

South Baldy Sweet Chili Chicken

Chicken, sweet chili sauce

Monumental Beef Taco

Seasoned ground beef, olives, salsa, crushed tortilla chips

Gibraltar Texas BBQ Chicken

Chicken, onions, bbq sauce

Pend Oreille Valley Veggie

Mushrooms, peppers, onions

Build Your Own Flatbreads 14

Choice of 2 toppings and 1 sauce

Toppings

Pepperoni
Sausage
Chicken
Mushroom
Olive
Peppers
Onion

Sauces

Marinara
Sweet Chili
BBQ
Ranch

Extra Toppings 1

(no more than 3 toppings per flatbread)

Gluten Free Option 3

◆ a bit smaller ◆

Choice of french fries, tater tots, or fresh fruit and a small drink

Grilled Cheese 7

Cheeseburger* 7

Chicken Strips 9

Fish & Chips 7

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◆ entrees ◆

Includes choice of soup, house salad, fries, or tater tots
Caesar salad +1, onion rings +3

BLT Sandwich/Wrap 14

Five bacon strips, garlic aioli, lettuce, tomato, served on choice of bread

Classic Burger 14

Fresh beef patty or crispy chicken breast, served with pickle spear, lettuce, tomato, onion

Add: cheese +1 • egg +1 • ham +3 • bacon +3 • chili +4

Substitute: bison patty +5 • black bean patty +2

lettuce wrap bun +2 • fry bread bun +2

Garlic Mushroom Burger* 16

Served with sautéed mushroom, Swiss, garlic aioli

Substitute: bison patty +5 • fry bread bun +2

Club Sandwich/Wrap 16

Bacon, ham, turkey, cheddar, Swiss, lettuce, tomato, and mayo on choice of bread or wrapped in a classic or spinach tortilla

Chicken Bacon Ranch Wrap 15

Choice of grilled or crispy chicken, lettuce, shredded cheddar, and bacon, tossed in ranch and served in a classic or spinach tortilla

Indian Taco 10 / 16

Netty's fry bread topped with seasoned beef chili or vegetarian chili, shredded cheddar, lettuce, tomato, olive, and onion, served with salsa, sour cream, and jalapeño, side not included

Prime Rib French Dip 18

Thinly sliced roast beef, horseradish aioli, and Swiss on a toasted hoagie roll with au jus

Add: grilled onion, peppers, and mushroom +3

• fry bread bun +2

Cod Basket 17

Four pieces of battered cod, fries or tots, coleslaw, side not included

◆ dinner entrees ◆

Includes choice of soup, house salad,
Caesar salad +1, loaded baked potato +2

Stir Fry Bowl 15

Jasmine rice, sautéed vegetables, tossed in teriyaki or sweet chili sauce

Add: chicken +5 • salmon +12

Fettuccine 15

Creamy parmesan alfredo sauce over fettuccine with garlic and mushroom, served with "fry" breadsticks

Add: crispy chicken +5 • salmon +12

Bison Bolognese 17

Housemade bolognese of ground bison simmered with tomatoes, carrots, onion, celery, garlic, and herbs over pasta, served with "fry" breadsticks

Salmon* 26

8oz Atlantic salmon pan seared, seasonal vegetable, choice of baked or mashed potato

Country Fried Steak 24

8oz country fried steak, seasonal vegetable, choice of baked or mashed potato, served with country or brown gravy

Ribeye Steak* 30

12oz rib eye, seasonal vegetable, choice of baked or mashed potato, served with country or brown gravy

◆ sides ◆

Fruit 3

"Fry" Breadsticks 3 / 5

Seasonal Vegetable 4

French Fries 5

Rice 3

Fry Bread 5

Mashed Potatoes & Gravy 5

Baked Potato 5

Butter, sour cream

Loaded Baked Potato 7

Butter, sour cream, cheese, bacon bits, chives

Loaded Chili Baked Potato 8

Chili, sour cream, cheddar, chives

Sauces 0.25

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◆ dessert ◆

Ida's Famous Huckleberry Cheesecake

Two 4-inch cheesecakes **11** or single **6.5**

Fry Bread Bites **7**

Plain, powdered sugar, or cinnamon sugar

Apple Tart **8**

Sweetened apples and spices in a flaky piecrust

Housemade Pie **10**

Seasonal flavors available

Make it á la mode **+ 3**

Ice Cream Scoop **3**

Vanilla, chocolate, rainbow sherbet, huckleberry

A KALISPEL STORY

IDA'S FAMOUS HUCKLEBERRY CHEESECAKE

Kalispel Tribal Member Ida Marie Bigsmoke-Campbell was famous for her delicious huckleberry cheesecakes, often baking them for family and Tribal events, including the annual Kalispel Pow-Wow.

She loved anything to do with huckleberries — including picking them, eating them, and making amazing pies, fry bread, shakes, and cheesecakes. Every year, she would plan day or weekend trips just to go huckleberry picking at her favorite spots. When it rained heavily in the spring, she would wisely comment about how good the berries would be that year.

While Ida sadly passed away in 2022, she taught her daughter, Brenda Gilbert, how to continue the tradition of making her special huckleberry cheesecake with a twist. Brenda is proud to share her recipe with Wetlands so Tribal members and the community can enjoy this special Kalispel treat.

Ida Marie Bigsmoke-Campbell's original recipe ►
for Huckleberry Cream Cheese Squares.

A TASTE OF TRADITION

Try Ida's Famous Huckleberry Cheesecake at Wetlands for a limited time.

wetlands

◆ specialty cocktails ◆

Selkirk Sunrise **6.5**

Smirnoff vanilla vodka, triple sec, orange juice, grenadine

Slough Soda **8**

Tito's vodka, sour mix, Starry, cranberry juice

Day Break **7.5**

Malibu rum, peach schnapps, pineapple juice, grenadine

Citrus Creek **9.75**

Pendleton whiskey, ginger beer, triple sec, muddled oranges

◆ beer & wine ◆

Draft Beer

Coors Light
Bud Light
Hop Valley Bubble Stash IPA
Blue Moon
Kokanee
McDuff's Irish Red

Bottles

Coors Light
Coors
Bud Light
Budweiser
Michelob Ultra
Miller Lite
Kokanee
Corona
Heineken
Space Dust IPA
Angry Orchard Cider
One Tree Cider
White Claw

Wine

Sagelands Chardonnay
Ecco Domani Pinot Grigio
Chateau Ste. Michelle Riesling
Ste. Chappelle Soft Huckleberry
Freixenet Cava
Sagelands Dark Shadow Cabernet Sauvignon
Sagelands Merlot

◆ beverages ◆

Soda **2.5**

Pepsi, Diet Pepsi, Dr Pepper, Mountain Dew, Orange Crush, Root Beer, Starry

Hot Beverage **2.5**

Thomas Hammer coffee, decaf, tea, hot chocolate, spiced apple cider

Red Bull **3**

Regular, sugar-free, blueberry, coconut

Mocktail **3**

Shirley Temple, Roy Rogers

Juice **3**

Apple, grapefruit, cranberry, orange, lemonade, tomato, Clamato

Milk **3**