



## BIG APPETITES WANTED OUT HERE.

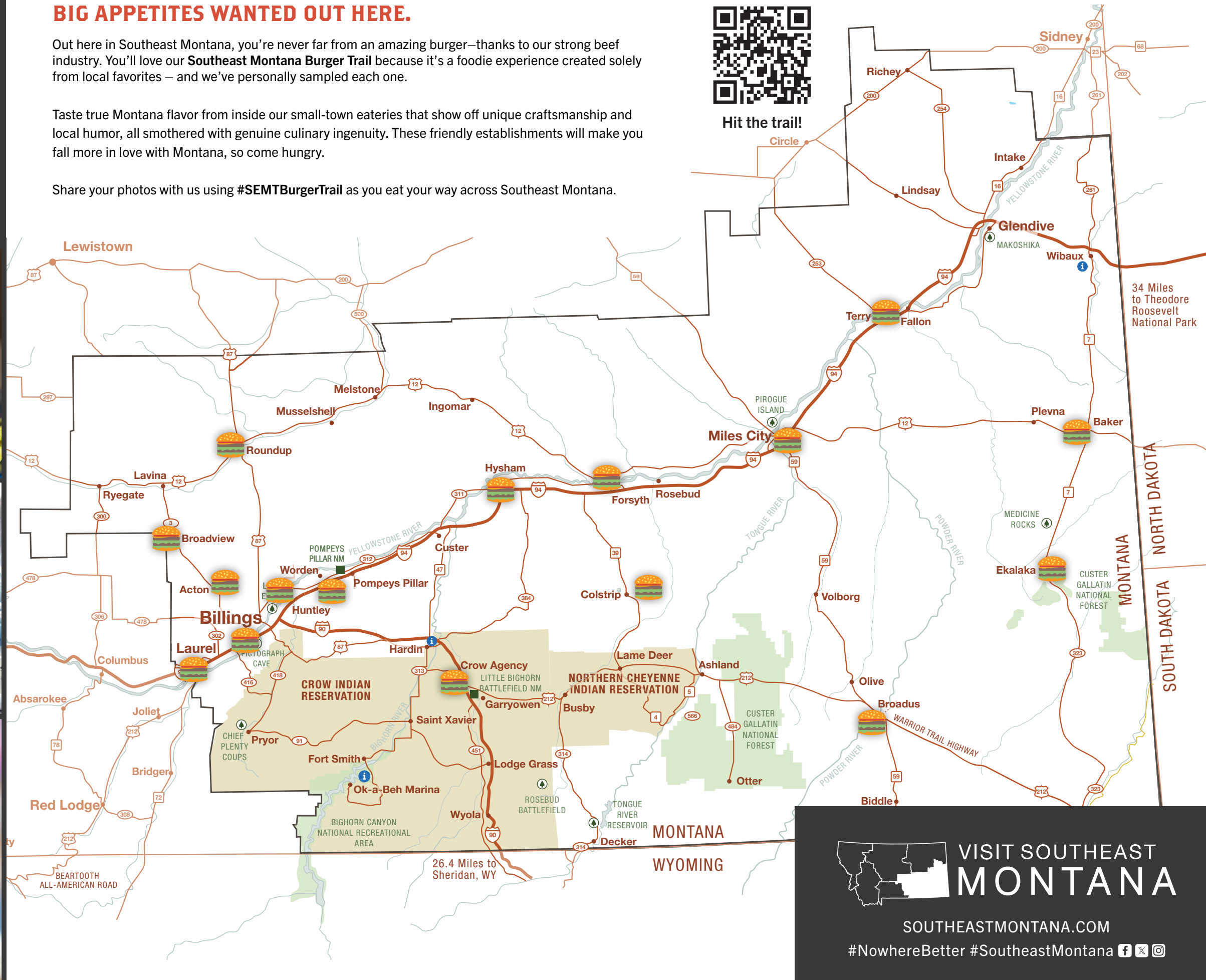
Out here in Southeast Montana, you're never far from an amazing burger—thanks to our strong beef industry. You'll love our **Southeast Montana Burger Trail** because it's a foodie experience created solely from local favorites – and we've personally sampled each one.

Taste true Montana flavor from inside our small-town eateries that show off unique craftsmanship and local humor, all smothered with genuine culinary ingenuity. These friendly establishments will make you fall more in love with Montana, so come hungry.

Share your photos with us using **#SEMTBurgerTrail** as you eat your way across Southeast Montana.



Hit the trail!



Wagon Wheel Café  
Visit Southeast Montana



Stacked | A Montana Grill  
Visit Southeast Montana



The Grand  
Nathan Satran Photography



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Please check with restaurants for hours and burger availability.

**CHECK IN.  
EAT A BURGER.  
WIN A PRIZE.  
REPEAT.**



Hit the trail!

Download the **Southeast Montana Burger Trail Passport** and chow down. Be sure to check in at each location so you can win prizes while you delight your taste buds. Check in 4x and we'll send you a **Southeast Montana Burger Trail** sticker. Try 8 different burgers and you are officially a **Burger Boss** – we'll send you the T-shirt that proves it. You have more than 20 choices, so get cookin' out here!



## WE DARE YOU TO TRY THEM ALL.

### 3 NORTH BAR & GRILL

8369 HWY 3 North • Acton, MT  
With several mouthwatering burger options, we've decided the best burger here is the one you order. The **Stuffed Jalapeño Popper Burger** is a ½ lb. patty, layered with melted pepper jack, bacon, stuffed jalapeños, cream cheese and 3 North sauce, sprinkled with jalapeño crisps.

### BIG GAME CASINO TAVERN & STEAKHOUSE

11 S Main St. • Baker, MT  
Order the **Frisco Burger** for its incredible light, crisp sourdough bread, attentively raised and baked in-house. The toasted sourdough works well to hold together the ½ lb. smash-style patty, garnished with bacon, American and Swiss cheese, lettuce, tomatoes, onion and mayo.

### BLUE CAT BAR & GRILL

139 Northern Ave. • Huntley, MT  
The **Big Ass Blue Cat Burger** is exactly what it sounds like – a monstrous number that brings the heat. It's loaded with diced jalapeños, topped with bacon and pepper jack cheese over a freshly ground ½ lb. patty. Make sure to ask about their Loaded Bloody Mary.

### BW GRILL & BAR

304 Elliot St. • Hysham, MT  
If you are craving a classic burger, this joint won't let you down. The namesake, **BW Burger** is served with all the essentials on a ½ lb. patty, sourced locally from Cowboy Meats. The patty is drizzled in their house-made concoction called BW sauce.

### CORNER BAR

1 South Main St. • Baker, MT  
You can find another classic burger on the menu at the Corner Bar. The components of their **Cheeseburger** are simple; it's a typical ½ lb. patty with a slice of melted American cheese, ketchup, mustard, pickle, onion and tomato. The plate is rounded off with crispy fat French fries on the side.

### HEISER'S BAR

9 S Main St. • Baker, MT  
If you have a craving for something juicy and spicy, the **Sriracha Bacon Pepperjack Burger** will knock your socks off with its homemade sriracha sauce. Each burger is plated with all the fixings and more fries than you probably have room for.

### THE JOSEPH CAFÉ

147 N Ninth Ave. • Forsyth, MT  
The **Joe Burger**—a juicy patty loaded with grilled onions, jalapeños, bacon and pepper jack cheese, all topped off with a zesty chipotle mayo and bourbon sauce. It's far from ordinary.

### JUNE'S BUNGALOW

153 Hwy 59 North • Miles City, MT  
Expect the unexpected from June's kitchen. Order the **Mango Burger**, featuring a healthy helping of homemade mango salsa, guacamole and Havarti cheese. These unique flavors pair together well on a giant patty. Ask for June's special fizzy tea—it's a local fav.

### ON THE ROCKS

2441 Main Street • Worden, MT  
On **The Rocks' House Burger** entices with its juicy patty, melted gruyere and house aioli, but it's the irresistible bacon onion jam that steals the show, creating a flavor explosion that makes the Worden exit off I-90 not just a pit stop, but a mouthwatering detour you won't want to miss.

### SID'S EAST SIDE BAR & GRILL

1701 E Main St. • Laurel, MT  
Sid's East Side proudly makes their food from scratch and that's what makes **The Doc Holliday** a phenomenal burger. The homemade huckleberry chipotle barbeque sauce smothers the patty, complementing the layers of applewood smoked bacon and pepper jack cheese.

### STACKED | A MONTANA GRILL

106 N 28th St. • Billings, MT  
Named for the local zoo, the championed **ZooM Burger** is sure to leave you with the lingering flavor of perfection. Its patty is smothered with blackberry roasted jalapeño sauce, espresso rub, goat cheese, fried green tomatoes, cheddar cheese and a drizzle of honey.

### STOCKMAN'S CLUB

721 S Park St. • Broadus, MT  
The Stockman's Club in Broadus serves a legendary **A-1 Burger** featuring a juicy patty, choice of cheese, crispy bacon and caramelized onions, all crowned with a tangy house-made A-1 sauce that makes it an unforgettable local favorite.

### TUBB'S PUB

612 Main St. • Miles City, MT  
They are well-known for their remarkably crafted burgers, but if you're looking for a challenge go with the **Stuffed Burger**. It is made of two handmade ¼ lb. Certified Angus patties, each famously stuffed with your choice of cheeses and stuffers. Ask your server about their ultimate stuffed burger challenge.

### VINTAGE & RUSTICS IN MONTANA

813 Main St. • Miles City, MT  
Sink your teeth into the ultimate flavor explosion: **The Lumberjack**. This mouthwatering masterpiece features a succulent Kobe beef patty topped with crispy bacon, fiery jalapeños and melty pepper jack cheese, all smothered in their signature homemade mac sauce and drizzled with tantalizing sriracha honey for a perfect balance of heat and sweet.

### WAGON WHEEL CAFÉ

211 Main St. • Ekalaka, MT  
The name of this burger speaks for itself, **Ekalaka's Favorite Cowboy Burger**. This ¼ lb. patty is paired with substantial crispy onion rings, thick-cut bacon, jalapeños, Swiss cheese, drenched in locally made honey barbecue chipotle sauce.

## JUST LOOKING AT THEM MAKES YOUR MOUTH WATER.



Cassie Solberg



Ian Hanson



Cassie Solberg



Cassie Solberg



Sara Hollenbeck

### THE BURGER DIVE

114 N 27th St. • Billings, MT  
This place is the holy grail for any burger aficionado. The **I'm Your Huckleberry Burger** is a tremendous ½ lb. patty, covered with a cascading layer of homemade huckleberry-hatch chile barbeque sauce, bacon, creamy goat cheese, roasted red pepper mayo and fresh arugula.

### CUSTER BATTLEFIELD TRADING POST & CAFÉ

347 US-212 • Crow Agency, MT  
After touring Little Bighorn Battlefield National Monument, continue your experience at Custer Battlefield Trading Post & Café—or as the locals call it "Putt's." Order the **Buffalo Burger**, made with 100% buffalo meat, grilled and plated with all the classic toppings.

### DIAMOND X BEER CO.

5417 Hawk Creek Ave. • Billings, MT  
This brewery recently added this masterpiece to their menu. The **French Onion Burger** is a ½ lb. patty, heaped with onion rings, caramelized onion, garlic aioli, Swiss and havarti cheese. It's plated with an au jus dipping bowl and thick-cut parmesan fries.

### HOMESTEAD INN

6551 Iowa Ave. • Broadview, MT  
Don't let the unadorned exterior deter your mission because this place will surprise you. The **Mexi Burger** is served on open faced buns with a ¼ lb. patty, buried in a homemade green chili (a secret recipe of the owner), sprinkled with diced tomato and cheese.

### MULLIGAN'S RESTAURANT AND PUB

1 Long Drive, Suite B • Colstrip, MT  
The **Buzzy Burger** at Mulligan's Restaurant and Bar is the undisputed star of the menu. This mouthwatering masterpiece blends pork sausage, bacon and beef, all expertly seasoned for an explosion of flavor. Paired with fries dusted in Mulligan's secret "pixie dust" seasoning, it's a dining experience that is akin to a hole-in-one.



Ian Hanson



Cassie Solberg



Six Gun Pizza



Nathan Satran Photography



Larry Morris

### POWDER RIVER LANES

112 E Holt St. • Broadus, MT  
Strike it big in Broadus at Powder River Lanes with the **Mother Of All Burgers**—the **MOAB**. This burger features a ½ lb. patty, assembled between thick sliced Texas toast and filled with grilled onions, jalapeños and smothered in nacho cheese.

### ROY ROGERS BAR GRILL & CASINO

205 Spring St. • Terry, MT  
Sitting just across the street from the historic Kempton Hotel, this classic cowboy hangout brings to life saloon-era nostalgia. Be pleasantly surprised by their impeccable **Fried Green Tomato & Bacon Burger**, eloquently constructed, and drizzled with balsamic glaze.

### SIX GUN PIZZA

2100 Cedar St. • Forsyth, MT  
Choose between a ¼ or ½ lb. beef patty sandwiched between homemade buns, and you'll find yourself exclaiming "YUM" with every bite. Their rendition of the **Smash Burger** features pepper jack or American cheese, grilled onions and their signature secret sauce. Accompanied by their piping hot fries, this smash burger is a must-try spot along the trail.

### THE GRAND

9 Main St. • Roundup, MT  
When in the friendly cowboy town of Roundup, pull up a stool at The Grand and sit next to the local cattlemen for some chow. The **Diego** is a classic burger with a kick, customized with peppers and pepper jack cheese, loaded with fresh lettuce, onion and pickles.

### TILT WÜRKS BREWHOUSE

420 Pacific Ave. • Miles City, MT  
Hit the jackpot with the **Spicy Buckin' Bronco Burger** at Tilt Würks Brewhouse. Start with ½-pound Angus burger and then go full tilt with Cajun spices, fresh jalapeño rings, smoke bacon, Cajun onion straws, ghost pepper cheese, topped with spicy slaw and drizzled with a jalapeño aioli.

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