



## 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!



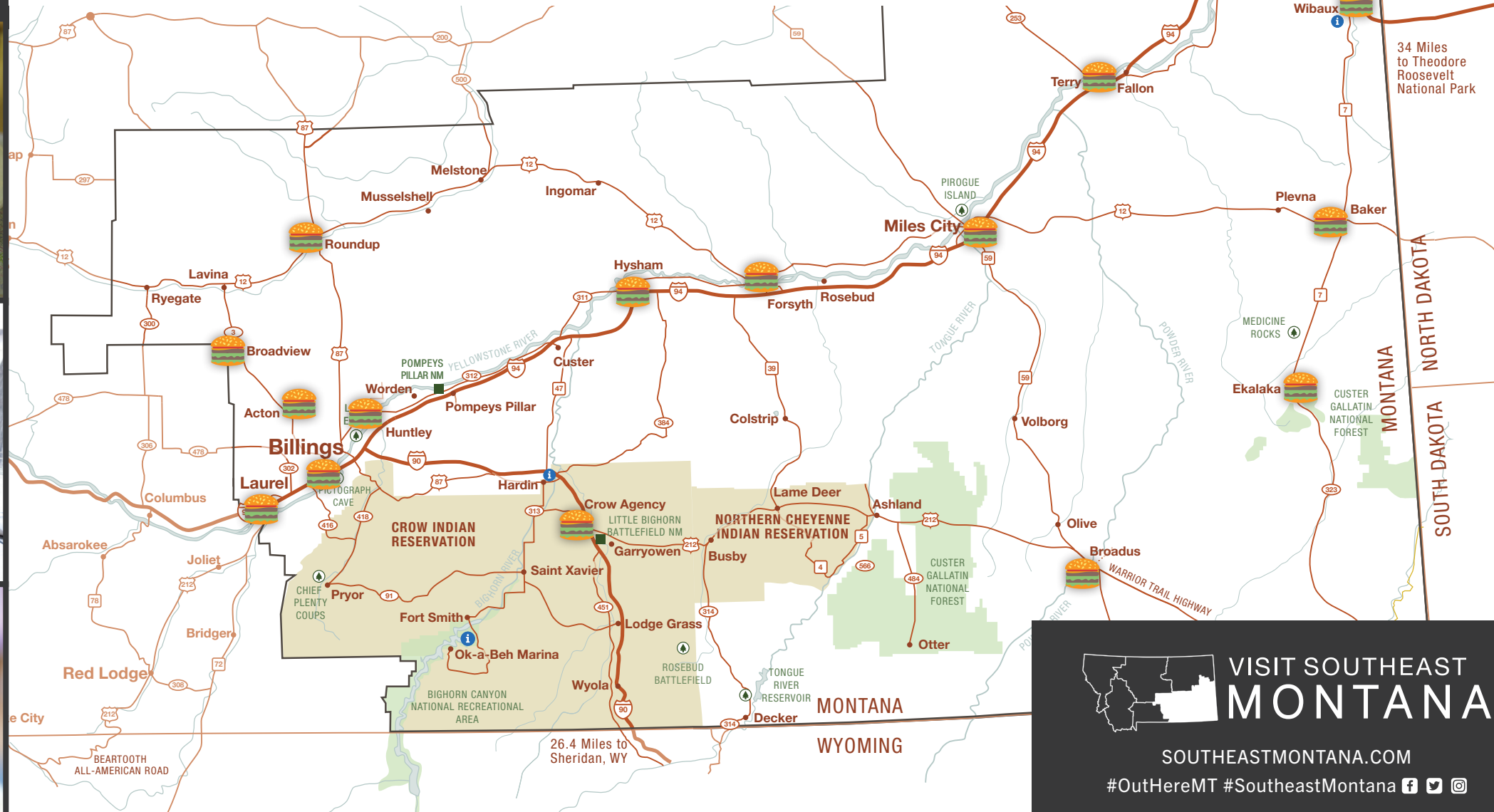
*Powder River Lanes  
Ian Hanson*



*Stacked | A Montana Grill  
Visit Southeast Montana*



*The Grand  
Nathan Satran Photography*




**VISIT SOUTHEAST MONTANA**  
[SOUTHEASTMONTANA.COM](http://SOUTHEASTMONTANA.COM)  
 #OutHereMT #SoutheastMontana





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.

**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.

**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.

**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.

**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

**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.

**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 RODGERS 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.

**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.

**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.

**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  
Alongside antique booths and home goods, this retro diner is filled with colorful vintage counters and booths, taking you right back to the 1950s. Their **Bleu's Burger** is made up of American Kobe-style beef, topped with strawberry jam, Bleu cheese and crunchy onions, all on a fresh-baked roll.

## JUST LOOKING AT THEM MAKES YOUR MOUTH WATER.



Cassie Solberg

**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 jalapenos, cream cheese and 3 North sauce, sprinkled with jalapeño crisps.



Cassie Solberg

**AMERICAN LEGION POST 28**  
105 N Merrill Ave • Glendive, MT  
The **Legionnaire** at Post 28 in Glendive commands respect – as does the warrior who can handle this dutiful burger with the works, topped with a fried egg and slathered with peanut butter. Mission accomplished.



Ian Hanson

**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.



Cassie Solberg

**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.



Cassie Solberg

**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.



Nathan Satran Photography

**THE JOSEPH CAFÉ**  
147 N Ninth Ave. • Forsyth, MT  
The owner honors Forsyth's railroad history by naming their menu items with railroad lingo. The **Broken Knuckle Burger** is a 6 oz. patty topped with crisp bacon, sourced locally from Cowboy Meats, pepper jack cheese and chipotle mayo, served on a brioche bun. Have napkins ready.



Cassie Solberg

**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.



Cassie Solberg

**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.



Cassie Solberg

**VAQUEROS RESTAURANT**  
109 N Wibaux St. • Wibaux, MT  
The **Wibaux Burger** is loaded with bacon, roasted peppers, homemade onion rings that are stacked and filled with fresh authentic guacamole. The best part is, it's served on toasted bun branded with the iconic Wibaux Longhorn. It doesn't get any more cowboy than a branded burger.



Cassie Solberg

**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.