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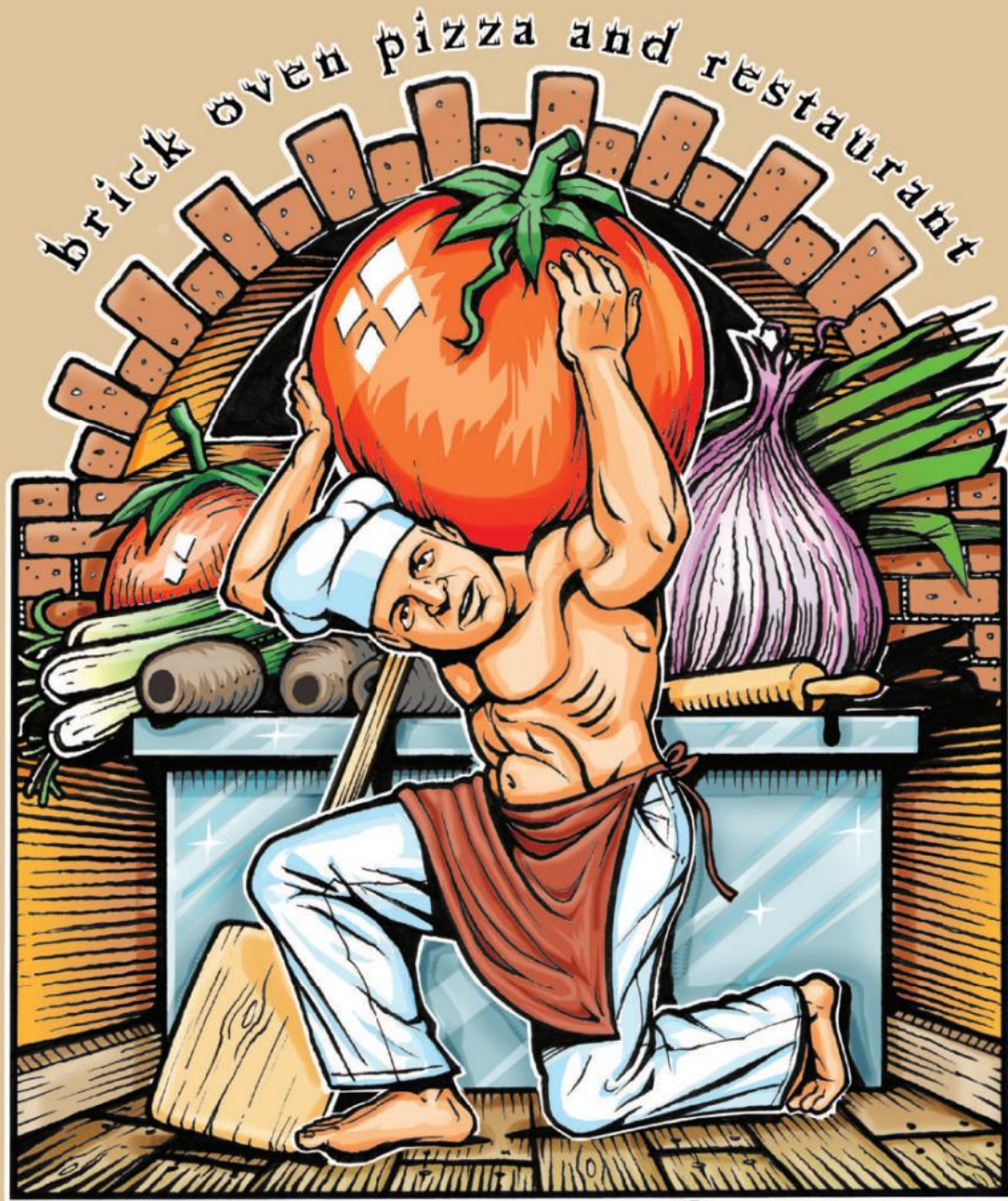
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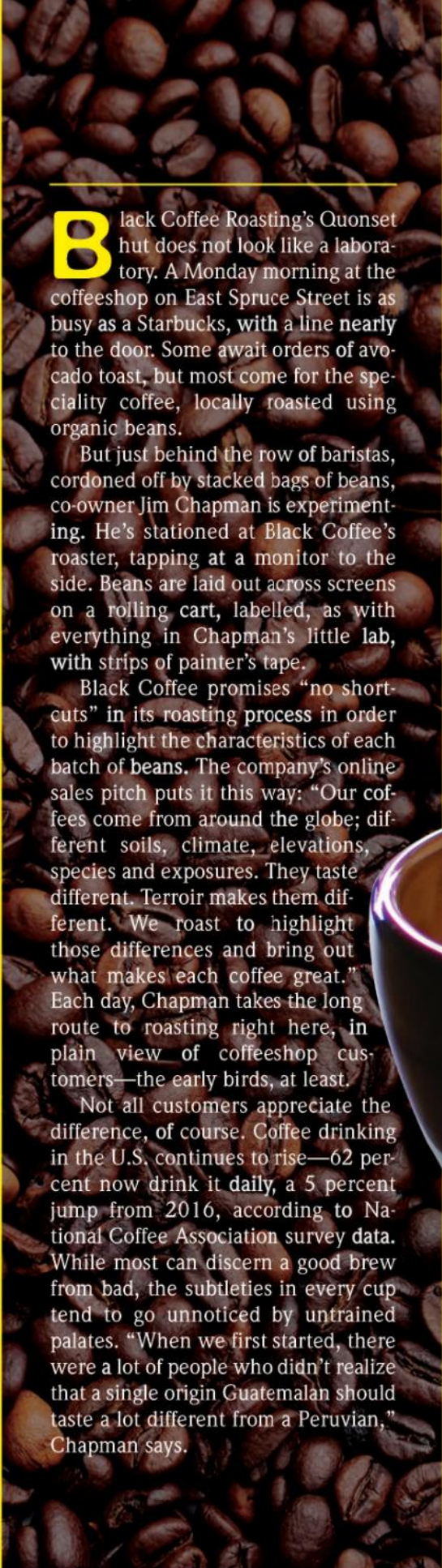
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Black Coffee Roasting's Quonset hut does not look like a laboratory. A Monday morning at the coffeeshop on East Spruce Street is as busy as a Starbucks, with a line nearly to the door. Some await orders of avocado toast, but most come for the speciality coffee, locally roasted using organic beans.

But just behind the row of baristas, cordoned off by stacked bags of beans, co-owner Jim Chapman is experimenting. He's stationed at Black Coffee's roaster, tapping at a monitor to the side. Beans are laid out across screens on a rolling cart, labelled, as with everything in Chapman's little lab, with strips of painter's tape.

Black Coffee promises "no shortcuts" in its roasting process in order to highlight the characteristics of each batch of beans. The company's online sales pitch puts it this way: "Our coffees come from around the globe; different soils, climate, elevations, species and exposures. They taste different. Terroir makes them different. We roast to highlight those differences and bring out what makes each coffee great." Each day, Chapman takes the long route to roasting right here, in plain view of coffeeshop customers—the early birds, at least.

Not all customers appreciate the difference, of course. Coffee drinking in the U.S. continues to rise—62 percent now drink it daily, a 5 percent jump from 2016, according to National Coffee Association survey data. While most can discern a good brew from bad, the subtleties in every cup tend to go unnoticed by untrained palates. "When we first started, there were a lot of people who didn't realize that a single origin Guatemalan should taste a lot different from a Peruvian," Chapman says.



CUPPING

101

**How to taste coffee
like the pros**

by Derek Brouwer





photo courtesy Black Coffee Roasting

That's one reason Black Coffee has begun sharing a key part of the bean selection and roasting process with the public: the taste test, otherwise known as cupping.

Coffee cupping is part and parcel of the international coffee industry. It's like wine-tasting, only a bit more complicated and slightly less pretentious (get ready to slurp!). Bean processors and importers use cupping to detect flaws and evaluate the flavor profile of a particular batch. It's also how Chapman hones each of Black Coffee's roasts.

In the professional world, cupping is highly standardized. The Specialty Coffee Association of America publishes a lengthy protocol, down to the size of the room, the surface area of the cupping table (for six people, at least 10 square feet) and the distance at which furniture must be kept (at least three feet).

Chapman, despite his warning that he's "fairly anal" about his roasting, comes across as more whimsical. He says he developed his palate from earlier experience in winemaking, but suggests that coffee fits

his personality. "This is my favorite part," Chapman says as he begins preparing a cupping table. "I love this."

Earlier this year, the Black Coffee crew began sharing their appreciation for coffee's



finer points by hosting a series of public cuppings over the spring and summer. Chapman hopes to hold them more regularly, for instance on First Fridays, beginning this fall.

Cuppings, he says, can facilitate wider interest in speciality coffee and help

drinkers refine their taste. But it doesn't take a laboratory to perform one, he says. Anyone can do it from home. Follow these steps and you'll be well on your way to a fuller appreciation of the joys coffee has to offer. That way, while Chapman sniffs and slurps his roasting variations behind the counter, you can know a little more about the cup of coffee in your hands.

The idea: Think of cupping, like any taste test, as a controlled experiment. To compare two cups, you want to keep everything the same except the variable being tested. In his day-to-day work, Chapman compares different roasts of the same bean, which is pretty nuanced stuff. "You're not going to know the difference, but I can," he says. "A lot of that's just my training. That's what we do." Consumers who cup are more likely to compare beans, where the flavor differences are much easier to taste. Each sample, then, ought to be prepared with the same amount of beans, ground the same way, and brewed

with the same water for the same amount of time. They should be tasted in the same way, too. But don't get too hung up on the details when getting started, Chapman says.

The equipment: Buy at least two kinds of beans of different origins, but similar roasts (a public cupping will compare between four and eight beans). Beans should be freshly ground, so you'll need a grinder. Also: a scale, pourover kettle, and glass or ceramic cups of equal size, preferably with a rim that's about three inches wide. Plus, grab a soup spoon and two cups—one for the spoon, and one to spit in.

The method: For his demonstration, Chapman prepares two versions of a Guatemalan he's perfecting. He measures out equal quantities (SCAA's ratio is 8.25 grams of whole beans for 150 milliliters of water) and runs each bean through the grinder. Sticklers will want to clean out the grinder in between to prevent contamination, but Chapman decides to skip that step. Put the grounds in their respective cups, label them and take a deep sniff of the dry grounds. Place the soup spoon and warm water in a third cup, so it can warm. Heat a kettle filled with water to just below boiling temperature and pour it over each



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sample, moving the spout in circles to saturate all of the grounds. Let steep for four minutes.

When the cups are done steeping, the grounds will form a “flavor crust” at the top. You’re going to break the crust with the bottom of the spoon while hunched over each cup, nose at the ready. “Really, really get your nose in it,” Chapman says. He keeps his nose just a centimeter or so from the coffee as he breaks the crust, pulling in an aroma he describes as “toffee, caramel, and Bing cherry at the top of the nose.”

Finally, it’s time to taste. Evaluating a coffee’s flavor requires that it spread across the taste

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more “green apple acidity,” he declares.

Oh, and one more thing. Be sure to spit out the coffee into the empty cup. This step may not make much of a difference at home, but in larger cuppings, caffeine intake accumulates pretty quickly. At one dry processing plant in Colombia that Chapman visited, the pros cup hundreds of brews every day. And it’s hard to cup when you’re shaking. ✕

buds, which no regular sip will do. “You want to taste this on every receptor in your mouth,” Chapman says. “The best way to do that is to slurp rather obnoxiously.” Read: loudly.

The two samples do taste different, and Chapman immediately describes how. The second is sweeter, juicier, and has

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GAMEON



After the shot rings out,
the real work begins

by Alex Sakariassen



photo by Chad Harder

Hunting is one of those Montana eventualities. Every fall our friends and neighbors, coworkers and bartenders, return from the woods with tales of primal triumph. They speak of the hunt with the same reverence as an angler fresh from a battle of wits with some mighty riverbound leviathan. Even our politicians crow about their prowess—real or conceived—as rugged, rifle-wielding sportsmen. For some, the thrill lies in bagging a trophy buck or bull, but for most victory is measured in the bundles of meat

destined for their freezers, winter stores culled from our communal backyard.

The thing is, as tempting as it becomes over time to pick up the mantle of our most distant ancestors, game animals don't prepare themselves for the dinner table. Every steak, stew and bit of jerky is dependent on what you do the moment you pull the trigger. Experienced hunters all have their own step-by-step processes for rendering an elk or deer or antelope into a months-long bounty. Of course, with the likes of H&H Meats, Lolo

Locker and Diamond Bar Meats around Missoula, there are plenty of opportunities to pay for professional wild game processing. But for those newcomers looking to get in on the butchering game themselves, the first tip veteran sportsmen would offer is: Don't be intimidated.

"It's not brain surgery to butcher your own stuff," says Kit Fisher, president of Hellgate Hunters and Anglers. "You can watch a YouTube video and figure it out, or there's not a shortage of people in Missoula that do know how to do the butchering."





In fact, tapping the hunters you know for their expertise can be an immense help in preparing mentally for the task. Whether it's a close friend or an acquaintance from a hunter education course, don't be afraid to ask others for help. This October, Fisher's organization partnered with Missoula's Burns St. Bistro and Montana Fish, Wildlife and Parks to host a game butchering and cooking demonstration. Similar workshops sponsored by FWP and various nonprofits tend to pop up sporadically throughout western Montana in the fall. Assuming you missed the bus the year, the *Indy* spoke with Fisher and other hunters to collect some pointers, not only on how to prepare wild game, but what cuts make for particularly delectable meals.

First, and perhaps most important, says Helena's Jim Rickman, is to cool off the

meat as quickly as possible. That means getting the hide off the animal and, though other hunters prefer not to, getting the meat off the bone.

“Antelope in particular for breakfast sausage, because of the natural sage-iness to it. Elk for classic summer sausage and brats, things of that sort.”

“We pretty much debone all of our animals in the field,” Rickman says. “We do that No. 1 because it cools the meat down and preserves the meat the best, and No. 2, it just makes packing animals out that much easier.”

There are, of course, a few arguments to be made for taking at least some bone with you. One of Rickman's favorite ways to prepare elk is to cut the shank—bone-in—into four-inch sections and use it to make a classic ossobuco with a Montana twist. Rickman adds that this recipe is a great way to utilize one of the more underrated cuts of an elk. Others floated the idea of avoiding deboning so you can make bone broth later. Just depends on how much of a workout you're willing to endure to broaden your pantry.

Once home, Casey Hackathorn, a Missoula conservationist who already claimed an elk during this year's archery season opener, highly recommends hanging your harvest in cool, outdoor air for several days. This has the twin benefits of keeping the meat cool (provided the

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"I usually do it one quarter at a time, either in the evening or on a weekend when I'm watching football," he says. "Put out a folding table, and I cut while my wife wraps."

During the butchering process, Hackathorn likes to keep a few big chunks intact, particularly the backstrap, as it makes for great steaks. Missoula hunter Doug Hawes-Davis has an approach that calls for placing an entire elk shoulder in an outside deep-fryer. Fisher tends to make his cuts bigger too, and suggests reserving a good portion of hindquarter, like the sirloin, as a roast. "Usually, the bigger cut of meat you're using, the more tender it will be and the slower you can cook it," he says. Any sections of meat you don't set aside for more specific purposes can be sliced small for stir fry or ground up and mixed with

nighttime temperature is close to freezing) and giving the muscles and tendons time to relax. Keeping the meat clean is also important, he says, so avoid getting any hair from the hide on the portions you plan to package and eat.

When the time comes to start actually butchering, it's

wise to have everything you'll need ready in advance. The last thing you want to do, Fisher says, is have to run to the store for more supplies when you've got "meat up to your elbows." That means sharp knives, a clean surface and whatever you plan to wrap your meat up in. Some hunters opt for vacuum-

sealed plastic, but those we talked to prefer the traditional Saran wrap and butcher paper. Also, it's wise to know what cuts you ultimately want before you start to speed up the process. Either way, it's going to take you a while. Hackathorn estimates butchering an elk usually takes several days.



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“Wild game is outstanding for that,” Rickman says. “Antelope in particular for breakfast sausage, because of the natural sage-iness to it. Elk for classic summer sausage and brats, things of that sort.”

Obviously this meat isn't just going to live in your freezer. When the time comes to prepare it, all the hunters interviewed cautioned not to go crazy on spices or marinades. Salt, pepper, maybe even some McCormick's Montreal Steak Seasoning, as



Hackathorn suggests. But the real trophy in big game hunting is the flavor.

“Usually,” Fisher says, “you want to taste what you're eating.” ✕

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Fresh meat

New businesses explore different ways of selling Missoulians meat

Clark Fork Charcuterie

Stephen Hodgdon knows not everyone in the Mountain West has seen mortadella, but he's out to change that. At Tuesday

evening markets and in the winter markets, shoppers can buy small round chunks of the classic Italian variation on bologna, studded with fat and pistachios.

He's also got a lot of fresh sausages to sell, but his goal is to establish a cured meats business that does everything from saucisson sec to capicola.

"I've always loved processing my own game meat and that, combined with looking for a business to start, I got curious about curing meat and so I started doing that at home," says Hodgdon. His favorite experiment was a batch of elk salami. It turned out that fresh sausages were the quickest items to get to market while he worked on a curing setup. For his commercial

offerings, he's using hogs from Arcadia Farms in Trout Creek and The Lyon Farm in Drummond, and in addition to a selection of sausages that include chorizo, hot Italian, and German weisswurst, CFC sells the aforementioned mortadella and pate.

Over the winter, Clark Fork Charcuterie can be found at the indoor winter farmers market, possibly in stores by the end of the year and online at clark-forkcharcuterie.com.

Mountain Meat Shares

If you want to cook locally-raised meat at home but forgo the shopping, accountant-turned-homesteader Jen Knoetgen has a solution: sign up for her monthly meat box, pick it up downtown, and enjoy. Her business, Mountain Meat Shares, offers two subscription options: \$65 a month for a 5-7 pound box, or \$120 for 10-12 pounds.



“[Customers get] the convenience of knowing all the meat you’re getting is locally sourced, and you don’t have to wonder where this came from,” says Knoetgen, who raises animals herself. “I love having meat I grow myself, I know exactly how those animals lived to the very end. Not everyone has the opportunity to do that in an urban Missoula setting.”

So Knoetgen serves as a meat curator, getting animals from local farms where she knows how they are raised. The Mountain Meat Shares boxes will initially offer chicken, beef, and pork, and possibly heritage turkeys for the holidays. Add-ons like organs, pork fat and soup bones will be available, and Knoetgen hopes to eventually be able to offer goats, bison and rabbits. Recipes will be available with a subscription.

Pickups start on November 7th in downtown Missoula at a location to be determined. Find out more at mountainmeatshares.com.

Mountain Meat Shares

photo by Cathrine L. Walters

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Beau McLean of Living River Farms says the impetus for building the plant was a desire to be able to sell their birds, which are now available in local grocery stores. "We were wanting a facility for our own use. We needed someplace to take our chickens, and we didn't necessarily want to do it ourselves." It didn't make sense to take them to the closest

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place they could have birds legally processed for resale—in Boise.

Some small Montana poultry producers, like the Hutterites, fall under an exemption for those processing a small number of birds. But most farmers hoping to sell poultry commercially need a facility with a state inspector present. They also need to own the processing plant, which is where the coop model comes in. Anyone who wants to use it buys in, becoming a member of the coop.

Now McLean sees people coming in from as far away as Circle, clear on the other side of the state. “The coop is filling a need here,” says McLean. “People are valuing local products and I think that’s something that needs to be congratulated.”

Find out more at mtpoultrycoop.com ✕



Clark Fork Charcuterie

photo by Amy Donovan

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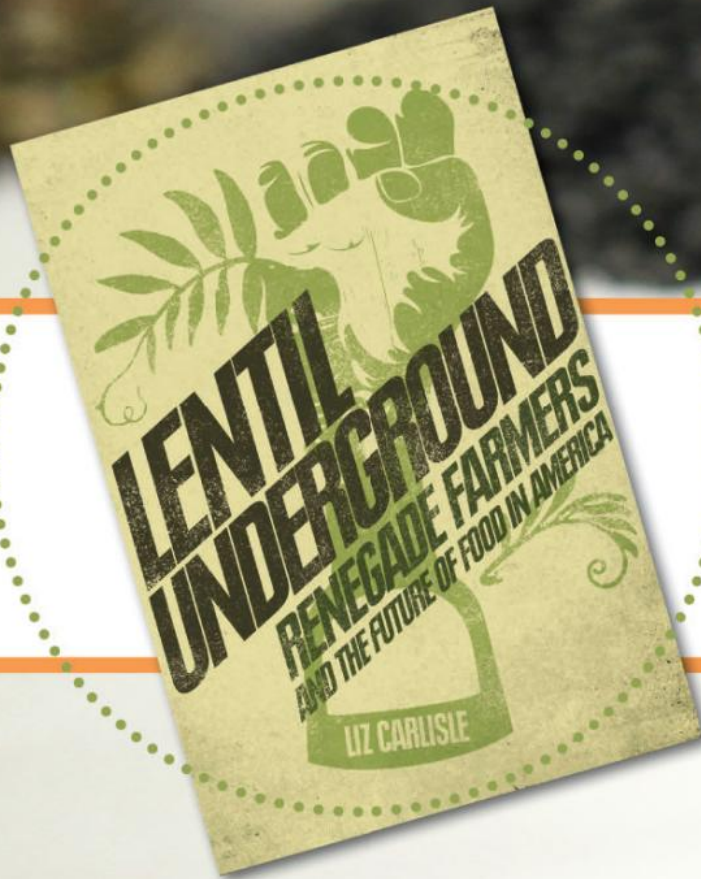
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Smoked pork chop, horseradish roasted fall vegetables & a side of German rotkohl with a chocolate mousse & pear chutney with vanilla foam for dessert. Served with a Groomer, a traditional Marzen-style beer.	Monday-Saturday/All Day
1st Course - Amuse Bouche: One raw oyster on the half shell with champagne mignonette 2nd Course - Appetizer: Manilla clams simmered in white wine, garlic & Harissa chili paste with grilled baguette 3rd Course - Entree: Grilled marinated flank steak with truffle & parmesan potato gratin, baby carrots & Italian salsa verde 4th Course - Dessert: Assorted house-made chocolate truffles	All Week/5-10pm
Pre-Pear for Winter Pizza: Fresh pear, prosciutto & arugula on a white sauce base with Fontina cheese & topped with a balsamic reduction drizzle	Pizza-All Week/All Day Pints-Monday/All Day
Lunch: 1st Course - Winter Salad OR Beer Cheese Soup, 2nd Course - Local Mushroom Poutine OR Fried Green BLT Dinner: 1st Course - Warm Goat Cheese Dip OR Iron Griz BLT Bites, 2nd Course - Vegetable Cassoulet OR Pan-Seared Half a Chicken (both paired with beer or wine)	Tuesday-Thursday/11am-9pm
A traditional multi-course Italian dinner with sampled wine from Scratch Catering & Wine Guy Mike. Includes select paired wines for each course, charcuterie & a luscious dessert. Check our website at moonlightkitchen.com or call 926-2720 for more information. Reservations Required.	Saturday, Nov 11 from 6-9pm Reservations Required
Inspired by the end-cap offerings made famous by our previous owner, Jon Lubbers, and his love for all things Caribbean. Sample organic, non-gmo, and specialty products from around the world during Feast Week! Learn more about Orange Street Food Farm's history and why and how we do what we do. Maybe save a little money too.	Tuesday, Thursday & Sunday/2-5pm
Tuesday - Purchase any lunch entree & receive a free slice of homemade pie Wednesday - Turkey dinner with stuffing, cranberry sauce, potato & soup or salad \$9.95 Friday - 8oz Prime Rib cut with choice of potato & garlic bread \$11.95 All Week - Save \$100 on any Private Party booked during Feast Week of \$300 or more *does not include room rental or alcoholic catering - expires 11/12/17	Tuesday, Wednesday & Friday 11am - 4pm
1st Course - Market Salad: Farm lettuce toasted pecan, pear, roquefort dressing (GF, V) 2nd Course - Risotto with peas, corn, wild mushrooms, cheese beurre blanc, parmesan & crispy kale (GF, V) OR Coq au Vin: Braised chicken, mushrooms, pearl onions, carrots, house-made lardon, brandy-bordeaux sauce, roasted garlic parmesan mashed potato (GF) 3rd Course - Dessert: Apple crumble with caramel ice cream (GF)	All Week/Evening
Lunch: Cup of Soup of the Day & 1/2 sandwich of choice Dinner: 1/2 appetizer with entree	All Week/All Day
3 Course Meal for (\$30) - includes: Wagyu Nigiri, Hokkaido Tan Tan Men & Monaka Ice Cream Vanilla Kinako (with or without Azuki) À la carte: Wagyu Nigiri (\$17, serves 2), Hokkaido Tan Tan Men (\$13), Monaka Ice Cream Vanilla Kinako (\$3)	All Week/Evening
Roasted Goat Taco with Grilled Squash & Apple Mint Pico de Gallo on a Handmade Tortilla	Wednesday-Friday/All Day
Breakfast - Farmer's Skillet Breakfast \$8: Eggs, bacon, sausage, ham, green peppers, onions & cheddar on a bed of hashbrowns Lunch - Hickory BBQ Burger: Hand-pattied Montana beef on a brioche roll piled high with BBQ sauce, Daily's bacon, cheddar, coleslaw & onion rings - served with hand-cut fries Dinner - Ribeye Steak: 10oz USDA Choice Ribeye Steak served with garlic mashed potatoes & grilled zucchini & squash All Week - 2-for-1 draft beer & wine by the glass	All Week Breakfast: 7am-11am Lunch: 11am-4:30pm Dinner: 4:30-8pm Happy Hour: 4pm-6pm
Monday - BLT \$5.50 & all micros \$3 Tuesday - Ham & Cheese \$5.50 & "You Call the Shots" \$3 Wednesday - Union Club \$6.50 & Domestic Pitchers \$6 Thursday - Main Street Tacos \$8 & Domestic Tallboys \$2 Friday - Philly Cheese Steak \$10.50 & Free Live Music at 9:30pm	All Week/All Day 11am-9pm (food specials)

THE PULSE OF THE UNDERGROUND

Four lentil recipes courtesy of Timeless Seeds





The “Griz Read” for the incoming class of 2021 is Liz Carlisle’s *Lentil Underground*, the 2015 Montana Book Award winner about the organic pulse farming revolution in Montana. At the center of the book is Dave Oien of Timeless Seeds. The Montana company sells their lentils around the state and can be found on shelves and menus at numerous Missoula-area grocery stores and restaurants.

The following recipes, courtesy of Timeless Seeds, run the gamut from the traditional (lentil stew) to the surprising (lentil chocolate chip cookies).





**MOONLIGHT
KITCHENS**

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Check website or
call for schedule.

Balsamic vinegar,
wine, honey,
cheese, jam,
charcuterie,
chocolate,
olive oil,
coffee,
tea

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moonlightkitchens.com · 1951 Kensington Ave 926-2720



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KYE'S "WORLD FAMOUS" CHOCOLATE CHIP LENTIL COOKIES

Ingredients

- ½ cup butter (1 stick)
- ½ cup brown sugar, packed
- ½ cup white sugar
- 1 medium egg
- 1 tsp vanilla
- 1 cup all-purpose flour (1 ¼ cup if you want them less crisp)
- ½ tsp salt
- ½ tsp baking soda
- ½ cup chopped nuts (or more, if you like)
- ½ cup chocolate chips
- ½ cup cooked lentils ("al dente")

Instructions

Cream butter and sugars together. Cream in egg and vanilla. Mix flour with salt and baking soda and add to creamed ingredients. Add lentils, chips, and nuts. Drop by rounded teaspoonfuls onto greased baking sheet or parchment paper. Bake at 350°F for about 9 minutes.





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Sat. Nov. 11 | 5-8pm | The Loft

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\$25 per ticket includes entry, cocktails, appetizers & a commemorative glass.
Tickets are available at IndySip.com & Missoula.Kastiel.com



Missoula Independent • Feast Winter 2017-18 [29]



GREEN LENTIL STEW

Ingredients

2 cups onions, chopped
2 cups celery, chopped
¼ cup olive oil
6 cups vegetable broth
1 cup Timeless Green Lentils
2 28 oz. cans tomatoes, crushed
1 cup fresh Italian parsley, chopped
½ cup dry red wine
4 cloves garlic, minced
¼ tsp ground cloves
Salt and pepper to taste

Instructions

Saute onions and celery in soup pot with olive oil. Add broth, lentils, and tomatoes. Simmer for 20 minutes, then add parsley, wine, garlic, cloves, salt and pepper. Simmer another 30 minutes or until tasty.



Western CIDER



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Western Cider's story began in 2012 when our founder, Michael Billingsley, planted 2500 cider apple trees in Montana's Bitterroot Valley. Now, we are using those apples, as well as fruit from regional orchards, to create fine ciders on the bank of the Clark Fork River. Our tasting room offers 12 rotating ciders on draft, food, and good vibrations. Come hang!


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PETITE CRIMSON LENTIL HUMMUS

Ingredients

- 12 oz. Timeless Petite Crimson Lentils
- 2 quarts water
- 3 tbsps lemon juice
- 2 tbsps garlic, minced
- 2 oz. tahini paste
- 2 tsp cumin, ground
- 2 tbsps salt
- 3 tbsps olive oil

Instructions

Cover lentils with water (these lentils expand, keep them covered with water in the pot), cook until soft, strain. Save some of the cooking liquid to thin the hummus if needed.

In a blender, mix lemon juice, garlic, tahini, spices, and 1/2 cup of cooking liquid. Blend well.

Add hot lentils, a third of a cup at a time and blend until smooth. May need to add additional cooking liquid to thin.

Taste and adjust seasonings as necessary.

Recipe developed by Chef Michelle Loftus, University of Montana Dining



..... CHEF JIM GRAY'S LENTIL CHILI

Ingredients

- 7 3/4 cups vegetable broth divided
- 1 medium red bell pepper, seeded and chopped
- 1 medium yellow onion, diced
- 2 cloves garlic, minced
- 4 tbsps Mexican chili powder spicy or mild
- 16 oz. green or brown lentils
- 1 28-oz. can diced tomatoes with juice
- 2/3 cup fresh cilantro, chopped

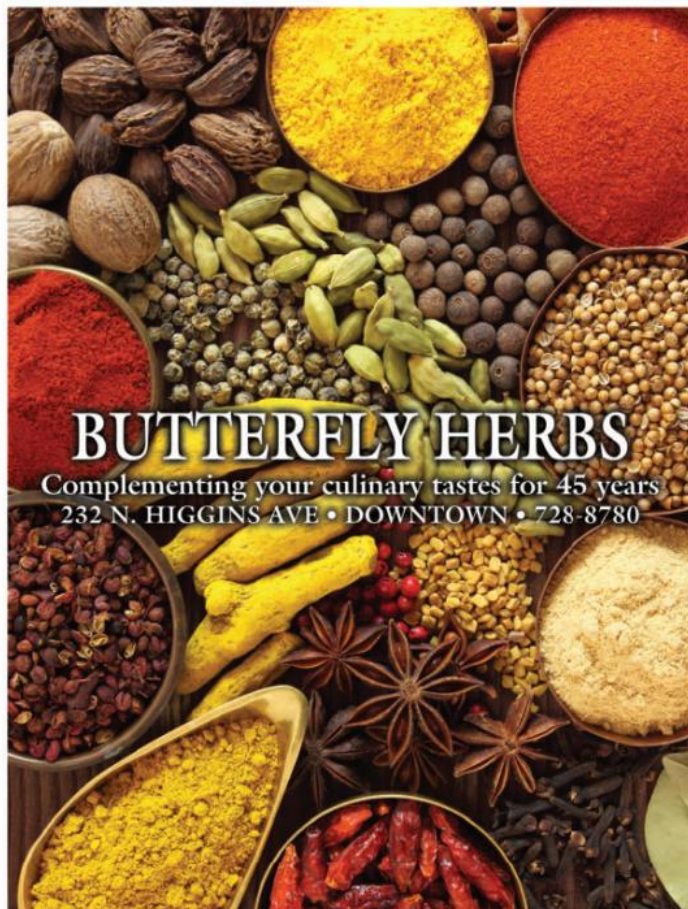


Instructions

In a soup pot or Dutch oven, heat 3/4 cup vegetable broth. Add diced red bell pepper, minced garlic and yellow onion and cook over medium heat until the vegetables have softened.

Add the chili powder, the remainder (7 cups) of vegetable broth and the lentils. Bring the liquid to a boil, then reduce to a simmer and cook, covered, for about 30 minutes or until the lentils have softened.

Add the diced tomatoes and juice to the pot and continue cooking for about 10 minutes. Stir in chopped cilantro before serving. ✕



Food Trucks

of Winter
Because Missoulians need street food all year 'round
by Indy Staff

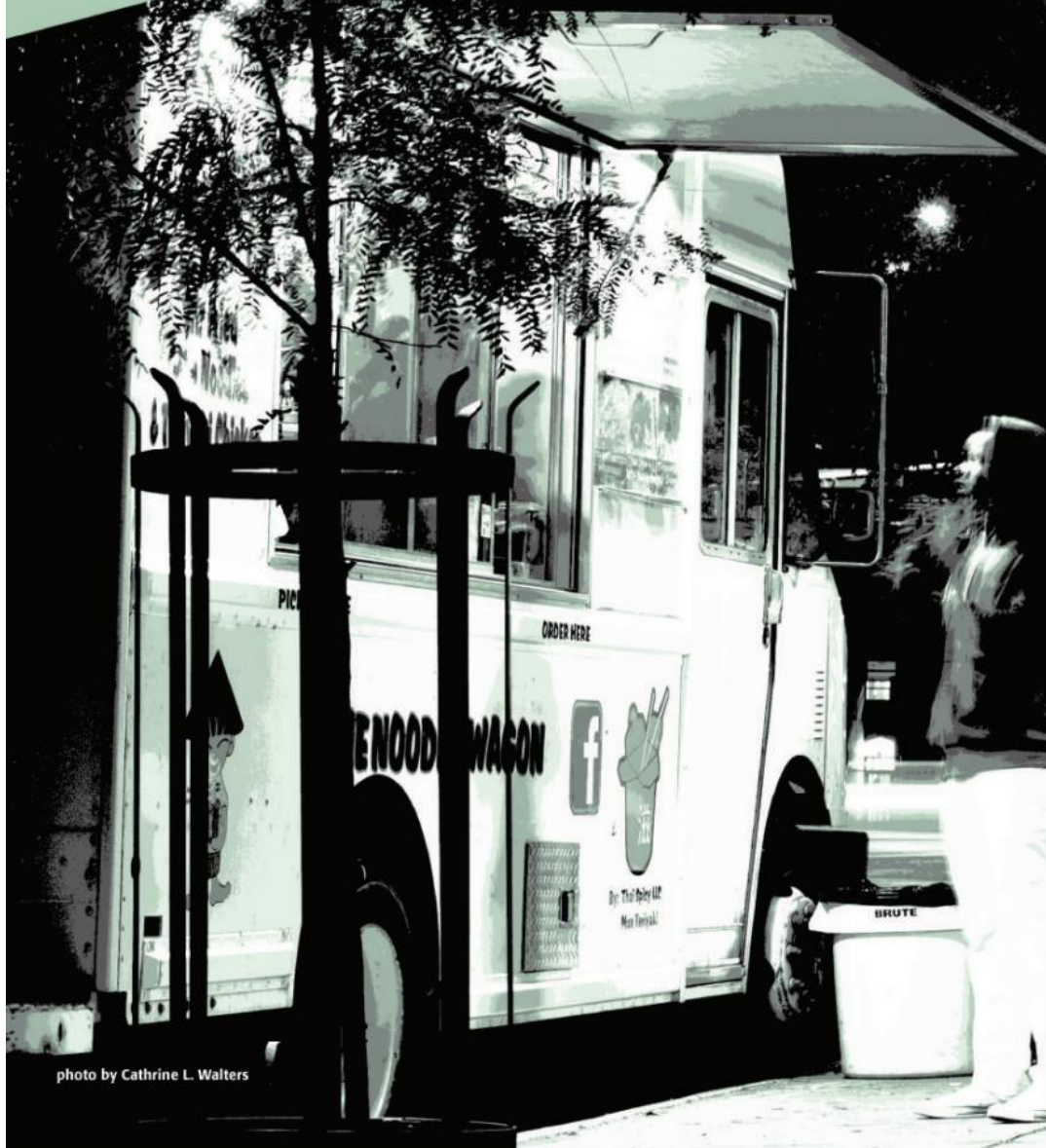


photo by Cathrine L. Walters

Food trucks have become so much a part of Missoula's summer landscape, especially with their ubiquity at Out to Lunch and Downtown ToNight in Caras Park, that it can be tempting to think they all just fly south for the winter for a well-deserved respite in warmer climes. And many do close up shop or scale back to catering and private parties during the cold months. But not all of them. A few hardy proprietors keep their griddles hot year round, because bar-goers don't cease getting hungry just because the temperature drops. Here are four of Missoula's finest mobile munchie purveyors who confirmed that they'll be up and running to tickle your taste buds and warm your bellies this winter.



photo by Parker Seibold

Sonny's Original Cheesesteaks

WHAT YOU'RE EATING: Cheesesteak sandwiches and fries
WHO'S MAKING YOUR FOOD: Owners Danny DiMezza and Janai Tate. Danny spent 15 years working in construction before realizing he'd rather be his own boss. Together with Janai, his wife, DiMezza took a chance on his passion for cooking, financing the truck with credit cards.
BESTSELLER: The "Original Cheesesteak," i.e., thinly sliced chuck roast on a hoagie roll with cheese and peppers.
PRO TIP: Make sure to ask for provolone cheese, onions and

both banana peppers and hot peppers.

PRICE RANGE: \$2-\$12

WHERE TO FIND IT: Follow @sonnysoriginal on Facebook for updates.

WORD ON THE STREET: "Cheez Whiz isn't a food and you won't find it here," DiMezza says. You also won't find the word "Philadelphia" anywhere near Sonny's Original Cheesesteaks. DiMezza isn't looking to replicate the iconic East Coast staple. He's all about hearty sandwiches loaded with meat and cheese.

Noodle Wagon

WHAT YOU'RE EATING: Noodles, rice, teriyaki chicken and egg rolls.

WHO'S MAKING YOUR FOOD: Mao Xiong Vang has been cooking since 2003. She owned Thai Spicy, a former restaurant on Front Street, and started selling quick eats out of a window on the side of the restaurant. Three years ago, she opened the Noodle Wagon.

BESTSELLER: Chicken and noodles.

PRO TIP: Xiong Vang recommends the teriyaki chicken for first-timers—the sauce is homemade and comes in regular or spicy. Also of note are the veggie noodles, because vegans need late-night eats, too.

PRICE RANGE: \$1.75–\$8

WHERE TO FIND IT: Follow @thenoodlewagon on Facebook for updates.

WORD ON THE STREET: We know, scientifically, that food can't sober you up. But it sure can make you feel better. When the neon lights of downtown fail to cast any warmth into your aching soul and you realize that all that tequila wasn't really your friend, go to the Noodle Wagon. The Noodle Wagon doesn't judge. It delivers filling, life-saving noodles. It welcomes you into its arms and promises that everything will be OK.

Dobi's Teriyaki

WHAT YOU'RE EATING: Take-out style teriyaki

WHO'S MAKING YOUR FOOD: Owner-operator Bret Ferris doesn't consider himself a chef—he's more of a guy who couldn't let go of his hometown favorite. Ferris moved to Missoula in 2002 from Seattle, home of a vibrant teriyaki scene, and spent the next decade-plus learning how to make it himself. Finally satisfied with his recipe, he opened Dobi's in 2014.

BESTSELLER: "The Classic." Hand-trimmed and marinated chicken thigh meat chopped and served over white rice with homemade teriyaki sauce.

PRO TIP: Request the "city cut" for traditional long strips of chicken, or go "beast mode" to add mandarin oranges and crunchy wonton strips to the Classic.

PRICE RANGE: \$5–\$11

WHERE TO FIND IT: Visit dobisteriyaki.com/calendar or follow @dobisteriyaki on Facebook.

WORD ON THE STREET: Don't expect to find noodle dishes at Dobi's. Ferris has nothing against them, but that's not how teriyaki is served in Seattle, so that's not how Dobi's serves it here.



photo by Parker Seibold



photo by Parker Seibold

Grill Hours 11am-9pm (Thurs-Sat 'til 10pm)

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Missoula, MT

Ina's Indian Tacos

WHAT YOU'RE EATING: Fry bread, a Native American food that consists of dough rolled flat and deep-fried, made to order. When topped with chile, lettuce, tomatoes and cheese, it becomes an Indian taco.

WHO'S MAKING YOUR FOOD: Alyse Beauchamp, who's been making fry bread from her grandmother's recipe since 2015. "Ina" is the Assiniboine word for mother.

BESTSELLER: On a menu this simple, that's easy: the Indian taco.

PRO TIP: Beauchamp says a lot of the fry bread dough found at fairs and carnivals is just pizza dough or flattened dinner rolls, but her "Old

Grandma" dough is made the traditional way each morning before the truck opens. It's fried to order and worth waiting a few minutes for.

PRICE RANGE: \$4-\$9

WHERE TO FIND IT:

Follow @inasindiantacos on Facebook for updates.

WORD ON THE STREET:

Ina's keeps it pretty basic: a plain white truck serving up heaping portions of exactly what street food should be: filling, cheesy, and adorned with all the toppings your heart could desire. But Beauchamp is considering expanding the menu, so next year keep an eye out for cheese curds, bison burgers and bison chili. ✕




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3189 Mt Highway 83
Seeley Lake, Montana
[f / @TheFillingStationSeeleyLakeMt](https://www.facebook.com/TheFillingStationSeeleyLakeMt)

Dish

RESTAURANT LISTINGS



DISH



#1 Gyros - The Greek Pastry Shop
520 S 5th ST W
543-6843

THE GYRO MASTERS SINCE 1977. Missoula's First and Most Loved Gyro Shop. Owned by the same family for 40 years. We offer the best (#1) and most authentic Greek food in town (Gyros, Souvlakis, Fries, Greek Salads, Falafel, Spanakopita, Baklava). Open Mon-Fri 11 AM - 08 PM, Sat 11 AM - 06 PM and Closed on Sundays. \$\$\$



#1 Gyros - The Greek Pastry Shop
2901 Brooks St
Southgate Mall
540-4343

THE GYRO MASTERS SINCE 1977. Celebrating our 40th Anniversary with a second location in Southgate Mall. Same Family, Same Great Service, Same Great Greek Food, Same Prices as our 5th Street Location. Open Mon-Sat 10 AM - 09 PM and Sunday 11 AM - 06 PM. We Thank and Appreciate You for all your Support! \$\$\$



Bravo! Catering
224 N. Higgins Ave.
541-4900
bravocatering.net

CATERING Bravo! Catering is a full-service, fully mobile catering company servicing Northwest Montana and beyond. Chef/Owner Ryan Boehme brings 22 years of restaurant experience to the world of catering. Chef Ryan and his staff will work with you to present the most creative, seasonal and regional dishes in Montana. \$\$\$-\$\$\$



Brooks & Brown
200 S. Pattee
721-8550

Brooks & Browns Bar & Grill is the place to relax and unwind while enjoying our New Feature Menu. Great selection

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of Montana Brews on tap! Come down as you are and enjoy Happy Hour every day from 4-7p and all day Sunday with drink and appetizer specials changing daily. Thursday Trivia from 7:30-9:30. Inside the Holiday Inn Downtown Missoula. \$\$\$



Burns Street Bistro
1500 Burns St.
543-0719
burnsstbistro.com

We cook the freshest local ingredients as a matter of pride. Our relationship with local farmers, ranchers and other businesses allows us to bring quality, scratch cooking and fresh-brewed Black Coffee Roasting Co. coffee and espresso to Missoula's Historic Westside neighborhood. Handmade breads & pastries, soups, salads & sandwiches change with the seasons, but our commitment to delicious food does not. Mon-Fri 7am - 2pm. Sat/Sun Brunch 9am - 2pm. \$\$\$



Doc's Gourmet Sandwiches
214 N. Higgins Ave.
542-7414
docsgourmet.com

Doc's is an extremely popular gathering spot for diners who appreciate the great ambiance, personal service and generous sandwiches made with the freshest ingredients. Whether you're heading out for a power lunch, meeting friends or family or just grabbing a quick takeout, Doc's is always an excellent choice! Delivery in the greater Missoula area. We also offer custom catering...everything from gourmet appetizers to all of our menu items. \$\$\$



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3189 MT Highway 83
Seeley Lake, Montana
(406) 677-2080

Find us on Facebook @ TheFillingStationSeeleyLakeMt. Great Food, Cold Beer. Breakfast served all day, Lunch, & Dinner. Amazing house made soups & baked rolls. Comfy oversized chairs in the Casino. Mon-Fri 11am-2am Sat-Sun 8am-2am. Restaurant closes nightly at 10PM \$\$\$

DISH



\$\$\$
Finn & Porter
100 Madison St.
542-5660
finnandportermissoula.com

We offer a truly authentic Missoula, MT experience. Situated next to the University of Montana, Finn & Porter has the best view in town overlooking the Clark Fork river - this Missoula gem has been a consistent mainstay of Missoula's dining and social scene for over 15 years. Award winning martinis and fresh oyster's accompany a Montana centered menu. Our Happy Hour runs Sunday through Saturday 3-6p. Located inside the DoubleTree Hotel. \$\$\$-\$\$\$



Good Food Store
1600 S. 3rd West
541-FOOD

The GFS Deli features made-to-order sandwiches, Fire Deck pizza & calzones, rice & noodle wok bowls, an award-winning salad bar, an olive & antipasto bar and a self-serve hot bar offering a variety of housemade breakfast, lunch and dinner entrées. A seasonally-changing selection of deli salads and rotisserie-roasted chickens are also available. Locally-roasted coffee/espresso drinks and an extensive fresh juice and smoothie menu complement bakery goods from the GFS ovens and Missoula's favorite bakeries. Indoor and patio seating. Open every day 7am-10pm. \$\$\$



Hob Nob on Higgins
531 S. Higgins • 541-4622
hobnobonhiggins.com

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The Iron Griz
515 South Ave. E.
728-5106
irongriz.com

Located at the base of Mt. Sentinel in the UM Golf Course Clubhouse, the Iron Griz proudly serves delicious, affordable, local foods. Montana food producers, partnering with the UM Farm to College Program, supply our kitchen with the freshest, highest quality meats, produce, locally brewed beer and wines. \$\$\$



James Bar
127 W Alder St
721-8158
jamesbarmontana.com

As a bar, we are a people that enjoy cold beer, fine whiskey, and tequila spirits with no umbrellas; music played at a volume that fills our hearts; and wine pours that are far from bashful. We enjoy our food full-flavored and local (when we can get it that way) and prepared with skill, while keeping it approachable and unique. We like good stories, friends, laughter, and giving and receiving "pleases" and "thank yous" because, as George Costanza would say, "we are trying to have a society here." \$\$\$



Moonlight Kitchens
1951 Kensington Ave.
926-2720
moonlightkitchens.com

Moonlight Kitchens, the premier commercial kitchen facility in Missoula, is now offering tasting dinners. Share a unique meal in an intimate dining space adjacent to the chef's kitchen that will feature specialty food & drink and include information on product sourcing, history, geography, and uses. Watch your dinner being made, meet other food enthusiasts, and enjoy the ambience of a fireplace and themed table settings. Check our website or call for schedule. \$\$\$-\$\$\$

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orangestreetfoodfarm.com

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Pearl Cafe
231 E. Front St. • 541-0231
pearlcafe.us

Country French meets the Northwest. Idaho trout with dungeness crab, rabbit with wild mushroom ragout, Snake River Farms beef, fresh seafood specials daily. House made charcuterie, sourdough bread & delectable desserts. Extensive wine list; 18 wines by the glass and local beers on draft. Reservations recommended for the intimate dining areas. Visit our website Pearlcafe.us to check out our nightly specials, make reservations, or buy gift certificates. Open Mon-Sat at 5:00. \$\$\$



Plonk
322 N Higgins • 926-1791
plonkwine.com

Plonk is an excursion into the world of fine wine, food, cocktails, service and atmosphere. With an environment designed to engage the senses, the downtown establishment blends quality and creativity in an all-encompassing dining experience. Described as an urban hot spot dropped into the heart of the Missoula Valley and lifestyle, Plonk embodies metropolitan personalities driven by Montana passions. \$\$\$\$



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Red's Bar
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127 Ryman • 728-9881
redsbar.net

Red's has a huge sports memorabilia collection including the largest football helmet collection in the state as well as two full service bars, 14 plasma TVs, keno-poker games, an Official Montana Lottery Terminal to accommodate our patrons. Come on down, support your favorite team. Have a good time with your friends, family, & acquaintances at Red's Bar, Missoula's Sport's Bar since 1952. \$\$\$



Ruby's Cafe
2101 Regent • 728-9890

Ruby's Café is a classic American diner, locally owned for over 40 years. Whether you're a regular or just traveling through, you can count on a warm welcome and a home-cooked meal. Grab a counter stool or a booth and enjoy a classic burger or our weekly Turkey dinner. Breakfast is served all day! And we have the best home-made pies and pasties in town. Open 6a - 4p daily. Catering services and evenings available for private party bookings. \$\$\$



Sushi Hana
403 N. Higgins • 549-7979
SushiMissoula.com

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1016 W. Broadway
317-1817
tiasbigsky.com

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Union Club Bar & Grill
 208 E. Main St.
 728-7980
unionclubbarandgrill.com

Are you looking for great food, thirst-quenching drinks and local entertainment? Enjoy a delicious burger and fries or snack on one of our appetizers. Listen to live music, sing your heart out at karaoke or enjoy a few laughs on open mic night! Come check out our NEW dance floor. You're sure to find something to enjoy at the Union Club Bar & Grill. \$\$\$



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 1500 Burns St. STE C
 Missoula, MT
 493-0859 wmgcoop.com

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Sip & SAVOR

Photos by Cathrine L. Walters



Downtown Missoula has always been welcoming to the thirsty, and today's options for cocktail hour are abundant. New local distilleries produce Montana-flavored spirits and curious bartenders experiment with local ingredients and classic recipes. No matter what time of year, there's a seasonally appropriate mixed beverage available. Four downtown favorites have generously shared their recipes with for all seasons so you can make them yourself at home.

WINTER

• *The Hailstone Al's and Vic's*

Bartenders Winter Sanor and Kelsey Fry team up for speakeasy-themed Throwback Thursdays at Al's and Vic's to serve the Hailstone and other classic bourbon cocktails. While looking online for classic cocktail books, Sanor found the basis for this drink in one from 1936, the year Al's and Vic's opened. The ginger beer and dramatic garnish are their own additions.

- 1 oz. simple syrup
 - 1 oz. pasteurized egg white
 - 2 oz. bourbon
 - Ginger beer or ginger ale
 - Sliced crystallized ginger
- Pour simple syrup, egg white, and bourbon into a cocktail shaker with ice. Shake it well and strain into a 16 oz. pint glass over ice, and top it off with ginger beer or ginger ale. Garnish with sliced crystallized ginger and caramelize with a culinary torch.

SPRING

• *The Rich Hippie The Silver Dollar*

The outgoing message on the Silver Dollar's phone says "We're busy selling beer," but bartender Brian Patterson might also be getting creative with a cocktail shaker on Monday nights. Patterson says he got the inspiration for the Rich Hippie from the herb garden he and his wife have at home. While cooking, he thought about how to combine culinary herbs with spirits.

- 1 shot tequila (Espolón reposado)
 - One pour simple syrup
 - A couple of healthy squeezes of lime juice
 - Soda water
- Put the thyme, grapefruit, simple syrup and lime in a cocktail shaker and muddle. Add ice and shake, then strain into a glass over ice, and top off with soda water. Stir and garnish with a sprig of thyme and half a slice of grapefruit.





SUMMER

- **The Hippy Chick *Montana Distillery***

Montana Distillery's vodka is made from Montana sugar beets, and infused in containers in the back of the distillery's downtown tasting room and bar. Tasting room manager Kayla Blaedow says they make their lavender simple syrup in-house, too. Customers can buy a bottle of cucumber vodka—one of many available flavors—for their home bar.

- **1 oz.** cucumber vodka
 - **1 oz.** sweet and sour
 - **½ oz.** lavender simple syrup
-
- Pour all three ingredients into a cocktail shaker with ice. Shake it “until your hand sticks to it,” says Blaedow, or about 30 seconds. Strain into a martini glass and garnish with a sprig of lavender.

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FALL

• Sage Margarita *Plonk*

Plonk manager Ben Burda says they use fresh local sage whenever possible to make their infused tequila for this margarita.

- 1 ½ oz. sage tequila
 - ¾ oz. Royal Montaine or orange cognac
 - ½ oz. simple syrup
 - 2 ½ oz. fresh lemon/lime juice (usually about a 70:30 ratio, depending on time of year)
- Pour all ingredients into a cocktail shaker with ice and shake. Strain into a salted rim glass over ice. Garnish with fresh sage and a lime wheel. ✕



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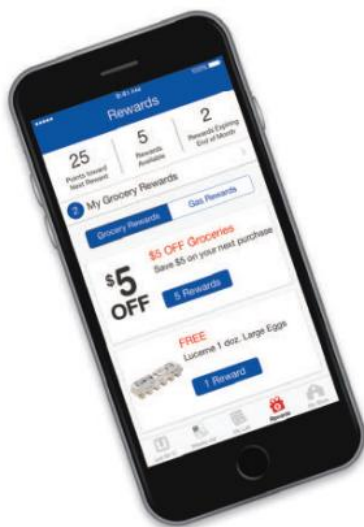


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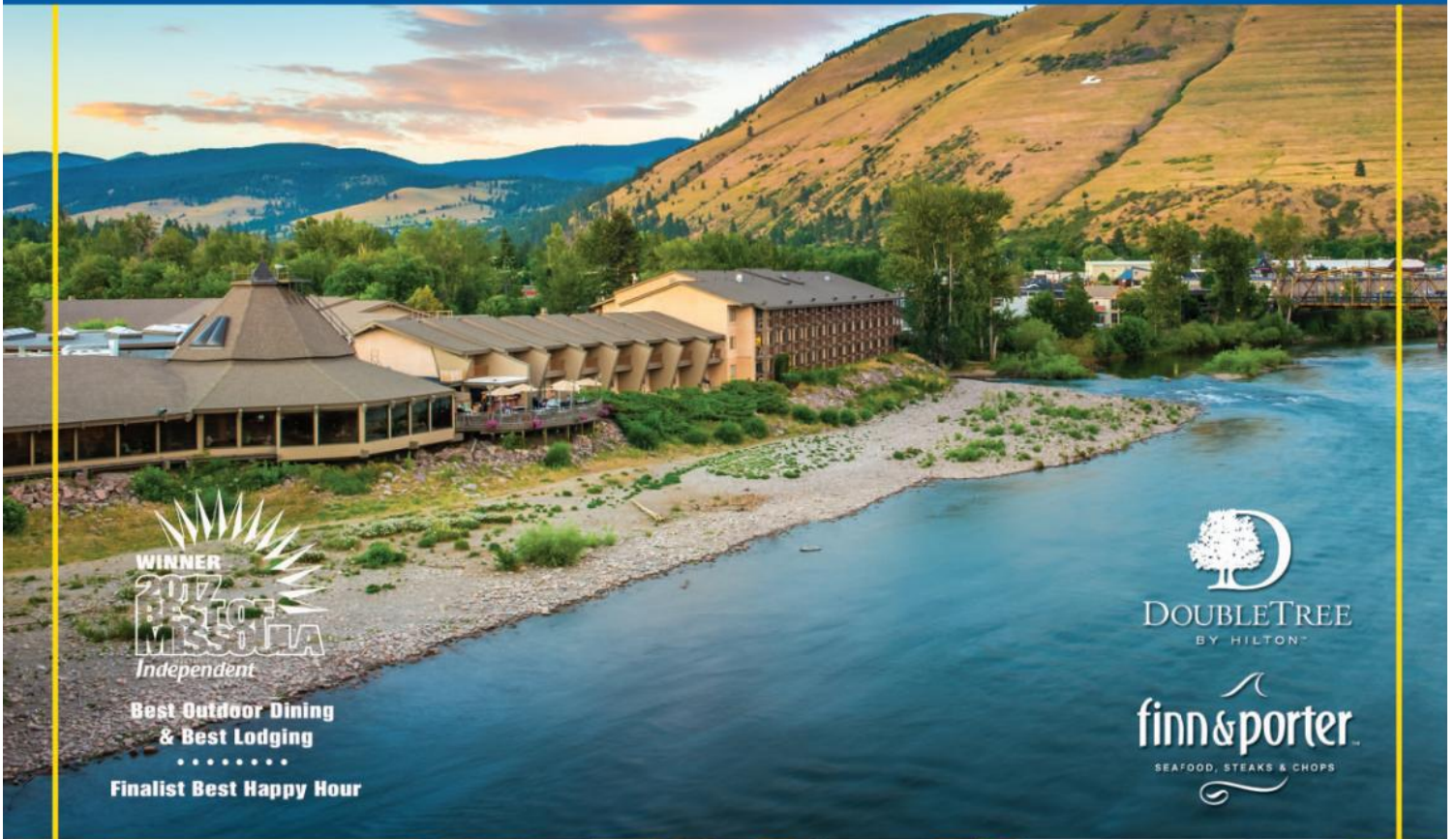
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