

Chef Oscar Montoya
06/26/2026



Campfire Starters

Pine Flats Hummus - \$9.40

Creamy hummus, pine nuts, marinated olives, seasonal veggies, warm flatbread. *"A light, nourishing snack after a long hike or a relaxing soak in the springs."*

Mores Creek Summit Charcuterie - \$15.30

Local cheeses, cured meats, pickled veggies, wild berries, hummus, rustic breads. *"A tribute to the panoramic views and mountain gatherings at Mores Creek Summit."*

Soups & Salads (seasonal) + grilled chicken \$5.00 or salmon \$6.50

Bear Valley Berry Bowl - \$15.50

Mixed greens, local huckleberries, goat cheese, candied pecans, red onion, house huckleberry vinaigrette. *"A tribute to the wild huckleberries that grow deep in Bear Valley's backcountry."*

The Hiker's Haul \$17.40

Mixed greens, asparagus, artichokes, green apple, red grapes, dates, golden raisins, tomato, crispy rice noodles, all tossed in a creamy buttermilk herb dressing. *"It's everything but the camp stove - for those who tackle the mountain, navigate the river, and forage the land."*

Logger's Loaded Potato Soup - \$7.50b / \$4.50c

hearty soup inspired by the timber camps that helped shape the Boise National Forest. Built for big appetites and mountain evenings *Simple mountain comfort done right.*

Sandwiches

The Wapiti Fire Chicken Sandwich - \$17.80

Grilled chicken breast layered with crisp lettuce, tomato, and pickles, drizzled with roasted garlic aioli. Served on sourdough bread. *"Just like its wild Idaho namesake."*

The 3960 Tacos - \$17.60

Fire-grilled carne asada tacos are stacked high with marinated beef, fresh cilantro, lime, and house-made salsa. Served with a side of smoky, creamy Mexican street corn. Bold, satisfying, and worthy of the mountain air. *"Named for the elevation of Lowman, Idaho"*

The Lowman Legend - \$17.60

A thick-cut BLTA piled high with crispy bacon, lettuce, tomato, avocado, and a kick of jalapeño aioli — all served open faced — *A tribute to our friends at the Lowman Inn, known for carrying the tune in our community and keeping the spirit of mountain music alive.*

The Ponderosa Fire Reuben - \$18.40

Smoked corned beef stacked high with grilled sauerkraut and Swiss cheese, pressed between slices of marble rye and finished with our house Russian dressing — *A blaze that tested the Boise National Forest.*

The Trail Boss Wings - \$17.40

Choice of forest fire hot, huckleberry bbq, or herb dry rub. Served with buttermilk herb dip. *"A nod to the old trail bosses who rode deep into the forest and lived off the land."*

Ranger Rations: Roasted Brussels & Bacon - \$12.60

Crispy brussels sprouts tossed with smoky bacon, caramelized onions, and a maple-mustard glaze. *"A hearty forest dish inspired by the U.S. Forest Service rangers who roamed these wildlands."*



Mores Creek Grain & Greens - \$16.50

Wild rice, mixed greens, roasted beets, sunflower seeds, pickled onions, lemon-dill vinaigrette. *"Inspired by the alpine basin and high-mountain grains that fed prospectors along Mores Creek Summit."*

Whiskey Ridge Caesar - \$14.20

Rustic Caesar with grilled romaine, shaved parmesan, herbed croutons, house made caesar dressing. *"Named for a local ridgeline where campfires, stories, and something strong kept explorers warm."*

Mountain Goat Tomato Soup - \$7.50b / \$4.50c

Roasted tomato bisque with a lump of goat cheese. *"Inspired by the classic canned tomato soup by the fire - add a Nathaniel to bring back those childhood memories."*

+ add half Nathaniel Grilled Cheese \$6.50



Payette River Club - \$16.40

Smoked turkey, bacon, lettuce, tomato, huckleberry mayo, stacked on sourdough. *"A modern river classic—hearty enough for rafters, guides, and those just passing through."*

Miner's Melt - \$17.20

Shaved prime rib, caramelized onions, provolone, horseradish aioli on griddled. *"Rustic, rich, and deeply satisfying—just like the meals cooked up over campfires during the mining boom."*

The Nathaniel - \$16.80

Featuring a curated mix of artisan cheeses, thoughtfully selected by our chef and melted between crisp, buttered sourdough. *"Named after Nathaniel, this grilled cheese isn't for kids"*

Wild Mountain Trout Tacos - \$17.20

Blackened river trout, citrus slaw, jalapeño crema, corn tortillas, lime on the side. *"Inspired by the outfitters who hold a deep appreciation for nature, a fascination with the fish's behavior, and an unwavering respect for the natural world."*

Backcountry Huckleberry Ribs - \$21.60h / 27.40f

Fall-off-the-bone pork ribs, dry-rubbed, slow-cooked, and finished with our SouthFork dry rub and a house-made huckleberry BBQ glaze. *"Sweet, smoky, and just sticky enough to make it worth it."*

SouthFork

44.051214 | -115.612233

208.613.4550 | 7234 Highway 21, Lowman, ID 83637 | www.SouthForkLodgeIdaho.com



SouthFork Lodge Specials

Trinity Peak Lamb Rack – Rack of lamb finished with chimichurri, served with roasted potatoes and sautéed Italian vegetables. Bold, clean, and elevated — just like the highest peak in the forest. - offered at **42.50**

Pine Creek Pork Chop —boneless pork chop grilled and finished with a creamy mustard sauce, accompanied by roasted fingerling potatoes and sautéed vegetables. A mountain classic done right - offered at **\$37.40**

Timberline Salmon — Flame grilled seared salmon, crisp on the outside and tender. Served alongside roasted Italian vegetables and herb-roasted potatoes — wild as the Boise National Forest itself - offered at **\$37.40**

The Smoke Jumper Ribeye (12oz / 16oz) – A tribute to the brave firefighters who parachute into Idaho's wildlands, this chargrilled ribeye is seared to perfection. Served alongside roasted Italian vegetables and herb-roasted potatoes, - **\$36.20 / 46.40**

Huckleberry Ridge Half Chicken – Half chicken on the bone, slow-roasted and lacquered with our house-made Idaho huckleberry BBQ sauce. Sweet, smoky, sticky, and guaranteed to leave evidence on your fingers. - **\$34.40**

**** All Specials Served with a House Salad ****



Signature Burgers



House Whiskey Outfitters Burgers - \$17.60 (Elk, Bison or Wagyu)

Fire Grilled Patty, Munster or Pepper Jack, Lettuce, Tomato, Pickle, Stone Ground Mustard and Mayo.
"Built for those who earn their meal through sweat and trail dust—whiskey optional."

The Payette River - \$18.80

Blue Cheese Crumbles • Bacon •
Lettuce • Tomato • Smoky Ranch
Full of Current.

The Gold Rush Burger - \$19.20

Cheddar • Fried Egg • Bacon
Touch of Hot Sauce
Steakhouse-Inspired

The Timberline - \$18.80

Smoked Gouda • Bacon
Whiskey Glaze
Smoky, Salty, and Rich

The Ranger Burger - \$19.80

Brisket • Provolone
Crispy Onions • Smoky BBQ Sauce.
Earthy, Sweet-Savory,

Lodge Sweets (sharing is encouraged)



Sawtooth Sundae - \$7.60

House-made vanilla bean ice cream, huckleberry drizzle, honey graham crumble, and whipped cream—stacked high like the peaks of the Sawtooth Range. "A towering treat inspired by the mountains that define Idaho's skyline."

Basalt Lava Cookie Skillet - \$7.20

A molten dark chocolate cookie baked in a cast-iron skillet, topped with vanilla ice cream and fudge drizzle. "Named for the ancient volcanic flows beneath the Boise National Forest that shaped the land—and this dessert."

1862 Carrot Gold Cake - \$8.20

Spiced carrot cake layered with tangy cream cheese frosting and candied walnut dust. "A tribute to the Boise Basin Gold Rush, when miners struck culinary gold with simple, hearty recipes."

Little Explorers



The "Scout Dog" - \$5.50

A classic hot dog served on a toasted bun, just the right size for hungry explorers. "Inspired by hardworking hounds in the field"

The "Park Ranger Pack" (PB&J) - \$5.50

Classic peanut butter & huckleberry jam on soft wheat bread. "For the little explorers who patrol the playground like it's the backcountry."

Grizzly Grilled Cheese - \$6.80

Golden grilled cheese sandwich with melty cheddar on sourdough
"Crispy, warm, and built for cozy naps after story time by the fire."

Campfire Quesadilla - \$6.40

Toasty flour tortilla with melted cheddar—cut into wedges for easy dipping. "Perfect for hungry hikers just back from the big climb."

Critter Nuggets - \$6.20

Crispy chicken nuggets made for our littlest explorers. Served with a side of chips and your choice of dipping sauce. "Tracking pinecones or just hungry after a hike, Critter Nuggets always hit the spot."

House Dressings: Maple Summit Mustard, Huckleberry Vinaigrette, High Meadow Lemon Dill, Trailblazer Jalapeño, Backburn Chipotle, Pine Creek Ranch, Whiskey Ridge Caesar

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.