

Lark opens 4-story expansion in downtown Bozeman

By Lewis Kendall



The Lark opened the doors to its new expansion on July 1, 2018. The 4-floor, 29-room addition also includes a first level coffee shop, Treeline, which is open to hotel guests and the public. The new Lark location is Treeline's second store, the first being located off North Wallace Avenue.

Nearly two years after it began the project and three years since the hotel first opened its doors in downtown Bozeman, the Lark announced it completed its expansion this past Sunday.

The four-story addition on the corner of Main Street and Grand Avenue will nearly double the hotel's capacity — from 38 rooms to 67 — and includes a ground floor café run by Treeline Coffee Roasters.

“Our job now is blending the new space into what the Lark's been known for the last three years,” said general manager Matt Beehler. “None of that changes; it's just on a little bigger scale.”

The new structure, which the hotel is calling the West Building, was constructed using cross-laminated timber — pre-built, chemically treated wood panels popular in Europe that cut down substantially on the project's build time, Beehler said.

Guests will park in the Lark's lot or in spaces leased by the company in the downtown garage, he added.

The hotel is owned by the same group of investors (which includes Erik Nelson and Brian Caldwell of Thinktank Design Group and Jon Evans with North Fork Builders) behind the Rialto Theater, and is operated by Columbia Hospitality, a property management company based out of Seattle.

With its rooms of various sizes sporting wood floors, infographics of the area on the walls designed by local artists, and clean, often retro furnishings, the Lark aims to cater to a different market than large name-brand hotels, Beehler said. Rooms generally run from the \$150 to \$300 a night range, depending on the season.

“We hate cookie-cutter,” he said. “We want to give people a taste of Bozeman and something unique and different.”

That boutique approach includes forgoing the traditional continental breakfast in favor of the Treeline café, the on-premise Airstream converted to an ice cream stand serving Genuine Ice Cream Co. sweets, or the mix of public spaces in the two buildings.

“We’ve been talking about this for a really long time, and it’s turned into something more than anyone could have imagined,” said Treeline owner Natalie Van Dusen.

“When we set out to build a coffee business, this was the goal. We’re super excited to be here.”

The café plans to add an artisan tea selection, coordinated by Bozeman-based botany company Roots and Shoots Bitters, to mirror its coffee offerings, as well as a sampling of breakfast and lunch fare prepared by Rialto executive chef Jordan Boutry, formerly of the Mint Cafe and Bar.

“The goal is to all work together,” Van Dusen said of the venture. “It’s all about the people and so far it’s been great.”