

STARTERS

SEASONED FRIES 5.50

(Ale Cheese 2 / Add Shredded Cheese 2 / Bacon 2)

Fries served with our Cajun aioli.

CHIPS AND SALSA 6

House made salsa with corn and black beans. Served with fresh tortilla chips.

PUB PRETZEL 5

A warm salted golden soft pretzel served with our FLBC ale cheese sauce.

BEER ONION RINGS 7

Beer battered onion rings served with our Cajun aioli.

SPINACH ARTICHOKE DIP 10 (Bread Bowl 2)

Spinach, artichoke hearts, and cheeses served hot with toasted pita wedges and fresh tortilla chips.

BEER'D WINGS 7.50/12.50

Six or twelve ale glazed house smoked wings tossed in your choice of ale Hot Sauce, Ale BBQ, Cajun Seasoning, or garlic parmesan butter. Served with celery, carrots, and our chunky blue cheese dressing.

DUCK BITES 14

Marinated duck breast bites and a jalapeño slice wrapped in bacon and flame broiled. Served with our maple bacon mustard.

SMOKED SALMON DIP 11 (Bread Bowl 2)

A blend of cream cheese, house smoked salmon, and spices served warm with toasted pita wedges and fresh tortilla chips.

PORTABELLA FLATBREAD 8 (Bacon 2 / Grilled Chicken 4)

Brie and Blue cheese, grilled portabella mushrooms, and grilled onions baked on flatbread and topped with fresh basil and a balsamic glaze.

SMOKEY PADDLE 16 (Serves Four)

Our house smoked salmon, local seasonal sausage, grape tomatoes, green apples, and a selection of seasonal cheeses. Served with FLBC ale mustard and toasted crostini.

PUBHOUSE NACHOS 12 (Add Pork, Chicken, or Ground Beef 4)

Fresh tortilla chips topped with a shredded cheese blend, olives, jalapeños, tomatoes, and onions. Served with salsa, sour cream, and FLBC ale cheese.

BIGFORK BAY NACHOS 16

Fresh tortilla chips topped with a shredded cheese blend, Andouille sausage, blackened shrimp, olives, jalapeños, tomatoes, onions, smoked gouda, and our Cajun aioli.

SOUPS

SOUP OF THE DAY (Cup 4 / Bowl 5.50 / Bread Bowl 7.50)

Chef's choice of house made soups. Your server will inform you of today's selection.

CLAM CHOWDER (Cup 4 / Bowl 5.50 / Bread Bowl 7.50)

Chef Deanna's legendary house made New England clam chowder.

SALADS

All Full salads served with a cheese filled breadstick and all dressings served on the side.

Add to any salad:

Bacon 2	Grilled Chicken 4	Grilled Salmon 8
Avocado 2	Crispy Chicken 4	Smoked Salmon 8
Breadstick 1.50	Shrimp Skewer 5	Rare Seared Ahi 8

SEASONAL BREWHOUSE SALAD 10 (Side 6)

Seasonal greens and spinach topped blue cheese crumbles, craisins, green apples, and candied walnuts. Served with our sweet apple dressing.

ALE CAESAR SALAD* 9 (Side 5)

Crisp Romaine tossed with our ale Caesar dressing, croutons, grape tomatoes, and parmesan.

COBB SALAD 15

Crisp romaine topped with grilled chicken, house smoked bacon, grape tomatoes, shredded carrots, blue cheese crumbles, avocado, and sliced hard boiled egg.

SIDE SALAD 4

Seasonal greens with cucumbers, tomatoes, carrots, and croutons.

DRESSINGS: Extra Dressings and Sauces .50

Ranch	Thousand Island
Blue Cheese	Cucumber Dill
369' Stout Balsamic Vinaigrette	Creamy Caesar
Cilantro Lime Vinaigrette	Oriental
Oil & Vinegar	Honey Mustard
Sweet Apple	Maple Bacon Mustard

BURGERS

Gluten Free Buns Available 2

All burgers are served with seasoned fries, lettuce, tomato, onion, and a pickle on the side, (Substitute Onions Rings for Fries 1)

Add to any burger:

Bacon 2	Grilled Onions 1	Grilled Jalapeños 1
Avocado 2	Grilled Peppers 1	Grilled Portabella 1.50

PUBHOUSE BURGER* 12

Hormone free, flame broiled burger topped with cheddar cheese.

VEGGIE BURGER 11

Flame grilled veggie burger topped with grilled portabella mushroom slices and Swiss cheese on a toasted bun.

BACON POPPER BURGER* 14

Hormone free, flame broiled burger topped with bacon and our smoked jalapeño cream cheese.

MONTANA BURGER* 13

Hormone free, flame broiled burger topped with smoked Gouda, FLBC Ale BBQ sauce, and beer battered onion rings.

BRIE AND BLUE PORTABELLA 12

A vegetarian friendly "burger". Flame grilled portabella mushroom cap on a bed of spinach topped with melted Brie, and Blue cheese.

SPECIALTIES

ALEHOUSE TACOS 15 (Rare Seared Ahi* 3)

Your choice of blackened shrimp, chicken, or cod folded in three flour tortillas. Topped with apple slaw, pineapple Pico, and our Cajun aioli. Served with fresh tortilla chips and our black bean and corn salsa.

AHI TUNA* 16

Rare seared black, white, and wasabi sesame seed crusted Ahi tuna steak on a bed of Oriental rice noodles with pineapple pico, red pepper ginger slaw, soy sauce, wasabi, and pickled ginger.

BAKED SALMON 18

Baked salmon filet topped with our sweet and spicy peppa sauce. Served with jasmine rice, seasonal veggies, and a cheese filled breadstick. Served after 4 :00.

GARDEN PORTABELLA 12 (Bacon 2 / Grilled Chicken 4)

A whole portabella mushroom filled with fresh seasonal veggies, artichoke pesto sauce, and feta cheese then topped with mozzarella and a balsamic reduction. Served on a bed of greens with a cheese filled breadstick.

Made fresh daily, modifications not available.

CHICKEN POT PIE 13

House made skillet pot pie filled with chicken, peas, carrots, potatoes, and onions baked in a flaky crust. Served with seasonal veggies and a cheese filled breadstick.

ALE MAC N CHEESE 12 (Bacon 2 / Grilled Chicken 4)

Our house made creamy ale cheese sauce tossed with Orecchiette pasta then topped with sharp cheddar and toasted bread crumbs. Served with seasonal veggies and a cheese filled breadstick.

DUCK BREAST 18

Seared duck breast on a bed of sauted spinach topped with mango chutney and toasted pine nuts. Served with wild rice pilaf, seasonal veggies, and a cheese filled breadstick.

Served after 4 :00.

SKILLET MEATLOAF 12

House made meatloaf baked in a cast iron skillet topped with mashed potatoes, cheese, our bacon portabella gravy, and crispy onions. Served with seasonal veggies and a cheese filled breadstick.

BABY BACK RIBS Half Rack 16 / Full Rack 24

Baby back ribs rubbed with our special seasoning then smoked with local cherry wood until tender and juicy. Served with our apple slaw and ale baked beans. Served after 4 :00. Smoked daily, limited servings.

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

** We cook our burgers medium well. Consuming undercooked meat can result in a food-borne illness.

CHICKEN FRIED STEAK 14

House breaded sirloin steak topped with our bacon portabella gravy. Served with mashed potatoes, seasonal veggies, and a cheese filled breadstick.

CAJUN CHICKEN BASKET 12

Four Cajun seasoned chicken strips served with our apple slaw, fries, Cajun aioli, and a pickle.

SIDES

SEASONAL VEGGIES 3

APPLE SLAW 2

WILD RICE PILAF 3

GINGER SLAW 2

MASHED POTATOES AND GRAVY 3

CARROT & CELERY STICKS 1.50

ALE BAKED BEANS 3

SANDWICHES

Gluten Free Buns Available 2

Onion rings can be substituted for 1/Add avocado 2

THE FISHERMAN 16

Grilled salmon filet with spinach, sweet onions, and our cucumber dill sauce on a toasted bun. Served with fries and a pickle.

PULLED PORK ALE BBQ SANDWICH 12

Tender pork shredded and cooked in FLBC Ale BBQ sauce piled high on a toasted bun with our apple slaw. Served with fries and a pickle.

FLATHEAD LAKE DIP 13

(grilled onions, peppers, or jalapeños 1/grilled portabella 1.50)
Thin sliced steak piled high on toasted French bread with melted Swiss cheese. Served with ale au jus, seasoned fries, and a pickle.

REUBEN 14

Your choice of 369 Stout braised corned beef or house smoked turkey breast piled high on German rye bread grilled with Swiss cheese, sauerkraut, and our Thousand Island dressing. Served with fries and a pickle.

MONTANA ELK BRAT 14

House smoked local elk brat served on a toasted French roll and topped with sauerkraut. Served with ale baked beans, our apple slaw, and a pickle.

PUB CLUB 14

Toasted sourdough bread with turkey, ham, house smoked bacon, Brie cheese, lettuce, tomato, onion, and mango chutney. Served with fries and a pickle.

CAESAR WRAP* 10

(Bacon or Avocado 2 / Grilled Chicken 4 / Smoked Salmon 6)
Crisp Romaine, Parmesan, and tomatoes tossed in our ale Caesar dressing and wrapped in a spinach tortilla. Served with fresh tortilla chips, our black bean and corn salsa, and a pickle.

GYRO 13

Thin sliced lamb, house made Tzatziki sauce, lettuce, onion, tomatoes, Kalamata olives, and feta cheese folded in a warm pita. Served with fries and a pickle.

KIDS (Ages 12 and under)

SIDES:

Seasoned Fries
Chips and Salsa
Onion Rings 1

Apple Slaw
Wild Rice Pilaf
Ale Baked Beans

Mashed Potatoes and Gravy
Carrot and Celery Sticks
Seasonal Veggies

CHICKEN STRIPS 6

Two crispy chicken strips served with choice of side and a pickle.

MINI CHEESE BURGERS 6 (Add Bacon 1)

Two mini burgers topped with cheddar cheese and served with choice of side and a pickle.

GRILLED CHEESE 6 (Add Bacon 2 / Turkey or Ham 3)

Sourdough bread toasted with cheddar cheese and served with choice of side and a pickle.

BABY BABY BACK RIBS 8

One quarter rack of baby back ribs rubbed with our special seasoning then smoked with local cherry wood until tender and juicy. Served with choice of side and a pickle.
Served after 4:00. Smoked daily, limited servings.

FLATBREAD PIZZA 6

Kids choice of cheese or pepperoni pizza on a flatbread crust with marinara. Pizza only, no side.

MAC N CHEESE 6 (Add Bacon 2 / Chicken 4)

Our house made creamy ale cheese sauce tossed with Orecchiette pasta then topped with sharp cheddar and toasted bread crumbs. Served with a cheese filled bread stick only.

DESSERTS

HOUSE ALE ICE CREAM 4

Two scoops of Chef Deanna's current house made ale flavored ice cream creations.

FLATHEAD CHERRY CHEESECAKE 8

New York style cheesecake topped with our Flathead Cherry sauce.

"I CAN'T BELIEVE IT'S GLUTEN FREE" CAKE 8

Two layers of moist and fluffy gluten free chocolate cake with a white chocolate fudge filling.

PUBHOUSE FLOAT 6

Two scoops of vanilla ice cream served with your choice of FLBC ale or Barq's root beer.

PRETZEL BITES 5

Soft warm pretzel bites tossed in cinnamon and sugar and drizzled with our bourbon caramel sauce. Served with our cream cheese dipping sauce.

FLBC PUBHOUSE



TO GO MENU

406-837-2004

116 HOLT DRIVE BIGFORK, MT 59911

MONDAY - SUNDAY

11AM - 10PM

(FOOD SERVED UNTIL 9:00)