



FLATHEAD LAKE BREWING CO. PUBHOUSE

Here at the FLBC Pubhouse we support our local farmers!

GLUTEN FREE OPTIONS AVAILABLE (WE ARE NOT A GLUTEN FREE FACILITY) GLUTEN FREE BUN 2

STARTERS


SEASONED FRIES 6 (Add Shredded Cheese 2 / Bacon 2)
A basket of golden fries served with our Cajun aioli.

CHIPS AND SALSA 6
House made salsa with black beans and corn. Served with fresh tortilla chips.

PUB PRETZEL 5.50
A warm salted golden soft pretzel served with FLBC ale cheese sauce.

BEER ONION RINGS 7
Beer battered onion rings served with our Cajun aioli.

SPINACH ARTICHOKE DIP 10  *Wild Mile Wheat*
Spinach, artichoke hearts, and a blend of cheeses served hot with toasted pita wedges and fresh tortilla chips.

BEER'D WINGS 7/13  *Painted Rock Porter*
Six or twelve ale glazed house smoked wings tossed in your choice of Scott's FLBC Ale BBQ sauce, Ale Hot Sauce, Cajun Seasoning, or Parmesan Garlic Butter. Served with carrots, celery, and our chunky blue cheese dressing.

SMOKED SALMON DIP 12  *Swimmer's Itch Saison*
A blend of cream cheese, house smoked salmon, and spices served chilled with toasted pita wedges and fresh tortilla chips.

SMOKEY PADDLE 17  *Bufflehead Brown*
House smoked salmon, local seasonal sausage, grape tomatoes, a selection of seasonal cheeses, and green apples. Served with FLBC ale mustard and toasted crostini.

MANGO CEVICHE 14  *Moonlight Paddle Kettle Sour*
A fresh combination of shrimp, calamari, tomatoes, onions, jalapeños, mango, cucumbers, and seasonings. Served chilled with fresh tortilla chips.

PUBHOUSE NACHOS 13  *Flathead Premium Lager*
(Add Pork, Chicken, or Ground Beef 4)
Fresh tortilla chips topped with a shredded cheese blend, olives, jalapeños, tomatoes, and onions. Served with our black bean and corn salsa, sour cream, and FLBC ale cheese sauce.

BIGFORK BAY NACHOS 16  *Citrus SMaSH IPA*
Fresh tortilla chips topped with a shredded cheese blend, local Andouille sausage, blackened shrimp, olives, jalapeños, tomatoes, onions, Smoked Gouda, and our Cajun aioli.

BURGERS *Two Rivers Pale Ale*

All burgers are served with seasoned fries, lettuce, tomato, onion, and a pickle on the side.

(Substitute Onion Rings For Fries 1)

Add to any burger:
Grilled Onions 1 Grilled Peppers 1 Bacon 2
Grilled Jalapeños 1 Grilled Portabella 1.50

PUBHOUSE BURGER* 12
Hormone free, flame broiled burger with cheddar cheese.

VEGGIE BURGER 12
Flame grilled veggie burger topped with grilled portabella mushroom slices and Swiss cheese.

BACON POPPER BURGER* 14
Hormone free, flame broiled burger topped with house smoked bacon and our smoked jalapeño cream cheese.

MONTANA BURGER* 13
Hormone free, flame broiled burger topped with Smoked Gouda, Scott's FLBC Ale BBQ sauce, and beer battered onion rings.

SOUPS

PORK CHILE VERDE (Cup 4.50 / Bowl 6)  *Two Rivers Pale*
Green Chile Verde made with tender pork, onions, tomatoes, and green chiles. Topped with cheese and served with fresh tortilla chips.

CLAM CHOWDER (Cup 4 / Bowl 5.50)  *Wild Mile Wheat*
Chef DeAnna's legendary house made New England clam chowder.

SALADS *Swimmer's Itch Saison*

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

Add to any salad:

Breadstick 1.50		
Crispy Chicken 4	Smoked Salmon 6	Bacon 2
Grilled Chicken 4	Grilled Salmon 8	Shrimp Skewer 5

SEASONAL BREWHOUSE SALAD 10 (Side 6)
Seasonal greens topped with blue cheese crumbles, craisins, green apples, and candied walnuts. Served with our sweet apple dressing.

ALE CAESAR SALAD* 9 (Side 5)
Crisp Romaine lettuce tossed with FLBC Ale Caesar dressing, croutons, grape tomatoes, and shaved parmesan.

COBB SALAD 15
Crisp Romaine lettuce 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 Side Sauces .50

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

*Consuming raw egg products increase your risk of a food-borne illness.

KIDS (Age 12 and under)

All kids items (except pizza) are served with choice of one side and a pickle.

(Substitute Onion Rings For Any Side 1)

Sides:

Seasoned Fries	Apple Slaw	Carrots & Celery
Ale Baked Beans	Chips & Salsa	White Rice

CHICKEN STRIPS 6
Two crispy chicken strips.

FLATBREAD PIZZA 6
Kids choice of cheese or pepperoni pizza on a flatbread crust with marinara. *Pizza only, no side.*

MINI CHEESE BURGERS 6 (Add Bacon 1)
Two mini burgers topped with cheddar cheese.

BABY BABY BACK RIBS 8
One quarter rack of baby back ribs rubbed with our special seasonings and smoked with local cherry wood until tender and juicy. *Smoked daily, limited servings.*



FLATHEAD LAKE BREWING CO. PUBHOUSE

Here at the FLBC Pubhouse we support our local farmers!

GLUTEN FREE OPTIONS AVAILABLE (WE ARE NOT A GLUTEN FREE FACILITY) GLUTEN FREE BUN 2

SANDWICHES

(Substitute Onion Rings For Fries For 1)

PULLED PORK SANDWICH 12 🍷 *Dock Start Amber*

Tender shredded pork cooked in Scott's FLBC Ale BBQ sauce piled high on a warm ciabatta bun with our apple slaw. Served with seasoned fries and a pickle.

CAESAR WRAP* 10 🍷 *Swimmer's Itch Saison*

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

REUBEN 14 🍷 *The Imperial IPA*

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

GYRO 13 🍷 *The Centennial IPA*

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

MONTANA ELK BRAT 14 🍷 *Bufflehead Brown*

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.

FLATHEAD LAKE DIP 14 🍷 *Painted Rock Porter*

(Add Grilled Onions, Peppers, or Jalapeños 1 / Grilled Portabella 1.50)
Thin sliced steak on a toasted French roll with melted Swiss cheese. Served with seasoned fries and a pickle.

TURKEY PESTO CIABATTA 13 🍷 *The Imperial IPA*

Turkey, house made artichoke pesto, fresh mozzarella, roasted red peppers, and spinach on a warm ciabatta bun. Served with seasoned fries and a pickle.

SPECIALTIES

AHI TUNA* 16 🍷 *Swimmer's Itch Saison*

Rare seared black, white, and wasabi sesame seed crusted Ahi tuna steak served with rice, pineapple Pico, our red pepper ginger slaw, soy sauce, pickled ginger, and wasabi.

BRIDGE STREET TACOS 12 🍷 *Bufflehead Brown*

Your choice of blackened chicken, pork, or Josh's FLBC Citrus SMaSH IPA marinated carne asada folded in two corn tortillas. Topped with onions and FLBC chimichurri sauce. Served with fresh tortilla chips and our black bean and corn salsa.

VERDE BURRITO 10 🍷 *Bluff Charge Oatmeal Pale Ale*

(Add Pork/Chicken/Ground Beef 4 or Carne Asada 5)
Refried beans, rice, and cheese filled burrito smothered with our pork Chile Verde. Served with fresh tortilla chips.

BABY BACK RIBS Half Rack 17 / Full Rack 25 🍷 *369' Stout*

Baby back ribs rubbed with our special seasonings and smoked with local cherry wood until tender and juicy. Served with our apple slaw and ale baked beans. *Smoked daily, limited servings.*

ALE BBQ GLAZED SALMON 18 🍷 *Wild Mile Wheat*

Baked salmon fillet glazed with Scott's FLBC Ale BBQ sauce. Served on a bed of spinach with ale baked beans, our apple slaw, and a cheese filled breadstick.

ALEHOUSE TACOS 13 (Rare Seared Ahi 3)* 🍷 *The Centennial IPA*

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

GARDEN PORTABELLA 12 🍷 *Painted Rock Porter*

A whole portabella mushroom filled with fresh seasonal veggies, artichoke pesto, and feta cheese, then topped with mozzarella and a balsamic reduction. Served on a bed of spinach with a cheese filled breadstick. *Made fresh daily, modifications not available.*

CAJUN CHICKEN BASKET 12 🍷 *White Cap Ale*

Four Cajun seasoned chicken strips served with our apple slaw, ale baked beans, and a pickle.

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a food-borne illness.

WANT SOMETHING EXTRA?

Ale Baked Beans 3
Breadstick 1.50
Carrots & Celery 1.50

White Rice 2
Ginger Slaw 2
Apple Slaw 2

Pair your meal
with a pint of



DESSERTS

SEASONAL ICE CREAM 4

Two scoops of vanilla or our current selection of seasonal ice cream. Topped with whipped cream and chocolate sauce.

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

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

FLATHEAD CHERRY CHEESECAKE 8

New York style cheesecake topped with our Flathead Cherry sauce.

PUBHOUSE FLOAT 6

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

PRETZEL BITES 5

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

SKILLET COOKIE 6

Fresh baked seasonal cookie in a cast iron skillet topped with vanilla ice cream, fresh whipped cream, and our bourbon caramel sauce. *Sorry, no to go orders*

