



FLATHEAD LAKE BREWING CO. PUBHOUSE

We pride ourselves on quality homemade products and we support our local farmers!

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

STARTERS

SEASONED FRIES 6

A basket of golden fries served with Cajun aioli.

Add to your fries:

Bacon Mushroom Gravy 2 FLBC Ale Cheese Sauce 2
Shredded Cheese 2 Bacon 2

SWEET POTATO FRIES 7 (Extra Sauce .50)

Golden sweet potato fries served with your choice of sweet maple dipping sauce or Cajun aioli.

BEER ONION RINGS 7

Beer battered onion rings served with Cajun aioli.

CHIPS AND SALSA 6

House made salsa served with fresh tortilla chips.

PUB PRETZEL 5.50

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

DUCK BITES 14

Marinated duck breast bites with a jalapeño slice wrapped in bacon and flame broiled. Served on a bed of spinach with FLBC maple bacon mustard.

SPINACH ARTICHOKE DIP 10 (Bread Bowl 2)

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

PANCETTA BRUSCHETTA 12

Six toasted crostini topped with fresh tomatoes, onions, garlic, basil, shaved pancetta, and parmesan.

NORTH SHORE STEAMERS 14

A pound of steamer clams in the shell with a white wine chicken broth, tomatoes, and onions. Served with warm dinner rolls.

SALMON CAKES 10

Four house made salmon cakes served on a bed of arugula with a garlic cream sauce.

SMOKEY PADDLE 17 (Serves Four)

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

PUBHOUSE NACHOS 13

(Add Pork, Chicken, or Ground Beef 4 / Carne Asada 5)
Fresh tortilla chips topped with a shredded cheese blend, olives, jalapeños, tomatoes, and onions. Served with house made salsa, sour cream, and FLBC ale cheese sauce.

BEER'D WINGS 7/13

Six or twelve ale glazed house smoked wings served with carrots, celery, and blue cheese dressing.

Wing Flavors:

FLBC Ale BBQ Sauce	Salt & Vinegar
Ale Hot Sauce	Cajun Seasoning
Ghost Pepper Peach	Parmesan Garlic Butter
Mango Habanero	Teriyaki

SOUPS

CLAM CHOWDER Wild Mile Wheat

(Cup 4 / Bowl 5.50 / Bread Bowl 7.50)

FLBC's take on a New England style clam chowder.

PORK CHILE VERDE Dock Start Amber

(Cup 4.50 / Bowl 6 / Bread Bowl 8)

Chile verde made with pork, tomatillos, onions, tomatoes, and green chiles. Topped with cheese and served with fresh tortilla chips.

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.

SALADS

All FULL salads served with a warm dinner roll.

Add to any salad:

Blackened Chicken 4	Shrimp Skewer 5	Avocado 2
Crispy Chicken 4	Smoked Salmon 6	Bacon 2
Grilled Chicken 4	Grilled Salmon 8	Dinner Roll 1.50

BREWHOUSE 11 (Side 6) Moonlight Paddle Kettle Sour

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

CAESAR* 10 (Side 5) White Cap Session IPA

Crisp romaine lettuce tossed with creamy Caesar dressing, croutons, grape tomatoes, and shaved parmesan.

COBB 15 The Imperial IPA

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

SIDE 4.50

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

Dressings Extra 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.

BURGERS

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

(Substitute Onion Rings or Sweet Potato Fries 1)

Add to any burger:

Grilled Onions, Peppers, or Jalapeños 1 / Grilled Portabella 1.50 / Bacon or Avocado 2

PUBHOUSE BURGER* 12 The Imperial IPA

Hormone free, flame broiled burger topped with sharp cheddar cheese.

VEGGIE BURGER 12 The Centennial IPA

Flame broiled veggie burger topped with grilled portabella mushroom slices and Swiss cheese.

BACON POPPER BURGER* 14 Two Rivers Pale

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

MONTANA BURGER* 14 Stout Rotator

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



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SANDWICHES

All sandwiches are served with seasoned fries and a pickle.

(Substitute Onion Rings or Sweet Potato Fries 1)

TERIYAKI CHICKEN 13 🍷 *Bluff Charge Northwest Pale*
Teriyaki glazed chicken breast with grilled pineapple, Swiss cheese, lettuce, and red onion on a warm ciabatta bun.

PESTO BLT 11 (Add Avocado 2) 🍷 *The Centennial IPA*
House smoked bacon, lettuce, tomato, and basil pesto mayo on a warm ciabatta bun.

PUB CLUB 14 🍷 *Wild Mile Wheat*
Toasted sourdough bread with mayo, turkey, ham, sharp cheddar cheese, house smoked bacon, lettuce, tomato, and onion.

OPEN FACED HOT TURKEY 13 🍷 *Bufflehead Brown*
Thick cut turkey served on toasted sourdough bread and topped with mashed potatoes and bacon mushroom gravy.

FLATHEAD LAKE DIP 14 🍷 *Stout Rotator*
(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 ale au jus.

MONTANA ELK BRAT 14 🍷 *Bufflehead Brown*
House smoked local elk brat served on a toasted French roll and topped with sauerkraut. Served with apple slaw.

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 house made Thousand Island dressing.

PULLED PORK 12 🍷 *Stout Rotator*
Tender shredded pork cooked in FLBC ale BBQ sauce piled high on a warm ciabatta bun with apple slaw.

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.

WRAPS

Wraps are served with fresh tortilla chips, house made salsa, and a pickle.

(Substitute Seasoned Fries 1 / Onion Rings or Sweet Potato Fries 2)

HARVEST TURKEY 13 🍷 *Moonlight Paddle Kettle Sour*
House made cranberry cream cheese sauce, turkey, sharp cheddar, arugula, apples, and pecans wrapped in a spinach tortilla.

CAESAR* 10 🍷 *White Cap Session IPA*
Crisp romaine, parmesan, and tomatoes tossed with creamy Caesar dressing and wrapped in a spinach tortilla.

Add to your wrap:

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| Grilled Chicken 4 | Smoked Salmon 6 | Avocado 2 |
| Crispy Chicken 4 | Grilled Salmon 8 | Bacon 2 |
| Blackened Chicken 4 | | |

SPECIALTIES

ALEHOUSE TACOS 13 (Rare Seared Ahi 4)* 🍷 *Two Rivers Pale*
Your choice of blackened shrimp or cilantro lime marinated cod folded in two flour tortillas. Topped with apple slaw, pineapple pico, and Cajun aioli. Served with fresh tortilla chips and house made salsa.

BRIDGE STREET TACOS 12 🍷 *Citrus SMaSH IPA*
Your choice of blackened chicken, pork, or Citrus SMaSH IPA marinated carne asada folded in two corn tortillas. Topped with onions and house made chimichurri sauce. Served with fresh tortilla chips and house made salsa.

BAKED HALIBUT 26 🍷 *Moonlight Paddle Kettle Sour*
Panko crusted halibut topped with a white wine cream sauce on a bed of arugula. Served with rice, seasonal veggies, and a warm dinner roll.

AHI TUNA* 17 🍷 *The Centennial IPA*
Rare seared ahi tuna steak crusted with black, white, and wasabi sesame seeds. Served with rice, pineapple pico, red pepper ginger slaw, soy sauce, pickled ginger, and wasabi.

PORTERHOUSE PORK CHOP 17 🍷 *Bluff Charge Northwest Pale*
Flame broiled bone in porterhouse pork chop topped with grilled onions and portabella mushrooms. Served with mashed potatoes & bacon mushroom gravy, seasonal veggies, and a warm dinner roll.

BAKED SALMON 20 🍷 *Wild Mile Wheat*
Baked salmon filet topped with lemon caper butter on a bed of arugula. Served with rice, seasonal veggies, and a warm dinner roll.

STUFFED CHICKEN BREAST 15 🍷 *Two Rivers Pale*
Panko crusted chicken breast stuffed with bacon and smoked cheddar on a bed of rice topped with a béchamel sauce. Served with seasonal veggies and a warm dinner roll. *Made fresh daily, limited availability.*

SKILLET MEATLOAF 14 🍷 *Bufflehead Brown*
House made meatloaf baked in a cast iron skillet topped with mashed potatoes, cheese, and bacon mushroom gravy. Served with seasonal veggies and a warm dinner roll.

CHICKEN POT PIE 14 🍷 *Stout Rotator*
House made skillet pot pie filled with chicken, peas, corn, carrots, potatoes, and onions baked in a flaky crust. Served with seasonal veggies and a warm dinner roll.

CHICKEN FRIED STEAK 15 🍷 *Bufflehead Brown*
House tenderized and breaded steak topped with bacon mushroom gravy. Served with mashed potatoes, seasonal veggies, and a warm dinner roll.

GARDEN PORTABELLA 12 🍷 *Dock Start Amber*
(Add Bacon 2 / Grilled Chicken 4 / Shrimp 5)
A whole portabella mushroom filled with fresh seasonal veggies, basil pesto, and feta cheese. Topped with mozzarella and a balsamic reduction. Served on a bed of spinach with a warm dinner roll. *Made fresh daily, modifications not available.*

VERDE BURRITO 10 🍷 *Dock Start Amber*
(Add Pork, Chicken, or Ground Beef 4 / Carne Asada 5)
Refried beans, rice, and cheese filled burrito smothered with pork chile verde. Served with fresh tortilla chips.

CAJUN CHICKEN BASKET 12 🍷 *Citrus SMaSH IPA*
Four Cajun seasoned chicken strips served with apple slaw, seasoned fries, Cajun aioli, and a pickle.

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WANT SOMETHING EXTRA?

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|--|-------------------------------|-----------------------|
| Dinner Roll 1.50 | Cheese Filled Breadstick 1.50 | Seasonal Veggies 3 |
| White Rice 2 | Apple Slaw 2 | Ginger Slaw 2 |
| Mashed Potatoes & Bacon Mushroom Gravy 3 | | Carrots & Celery 1.50 |

Pair your meal with a pint of

