



WELCOME TO THE FLATHEAD LAKE BREWING CO. PUBHOUSE

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

STARTERS

PUB PRETZEL 6

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

CHIPS AND SALSA 6

House-made salsa served with fresh tortilla chips.

SEASONED FRIES 6

(Add FLBC Ale Cheese Sauce, Shredded Cheese, or Bacon 2)

A basket of golden fries served with chipotle ranch.

SWEET POTATO FRIES 8 (Extra Sauce .50)

A basket of golden sweet potato fries served with your choice of house-made sweet maple dipping sauce or chipotle ranch.

AMERICAN ALE CHILI FRIES 11

Seasoned fries topped with our house-made chili, shredded cheese, sour cream, and garnished with green onion and parsley.

SPINACH ARTICHOKE DIP 10

Spinach, artichoke hearts, and a blend of cheeses served hot with tortilla chips.

TEMPURA SHRIMP 14

Six shrimp fried in a light tempura batter served with a New Orleans-style house-made remoulade and FLBC sweet and sour dipping sauce.

DUCK BITES 15

Eight marinated duck breast bites with a jalapeño slice wrapped in house-smoked bacon on a bed of arugula tossed with sherry vinaigrette and served with FLBC maple bacon mustard.

BEER'D WINGS 8/15

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

Wing Flavors:

Ale BBQ Sauce / Ale Hot Sauce / Cajun Dry Rub / Teriyaki / Thai Sweet Chili

SOUPS

(Cup 4 / Bowl 5.50 / Bread Bowl 8)

SOUP OF THE DAY

Ask your server what today's selection is.

CHILI

FLBC ale chili with ground sirloin, kidney beans, and special seasonings topped with shredded cheese and garnished with scallions and parsley.

SALADS & WRAPS

All FULL salads served with a warm dinner roll.

Make it a wrap! All wraps are served with fresh tortilla chips, house-made salsa, and a pickle.

Substitute Seasoned Fries 1 / Sweet Potato Fries 2)

Add to any salad or wrap:

Grilled Chicken 5	Crispy Chicken 5	Bacon 2
Blackened Chicken 5	Grilled Salmon 7	Dinner Roll 2

GARDEN SALAD (Side 4 / Full 8 / Wrap 9)

Seasonal greens with cucumbers, tomatoes, carrots, and croutons with your choice of dressing.

BREWHOUSE (Side 6 / Full 12 / Wrap 13)

Seasonal greens topped with blue cheese crumbles, raisins, green apples, and candied walnuts served with house-made sweet apple dressing.

CAESAR* (Side 5 / Full 10 / Wrap 11)

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

Dressings (Extra Sauce .50)

Ranch	Chipotle Ranch	Ale Balsamic Vinaigrette
Blue Cheese	Creamy Caesar*	Oil & Vinegar
Honey Mustard	Sweet Apple	Thousand Island

SANDWICHES

All sandwiches are served with seasoned fries and a pickle. (Substitute Sweet Potato Fries 2)

THE FISHERMAN 16

Grilled salmon filet with arugula, sweet onions, and lemon caper dill sauce on a warm ciabatta bun.

REUBEN 15

369' Stout braised corned beef, sauerkraut, melted Swiss cheese, and house-made thousand island dressing on toasted marble rye.

CHICKEN SALAD 12

Chicken salad with mayo, raisins, pecans, and a hint of curry topped with seasonal greens on a warm ciabatta bun.

PULLED PORK 14

Tender shredded pork cooked in FLBC ale BBQ sauce piled high on a warm ciabatta bun and topped with apple slaw.

FLBC CLUB 14

Shaved black forest ham, roasted turkey, house-smoked bacon, lettuce, tomato, mayo, and melted white cheddar on your choice of toasted sourdough or marble rye.

THE HIPSTER 15

Shaved prosciutto, black forest ham, raspberry jam, and melted white cheddar on grilled sourdough.

BURGERS

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

Grilled chicken breast substitution available upon request.

(Substitute Sweet Potato Fries 2)

Add to any burger:

Grilled Onions or Jalapeños 1 / Grilled Portabella 1.50 / Bacon 2

PUBHOUSE* 13

Flame broiled burger topped with your choice of cheddar or Swiss cheese.

BACON POPPER* 15

Flame broiled burger topped with house-smoked bacon and house-smoked jalapeño cream cheese.

VEGGIE 13

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

SPECIALTIES

FISH TACOS 15

Two lightly beer battered cod tacos with apple slaw, FLBC pico de gallo, and sriracha mayo in grilled flour tortillas served with chips and salsa.

CAJUN CHICKEN BASKET 12

Three Cajun seasoned chicken strips served with house-made apple slaw, seasoned fries, chipotle ranch, and a pickle.

SKILLET MEATLOAF 17

House-made meatloaf baked in a cast iron skillet topped with mashed potatoes, cheese, and bacon mushroom gravy served with seasonal vegetables and a warm dinner roll.

CHICKEN BACON MAC 16

Cavatappi pasta tossed in a four-cheese béchamel and topped with grilled chicken and house-smoked bacon served with a dinner roll.

GARDEN PORTABELLA 13

(Add Bacon 2 / Grilled Chicken 5 / Grilled Salmon 7)

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.

CHEF'S CHOICE STEAK MP

Chef's choice cut of steak served with mashed Yukon gold potatoes, seasonal vegetables, and a dinner roll.

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



FLATHEAD LAKE BREWING CO. PUBHOUSE

Montana's Liquid Treasure

BEER

Pricing is by Pint (16oz) or Growler (64oz)

ABV - Alcohol By Volume / IBU - International Bitterness Units

Hoppy

TWO RIVERS PALE ALE 4.50/14

Lively pine, citrus, and floral hop aroma. ABV: 5.6% / IBU: 35

THE CENTENNIAL IPA 4.50/14

Pine and floral aromas balance a sweet malt profile, brewed in honor of the 100 year anniversary of Glacier National Park. ABV: 7.3% / IBU: 53

CITRUS SMASH IPA 4.50/14

Hop forward IPA highlighting the flavor and aroma of grapefruit. Named SMaSH for a single malt and single hop beer. ABV: 6.3% / IBU: 68

ZERO DAY DOUBLE IPA 5.50/18

Mild malt body with a floral and berry hop profile. ABV 8.2% / IBU: 70

Malty

DOCK START AMBER ALE 4.50/14

Malt forward and low bitterness blends into a slightly sweet and caramelly classic ale. ABV: 5.8% / IBU: 24

BUFFLEHEAD BROWN ALE 4.50/14

Roasted and caramelized malts mingle for just the right touch of sweetness. ABV: 6.2% / IBU: 18

RISING SUN ESPRESSO PORTER 5.50/18

Rich, chocolaty Porter with a coffee blend from our local roaster, Fieldheads Coffee. ABV: 6.5% / IBU: 26

PAINTED ROCK PORTER NITRO 5.50/ -

Full bodied with a complex and flavorful chocolate malt character and aroma. Nitrogen is added for a creamier body and thicker head. Please allow for extra time to pour, growler fills not available. ABV: 6.5% / IBU: 26

'369 STOUT 4.50/14

Oats, caramel, and roasted malts give our Stout its deep, dark color and pronounced roasted flavor. ABV: 7.3% / IBU: 45

CAMP MISERY IMPERIAL STOUT (13oz pour) 6/26

A big, bold beer aged in oak with large amounts of roasted and black barley to create a deep blackness in color. ABV: 10% / IBU: 70

Light & Fruity

MONTANA LIGHT KOLSCH-STYLE ALE 4.50/14

The mellow malt profile and low bitterness defines this bright, clean, and refreshing beer. ABV: 4.9% / IBU: 15

SUNSHOWER BLOOD ORANGE WHEAT 4.50/14

Mild and citrusy hop character balanced with the fruity sweetness of Blood Orange. ABV: 5.3% / IBU: 20

Rotatons

BREWERS TAP SERIES 4.50/14

A rotating selection of small batch brews from our pilot system.

MOONLIGHT PADDLE KETTLE SOUR SERIES (13oz pour) 4.50/14

This rotating series utilizes different seasonal fruit to create a light bodied, slightly tart, refreshing kettle sour.

BREWERS SOUR SERIES (13oz pour) 6/26

Sour beers created and aged in hand picked wine barrels.

Ask your server what's on tap today!

Flights

SELECT FOUR (5oz) TASTERS OF OUR BEERS ON TAP 6

CIDERS

All Ciders are Gluten Free

On Tap

ROTATING CIDER HANDLE (13oz pour) price varies

In Cans

FLATHEAD CHERRY, LAST CHANCE (12oz can) 6

RANCH HAND, WESTERN CIDER CO. (12oz can) 6

BASIL MINT, SEATTLE CIDER CO. (16oz can) 7

WINE

Rosé

GLASS/BOTTLE

THREE RIVERS, Columbia Valley, WA

7 / 26

Sparkling Wine

BOTTLE

ZONIN PROSECCO, 187 ml

9

White Wines

GLASS/BOTTLE

CHARDONNAY

Barnard Griffin, Columbia Valley, WA, house
Talbot Kali Hart, Monterey, CA

7 / 26

12 / 46

SAUVIGNON BLANC

Pomelo Wine Co., Napa Valley, CA
Mason Cellars, Napa Valley, CA

8 / 30

11 / 42

PINOT GRIS

Canoe Ridge Expedition, Columbia Valley, WA

10 / 38

PINOT GRIGIO

Seaglass, Santa Barbara County, CA

8 / 30

Red Wines

GLASS/BOTTLE

RED BLENDS

Sagelands Riverbed Red, Columbia Valley, WA, house
Conundrum Red, California

7 / 26

10 / 38

CABERNET SAUVIGNON

Mercer Bros., Columbia Valley, WA
Chateau Montelena, Napa Valley, CA (bottle only)

9 / 34

74

PINOT NOIR

Wild Horse, Central Coast, CA

12 / 46

MERLOT

J Lohr Los Osos Estate, Central Coast, CA (bottle only)

38

MALBEC

The Show, Mendoza, Argentina (bottle only)

34

ZINFANDEL

Cline, Contra Coast, CA

8 / 30

Vintages subject to change

COCKTAILS 8

Hot

MINT COCO

Spotted Bear Spirits' Mountain Mint, dark hot chocolate, topped with whipped cream.

WHISTLING CIDER

Whistling Andy Distilling's Straight Bourbon, cardamom bitters, and apple cider garnished with a clove spiked lemon.

FLATHEAD FOGGY CHAI

Portal Spirits' Flathead Fog Rum mixed with Chai, a drop of honey, and garnished with an orange.

Cold

DIRTY SNOWMAN

Headframe Spirits' Orphan Girl Bourbon Cream Liqueur, Kahlua, Disaronno, and soda water.

ALPENGLOW

Glacier Distilling's Little Cottonwood Liqueur served up with grapefruit and rosemary.

WHYTE WINTER HONEY

Montgomery Distillery's Whyte Laydie Gin, lemon, honey, soda water, served with a half-sugared rim and rosemary.

ROAN MULE

44 North's Huckleberry Vodka -OR- Glacier Distilling's Bearproof Huckleberry Whiskey, Cock 'n Bull Ginger Beer, and fresh lime.