



# THE PIZZA CELLAR

**SIT BACK, RELAX, AND ENJOY A BREW WITH THE BEST LAKE VIEWS!**

## STARTERS

### SPINACH ARTICHOKE DIP \$12

Spinach, artichoke hearts, and a cheese blend served hot with toasted pita wedges.

### BREADSTICK BASKET \$8

Add: Zesty Marinara \$2 / Alfredo Sauce \$4

A basket of four warm garlic and herb breadsticks.

### OVEN BAKED WINGS \$18

Twelve house-smoked wings baked in the oven and served with carrots, celery, and blue cheese dressing. Your choice of one house-made wing flavor!

Flavors: Ale BBQ | Ale Hot | Cajun Dry Rub (Extras \$1)

### CAJUN SHRIMP \$16

Half pound of shrimp sautéed in Two Rivers Pale Cajun butter sauce served with a warm garlic and herb breadstick.

## SALADS

Add: Grilled or Blackened Chicken \$6 / Grilled or Blackened Shrimp \$8 / Garlic and Herb Breadstick \$2

### TUSCAN \$14

Crisp romaine lettuce with black olives, red onions, artichoke hearts, grape tomatoes, Genoa salami, and shaved Parmesan served with house-made ale balsamic vinaigrette.

### CAESAR\* Side \$7 / Full \$12

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

## SANDWICHES

All sandwiches served with house-made seasoned kettle chips and a pickle.

Substitute Gluten Free Hoagie \$3

### MEATBALL SUB \$15

Italian meatballs made from Chef's old world family recipe on a warm hoagie, smothered in zesty house-made marinara, topped with melted mozzarella, and finished with shaved Parmesan and parsley.

### ITALIAN SUB \$14

East Coast-style Italian sub with Black Forest ham, Genoa salami, pepperoni, sliced mozzarella, shredded lettuce, tomatoes, red onions, olive oil, red wine vinegar, salt, black pepper, and oregano on a hoagie roll.

### ITALIAN SAUSAGE \$16

Spicy Italian sausage link poached in FLBC ale and topped with FLBC ale mustard, grilled onions and green peppers, with mozzarella cheese on a warm hoagie roll.

### CAESAR WRAP\* \$13

Add: Grilled or Blackened Chicken \$6 / Grilled or Blackened Shrimp \$8

Crisp romaine, Parmesan, and tomatoes with creamy Caesar dressing wrapped in a flour tortilla.

## PIZZAS

All 14" pizzas are made with house-made dough and zesty house-made pizza sauce.

Substitute Gluten Free Crust \$6 / Substitute Olive Oil and Garlic Sauce Upon Request

### FIVE CHEESE \$19

A blend of five cheeses.

### CLASSIC PEPPERONI \$21

Chef's favorite, loaded with pepperoni.

### CARNAGE \$24

For you carnivores! Italian sausage, pepperoni, Genoa salami, and Black Forest ham.

### BBQ CHICKEN \$25

Diced grilled chicken breast, red onions, and jalapeños drizzled with FLBC ale BBQ sauce.

### HAWAIIAN \$22

Black Forest ham and pineapple.

### SAUSAGE AND MUSHROOM \$22

A local favorite, with Italian sausage and mushrooms.

### BFE (BIG-FORK EVERYTHING) \$23

Italian sausage, pepperoni, mushrooms, green bell peppers, black olives, and red onions.

### RABBIT FOOD \$21

All veggie pizza with mushrooms, black olives, green bell peppers, red onions, and tomatoes.

**Extra Toppings \$1.50 each:** Mushrooms / Green Bell Peppers / Red Onions / Tomatoes / Black Olives / Garlic / Artichoke Hearts / Pineapple / Jalapeños / Extra Cheese

**Extra Meats \$2 each:** Pepperoni / Italian Sausage / Black Forest Ham / Genoa Salami / Grilled Chicken

**Extra Sauces \$1 each**

## PASTAS

All pastas are served with a warm garlic and herb breadstick.

### MEATBALLS AND MARINARA \$19

House-made zesty marinara sautéed with cavatappi pasta and topped with Italian meatballs, shaved Parmesan, and parsley.

### CHICKEN ALFREDDO \$21

Cavatappi pasta sautéed with diced grilled chicken breast and house-made Alfredo sauce topped with shaved Parmesan and parsley.

### SHRIMP SCAMPI \$21

Shrimp sautéed in a butter, garlic, and white wine sauce with cavatappi pasta and topped with parsley.

## DESSERTS

### HUCKLEBERRY CHEESECAKE \$10

New York-style cheesecake topped with house-made huckleberry sauce.

### "I CAN'T BELIEVE IT'S GLUTEN FREE" CAKE \$9

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

\*Consuming raw or under cooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a food-borne illness.  
20% gratuity will be added to any tabs that remain open at the end of the night.



# 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** \$6 | \$16

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

**BEARDANCE JUICY IPA** \$6 | \$16

Super smooth and fruity is the best way to describe this thick and hoppy IPA. ABV: 6.3% | IBU: 36

**THE CENTENNIAL IPA** \$6 | \$16

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

**ZERO DAY DOUBLE IPA** \$6 | \$16

A mild malt body with a floral and berry hop profile, brewed for the true hop enthusiast. ABV 8.2% | IBU: 70

**ROB'S LAST LIBATION IMPERIAL IPA** \$6 | \$16

A highly bittered IPA balanced by a malty sweetness with citrus and woody notes. ABV 8.75% | IBU: 83

#### Malty

**MOUNTAIN MEADOW MARZEN** \$6 | \$16

This malted Lager is ultra smooth, mellow, and goes down easy. ABV: 6.5% | IBU: 22

**DOCK START AMBER ALE** \$6 | \$16

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

**CAMP MISERY IMPERIAL STOUT** (13oz pour) \$7 | \$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** \$6 | \$16

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

**FLATHEAD PREMIUM LAGER** \$6 | \$16

Crisp and clean, this lightly hopped beer is 100% craft. ABV: 5.6% | IBU: 14

**SUNSHOWER BLOOD ORANGE WHEAT** \$6 | \$16

The mild and citrusy hop character is balanced with the fruity sweetness of blood orange. ABV: 5.3% | IBU: 20

#### Rotating Series

**MOONLIGHT PADDLE KETTLE SOUR** (13oz pour) \$6 | \$16

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

**BREWERS SOUR** (13oz pour) \$7 | -

Sour beers created and aged in hand picked wine barrels.

**CHECK OUT OUR TAP BOARD FOR ROTATORS AND MOST UP TO DATE SELECTIONS!**



**BEER FLIGHT** \$8

Looking to try more than one of our draft beers? Try 4 beers in a flight, 5oz each. We also have half pours available in most draft.

#### Non-Alcoholic

**JUST THE HAZE IPA, SAM ADAMS** (12oz can) \$6

*Gluten Free Beer: Ghostfish Brewing*

**SHROUDED SUMMIT BELGIAN WHITE** (12oz can) \$7

### CIDERS

ALL CIDERS ARE GLUTEN FREE

#### In Cans

**RANCH HAND, WESTERN CIDER** (12oz can) \$6

**FAT ROBIN CHERRY, WESTERN CIDER** (12oz can) \$6

**BASIL MINT, SEATTLE CIDER** (12oz can) \$6

### WINE

#### Sparkling Wine

BOTTLE

**RUFFINO PROSECCO**, 187 ml

\$10

#### White Wines

GLASS/BOTTLE

##### CHARDONNAY

EOS, Central Coast, CA, house  
Talbot Kali Hart, Monterey, CA

\$8 / \$30

\$12 / \$46

##### SAUVIGNON BLANC

Pomelo Wine Co., Napa Valley, CA  
Joel Gott, Napa Valley, CA

\$9 / \$34

\$11 / \$42

##### PINOT GRIS

Canoe Ridge Expedition, Columbia Valley, WA

\$10 / \$38

##### PINOT GRIGIO

Seaglass, Santa Barbara County, CA

\$9 / \$34

#### Red Wines

GLASS/BOTTLE

##### RED BLENDS

Notebook Red, Columbia Valley, WA, house  
Conundrum Red by Caymus, California

\$8 / \$30

\$10 / \$38

##### CABERNET SAUVIGNON

Bonanza by Caymus, Napa Valley, CA  
Chateau Montelena, Napa Valley, CA (bottle only)

\$11 / \$42

\$74

##### PINOT NOIR

Mer Soleil by Caymus, Monterey County, CA

\$12 / \$46

##### ZINFANDEL

Cline Lodi Old Vine, Contra Coast, CA

\$9 / \$34

##### MERLOT

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

\$38

##### MALBEC

The Show, Mendoza, Argentina (bottle only)

\$36

### COCKTAILS

#### Hot

**MINT COCO** \$10

Spotted Bear Spirits' Mountain Mint, Creme de Cacao, and dark hot chocolate topped with whipped cream.

**WHISTLING CIDER** \$11

Whistling Andy's Harvest and Rye Whiskey, cardamom bitters, and apple cider garnished with a clove spiked lemon.

**FLATHEAD FOGGY CHAI** \$10

Portal Spirits' Rum mixed with spiced Chai, honey, and garnished with an orange.

**TRAPLINE TODDY** \$9

Glacier Distilling's Trapline Rye Whiskey, honey, lemon, and hot water garnished with a cinnamon stick.

#### Cold

**DIRTY SNOWMAN** \$10

Headframe's Orphan Girl Bourbon Cream Liqueur, Willie's Distillery Coffee Cream Liqueur, Disaronno, and soda water.

**CAMPFIRE SLING** \$11

Whistling Andy's Harvest and Rye Whiskey, maple syrup, chocolate bitters, with an orange slice and a luxardo cherry.

**WINTERBERRY MARTINI** \$11

Montgomery's Whyte Laydie Gin, St. Germain Elderflower Liqueur, cranberry, lime, and simple with a sugared rim.

**ROAN MULE** \$10

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