## FLATHEAD LAKE BREWING CO.



Sit back, relax, and enjoy a bnew with the best lake views!















#### STARTERS

#### PUB PRETZEL \$7

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

#### SEASONED KETTLE CHIPS 56

#### ADD FLBC ALE CHEESE SAUCE \$2 | ALE AVOCADO AIOLI \$2

House-made seasoned kettle chips served with chipotle ranch.

#### SEASONED FRIES \$7

#### ADD FLBC ALE CHEESE SAUCE, SHREDDED CHEESE \$2 | BACON \$3

A basket of golden fries served with chipotle ranch.

#### AMERICAN ALE CHILI FRIES \$14

Seasoned fries topped with house-made chili, shredded cheese, green onions, and parsley served with sour cream.

#### SPINACH ARTICHOKE DIP \$12

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

#### BEER'D WINGS \$18

Twelve house-smoked wings served with carrots, celery, and blue cheese dressing. Your choice of one or two wing flavors!

#### HOUSE-MADE WING FLAVORS (EXTRAS \$1):

ALE ORANGE | ALE BBQ | ALE HOT | CAJUN DRY RUB

#### SOUPS

#### CUP \$5 | BOWL \$7 | ADD GARLIC & HERB BREADSTICK \$2 BEER CHEESE

A hearty soup loaded with Monterey Jack cheese, onions, roasted peppers, and, of course, our Flathead Premium Lager.

#### TOMATO BASIL

Creamy tomato basil soup topped with Parmesan and croutons.

FLBC ale chili with ground sirloin and kidney beans topped with shredded cheese, sour cream, green onions, and parsley.

#### SOUP OF THE DAY

Always house-made and always delicious!

#### SALADS

#### FULL SALADS SERVED WITH A GARLIC & HERB BREADSTICK GARDEN (SIDE <sup>\$6</sup> | FULL <sup>\$11</sup>)

Seasonal greens with cucumbers, grape tomatoes, carrots, and croutons with your choice of dressing served on the side.

#### CAESAR\* (SIDE \$7 | FULL \$13)

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

#### BREWHOUSE (FULL \$21)

Maple glazed house-smoked salmon filet served cold on a bed of seasonal greens with candied walnuts, red onions, grape tomatoes, cucumbers, and feta cheese served with house-made huckleberry vinaigrette.

#### ADD TO ANY SALAD:

GRILLED, BLACKENED, OR CRISPY CHICKEN \$6 | SMOKED SALMON FILET \$8 BACON \$3 | GARLIC & HERB BREADSTICK \$2

#### DRESSINGS (EXTRAS \$.75)

RANCH | BLUE CHEESE | CHIPOTLE RANCH | CREAMY CAESAR\* ALE BALSAMIC VINAIGRETTE | HUCKLEBERRY VINAIGRETTE SWEET APPLE | OIL & VINEGAR

#### SANDWICHES

ALL SANDWICHES ARE SERVED WITH HOUSE-MADE SEASONED KETTLE CHIPS AND A PICKLE. SUBSTITUTE SEASONED FRIES \$1

#### 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.

#### PULLED PORK \$15

House-smoked shredded pork piled high on a warm ciabatta bun topped with FLBC ale BBQ sauce and house-made apple slaw.

#### CHICKEN PESTO \$15

Grilled chicken on a warm ciabatta bun with pesto, tomatoes, melted mozzarella, and spinach.

#### ALE BLT \$14

A classic BLT with house-smoked bacon and FLBC ale avocado aioli on a toasted ciabatta bun.

#### FRENCH DIP \$17

Grilled roast beef, melted white cheddar, and sautéed onions and mushrooms on a toasted hoagie with FLBC ale au jus.

#### **GOURMET BURGERS**

ALL BURGERS ARE COOKED MEDIUM WELL AND SERVED WITH SEASONED FRIES, LETTUCE, TOMATO, ONION, AND A PICKLE.

#### SUBSTITUTIONS AVAILABLE UPON REQUEST:

**GRILLED CHICKEN BREAST OR VEGGIE PATTY** 

#### PUBHOUSE \$15

Our classic flame broiled white cheddar cheeseburger.

#### ALE BBQ BACON \$17

Burger topped with house-smoked bacon, white cheddar cheese, FLBC ale BBQ sauce, and grilled onions.

#### BACON BLUE \$16

Smokey bacon burger with melted blue cheese crumbles.

#### SHROOM 516

White cheddar cheeseburger loaded with grilled mushrooms and onions, lit up with FLBC ale mustard.

#### BACON POPPER \$17

Burger topped with house-smoked bacon and our housemade jalapeño popper cream cheese.

#### ADD TO ANY BURGER:

GRILLED MUSHROOMS, JALAPEÑOS, ONIONS \$1 | BACON \$3 | CHILI \$3 CRISPY ONION STRAWS \$2 | ALE AVOCADO AIOLI \$2

#### PUB CLASSICS

#### MONTANA ELK BRAT \$13

#### ADD CHILI CHEESE 53

Ale-poached local Montana elk bratwurst topped with grilled onions and FLBC ale mustard on a toasted hoagie served with house-made seasoned kettle chips and a pickle.

#### FISH & CHIPS \$17

An 8oz hand beer battered cod filet, apple slaw, and housemade tartar sauce served with seasoned fries, lemon wedge, and a pickle.

#### GARDEN PORTABELLA \$14

#### ADD BACON 53 | GRILLED, BLACKENED, OR CRISPY CHICKEN 56

A whole portabella mushroom filled with veggies, basil pesto, and feta cheese topped with mozzarella and a balsamic reduction served on a bed of spinach with a garlic and herb breadstick. Made fresh daily, modifications not available.

#### CAJUN CHICKEN BASKET \$16

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

#### CAESAR WRAP\* \$13

#### ADD BACON 53 | GRILLED, BLACKENED, OR CRISPY CHICKEN 56

Crisp romaine, Parmesan, and tomatoes with creamy Caesar dressing, wrapped in a flour tortilla and served with housemade seasoned kettle chips and a pickle.

GLUTEN FREE OPTIONS AVAILABLE: GF BUN OR HOAGIE ROLL 53 (WE ARE NOT A GLUTEN FREE FACILITY)

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

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 56 | 516

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 56 | 516

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 MÄRZEN 56 | 516

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

DOCK START AMBER ALE 56 | 516

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% / IBÚ: 70

369' STOUT NITRO \$7 | -

Oats, caramel, and roasted malts give our Stout its deep, dark color and pronounced roasted flavor. Nitrogen is added for a creamier body and thicker head. Please allow for extra time to pour, growler fills not available. ABV: 7.3% | IBU: 45

Light & Fruity

MONTANA LIGHT KÖLSCH-STYLE ALE 56 | 516

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

FLATHEAD PREMIUM LAGER 56 | 516

Crisp and clean, this lightly hopped beer is 100% craft.

ABV: 5.6% | IBU: 14

SUNSHOWER BLOOD ORANGE WHEAT 56 | 516

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

Kotating Series

BREWERS TAP 56 | 516

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

BREWERS SOUR (13oz POUR) \$7 | -

Sour beers created and aged in hand picked wine barrels.

#### CHECK OUT OUR TAP BOARDS FOR ROTATORS AND MOST UP TO DATE SELECTIONS!



\$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, HAZY IPA, SAM ADAMS (120z CAN) 56 Gluten Free Been: Ghostfish Brewing

SHROUDED SUMMIT BELGIAN WHITE (120z CAN) \$7

CIDERS

ALL CIDERS ARE GLUTEN FREE

On Tap

ROTATING CIDER HANDLE (13oz POUR) \$7

RANCH HAND, WESTERN CIDER CO. (120z CAN) 56 FAT ROBIN CHERRY, WESTERN CIDER CO. (120z CAN) \$6 BASIL MINT, SEATTLE CIDER CO. (120z CAN) 56

# FLATHEAD LAKE



Montana's Liquid Treasure



Spankling Wine











**BOTTLE** 

\$10 / \$38

\$9 / \$34

**GLASS/BOTTLE** 

RUFFINO PROSECCO, 187 ml \$10 White Wines **GLASS/BOTTLE CHARDONNAY** \$8 / \$30 EOS, Central Coast, CA, house \$12 / \$46 Talbott Kali Hart, Monterey, CA SAUVIGNON BLANC \$9 / \$34 Pomelo Wine Co., Napa Valley, CA Joel Gott, Napa Valley, CA \$11 / \$42 PINOT GRIS

Canoe Ridge Expedition, Columbia Valley, WA

PINOT GRIGIO \$9 / \$34 Seaglass, Santa Barbara County, CA

Red Wines

**RED BLENDS** Notebook Red, Columbia Valley, WA, house \$8 / \$30 \$10 / \$38 Conundrum Red by Caymus, California

**CABERNET SAUVIGNON** 

\$11 / \$42 Bonanza by Caymus, Napa Valley, CA Chateau Montelena, Napa Valley, CA (bottle only) **\$74** PINOT NOIR

\$12 / \$46 Mer Soleil by Caymus, Monterey County, CA ZINFANDEL

Cline Lodi Old Vine, Contra Coast, CA

MERLOT J Lohr Los Osos Estate, Central Coast, CA (bottle only) \$38

MALBEC

\$36 The Show, Mendoza, Argentina (bottle only)

#### 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.

## \$12 KIDS WENU

## ALL KIDS ITEMS ARE SERVED WITH CHOICE OF ONE BEVERAGE AND ANIMAL CRACKERS.

#### BEVERAGES

Milk, Chocolate Milk, Juice, or Fountain Drink.

#### CHICKEN STRIPS

Crispy chicken strips served with house-made seasoned kettle chips, ranch dressing, and a pickle.

#### MINI CHEESE BURGERS

(ADD BACON 1)

Two mini burgers topped with white cheddar cheese served with house-made kettle chips and a pickle.

#### BBQ PORK SLIDERS

Two mini sliders with shredded pork cooked in FLBC ale BBQ sauce served with house-made seasoned kettle chips and a pickle.

#### PUB PRETZEL

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



## DESSERTS



#### ICE CREAM SUNDAE \$5

Two scoops of vanilla or huckleberry ice cream topped with whipped cream, chocolate sauce, and a maraschino cherry.

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

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

#### HUCKLEBERRY CHEESECAKE \$10

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

#### SKILLET COOKIE \$7

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

