

FLATHEAD LAKE BREWING CO. PUBHOUSE



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



STARTERS

PUB PRETZEL \$7

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

SEASONED KETTLE CHIPS \$6

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 OR SHREDDED CHEESE \$2 | BACON \$3

A basket of golden fries served with chipotle ranch.

SHRIMP COCKTAIL \$18

Seven colossal white shrimp poached in Beardance IPA with house-made cocktail sauce.

SPINACH ARTICHOKE DIP \$12

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

BEER'D WINGS \$19

Twelve 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 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.

SALADS

FULL SALADS SERVED WITH A BREADSTICK

GARDEN (SIDE \$6 | FULL \$11)

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 \$19)

Grilled chicken 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:

BACON \$3 | GRILLED, BLACKENED, OR CRISPY CHICKEN \$6
GRILLED OR BLACKENED SHRIMP \$8 | 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

PULLED PORK \$15

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

CHICKEN PESTO \$16

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

ALE BLT \$15

A classic BLT with 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.

ITALIAN PIADINA \$14

Black Forest ham, Genoa salami, pepperoni, sliced mozzarella, shredded lettuce, tomatoes, red onions, olive oil, red wine vinegar, salt, black pepper, oregano and old world Giardiniera spread folded in house-made Italian flatbread.

CAESAR PIADINA* \$13

ADD BACON \$3 | GRILLED, BLACKENED, OR CRISPY CHICKEN \$6

Crisp romaine, Parmesan, and tomatoes with creamy Caesar dressing, folded in house-made Italian flatbread.

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 \$16

Our classic flame broiled white cheddar cheeseburger.

ALE BBQ BACON \$17

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

BACON BLUE \$17

Smokey bacon burger with melted blue cheese crumbles.

SHROOM \$17

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

BACON POPPER \$17

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

ADD TO ANY BURGER:

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

PUB CLASSICS

MONTANA ELK BRAT \$13

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.

NEW YORK STEAK MP

ADD GRILLED SHRIMP \$8

14oz New York steak cooked to perfection and topped with crispy onion straws served with seasoned fries, and house-made apple slaw.

FISH & CHIPS \$17

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

CAJUN CHICKEN BASKET \$16

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

GARDEN PORTABELLA \$14

**ADD BACON \$3 | GRILLED, BLACKENED, OR CRISPY CHICKEN \$6
GRILLED OR BLACKENED SHRIMP \$8**

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



**GLUTEN FREE OPTIONS AVAILABLE:
GLUTEN FREE BUN OR HOAGIE ROLL \$3
(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.*

116 HOLT DRIVE | BIGFORK, MT | 406.837.2004 | WWW.FLATHEADLAKEBREWING.COM

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**

WINDJAMMER WHITE IPA \$6 | \$16

Citrus, pine, candied mango, and subtle grassy notes along with a malt bill that mimics a Wheat Ale. **ABV 6.0% | IBU: 20**

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**

Malty

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**

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

FLBC ITALIAN PILSNER \$6 | \$16

Unique noble hops provide an aromatically delicate profile with floral, herbaceous, and spicy notes. **ABV: 4.7% | IBU: 40**

MONTANA LIGHT KÖLSCH-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

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

CHERRY PASTRY SOUR (13oz POUR) \$7 | \$21

With a simple malt bill and a touch of lactose, this fruited sour has a bready and sweet finish. **ABV: 4% | IBU: 4**

Rotating Series

BREWERS TAP \$6 | \$16

A rotating selection of small batch brews!

CHECK OUT OUR TAP BOARDS 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

FLATHEAD HOP WATER (ON TAP) \$4 | \$14

A non-alcoholic sparkling hop water made in-house with subtle notes of coconut and citrus. No carbs, no calories, and no sugar!

JUST THE HAZE, HAZY IPA, SAM ADAMS (12oz CAN) \$6

CIDERS

ALL CIDERS ARE GLUTEN FREE

On Tap

ROTATING CIDER HANDLE (13oz POUR) \$7

In Cans

RANCH HAND, WESTERN CIDER CO. (12oz CAN) \$6

FAT ROBIN CHERRY, WESTERN CIDER CO. (12oz CAN) \$6

BASIL MINT, SEATTLE CIDER CO. (12oz CAN) \$6

FLATHEAD LAKE BREWING CO. PUBHOUSE



Montana's Liquid Treasure



WINE

Sparkling Wine

RUFFINO PROSECCO, 187 ml BOTTLE \$10

White Wines

GLASS/BOTTLE

CHARDONNAY

EOS, Central Coast, CA, *house* \$8 / \$30

Talbot Kali Hart, Monterey, CA \$12 / \$46

SAUVIGNON BLANC

Pomelo Wine Co., Napa Valley, CA \$9 / \$34

Emmolo by Caymus, Napa Valley, CA \$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* \$8 / \$30

Conundrum Red by Caymus, California \$10 / \$38

CABERNET SAUVIGNON

Bonanza by Caymus, Napa Valley, CA \$11 / \$42

Chateau Montelena, Napa Valley, CA (*bottle only*) \$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

A SUNNY AFTERNOON \$8

Flathead Premium Lager with muddled jalapeños and fresh huckleberries served over ice in a pint glass with a Tajín rim.

PRICKLY PEAR MARGARITA \$11

Hornitos Blanco Tequila, prickly pear syrup, and jalapeños served with a salted rim and a lime.

FLATHEAD RANCH WATER \$10

Spotted Bear Spirits Agave, lime juice, and Flathead Hop Water with a salted rim and a lime.

HUCKLEBEAR \$11

Glacier Distilling's Bearproof Huckleberry Whiskey, lemonade, fresh huckleberries, and lime juice.

LAKE EFFECT \$10

Whistling Andy's Pink Peppercorn and Pear Gin, St-Germain Elderflower Liqueur, grapefruit juice, and Flathead Hop Water garnished with a lime.

ROAN MULE \$11

Whistling Andy's Spirit of Sperry Huckleberry Vodka -OR- Glacier Distilling's Bearproof Huckleberry Whiskey, Cock 'n Bull Ginger Beer, fresh huckleberries, and a lime.

ROCKY MOUNTAIN BLOODY MARY \$11

Glacier Distilling's Mule Kick Jalapeño Infused Spirit and our house Bloody Mary mix served with a Tajín rim and garnished with a pickle spear, jalapeño, pickled asparagus, pepperoncini, and an olive.

