

# FLATHEAD LAKE BREWING CO. PUBHOUSE

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



## STARTERS

### PUB PRETZEL \$8

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

### KETTLE CHIPS \$7

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

Seasoned kettle chips made fresh daily. 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.

### CRAFT ALE CHEESE BALL \$14

House-made cheese ball with a blend of cheeses and 396' Stout reduction rolled in Parmesan, scallion, and parsley. Served with toasted pita wedges and cucumber slices.

### SPINACH ARTICHOKE DIP \$12

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

### CHICKEN BACON POPPER EGGROLLS \$15

Two house-made fried eggrolls filled with chicken, Daily's bacon, smoked jalapeño, and cheese blend served with our sweet & spicy jalapeño dipping sauce.

### SPICY CAJUN SHRIMP \$18

Shrimp sautéed in FLBC beer and Cajun butter sauce served with a breadstick.

### 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 \$.75):**  
**SWEET & SPICY JALAPEÑO | 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)

Local spring mix 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, and Parmesan.

### BREWHOUSE (FULL \$19)

Chopped Daily's smoked bacon on a bed of local spring mix with candied walnuts, red onions, green apple, and Montana made goat cheese served with house-made huckleberry vinaigrette.

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

#### **ADD TO ANY SALAD:**

**GRILLED, BLACKENED, OR CRISPY CHICKEN \$6**  
**ELK BRAT \$6 | BACON \$3 | BREADSTICK \$2**

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

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

## GOURMET BURGERS

**ALL OUR 1/2LB. CERTIFIED ANGUS BEEF 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**

**GLUTEN FREE OPTIONS AVAILABLE (WE ARE NOT A GLUTEN FREE FACILITY) GLUTEN FREE BUN OR HOAGIE \$6**

### PUBHOUSE \$16

Our classic flame broiled white cheddar cheeseburger.

### ALE BBQ BACON \$18

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

### MONTANA ELK-BISON \$22

Juicy elk-bison burger on a bed of local spring mix and tomato. Topped with house-made huckleberry bacon jam and Montana made goat cheese.

### SHROOM \$18

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

### BACON BLUE \$18

Classic Bleu burger with melted blue cheese crumbles, topped with Daily's smoked bacon.

### BACON POPPER \$18

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

#### **ADD TO ANY BURGER:**

**GRILLED MUSHROOMS, JALAPEÑOS, OR ONIONS \$1 | BACON \$3**  
**ALE AVOCADO AIOLI \$2 | HUCKLEBERRY BACON JAM \$4**



**DO YOU LOVE OUR HOUSE ALE MUSTARD?**  
**GRAB SOME TO GO!**

**9oz Bottle \$9**

**\*SHELF LIFE IS 7 DAYS FROM PURCHASE**

**PAY WITH CASH AND SAVE**

*We impose a surcharge of 3% on purchases made with credit cards. This surcharge is not greater than our cost of acceptance. We do not apply a surcharge on purchases made with cash or debit cards.*

## SANDWICHES

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

### PULLED PORK \$16

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

### MONTANA ELK BRAT \$15

Ale-poached local Montana elk bratwurst topped with grilled onions and FLBC ale mustard on a toasted hoagie.

### CHICKEN PESTO \$16

Grilled chicken on a warm ciabatta bun with pesto, tomatoes, melted mozzarella, and local spring mix.

### ALE BLT \$15

A classic BLT with smoked Daily’s bacon and FLBC ale avocado aioli on a toasted ciabatta bun.

### FRENCH DIP \$19

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

### ITALIAN PIADINA \$15

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.

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

## PUB CLASSICS

### ELK BRAT MAC N CHEESE \$22

Montana Elk bratwurst and locally made cavatappi pasta sautéed in our creamy house-made cheese sauce, served with a breadstick.

### FISH & CHIPS \$17

Hand FLBC beer battered cod filet, apple slaw, and house-made tartar sauce served with seasoned fries and lemon wedge.

### CAJUN CHICKEN BASKET \$17

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

### GARDEN PORTABELLA \$15

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

**ELK BRAT \$6**

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



**GLUTEN FREE OPTIONS AVAILABLE:  
GLUTEN FREE BUN OR HOAGIE \$6  
(WE ARE NOT A GLUTEN FREE FACILITY)**

## PIZZAS

ALL PIZZAS ARE 14”AND MADE WITH HOUSE-MADE DOUGH AND ZESTY HOUSE-MADE PIZZA SAUCE.  
(UNLESS STATED OTHERWISE)

**SUBSTITUTE OLIVE OIL AND GARLIC SAUCE UPON REQUEST.  
SUBSTITUTE GLUTEN FREE CRUST \$8**

## TRADITIONAL PIZZAS

### 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.

### HAWAIIAN \$22

Black Forest ham and pineapple.

### SAUSAGE AND MUSHROOM \$22

A local favorite, with Italian sausage and mushrooms.

### BFE (BIG-FORK EVERYTHING) \$24

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

### RABBIT FOOD \$22

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

## SPECIALTY PIZZAS

### BBQ PORK & BACON \$25

House-smoked shredded pork, Daily’s smoked bacon, red onions, and jalapeños drizzled with FLBC ale BBQ sauce.

### ELK BRAT \$25

Olive oil and garlic sauce, Montana elk bratwurst, bell peppers, and caramelized onions drizzled with FLBC ale mustard.

### THE GREEK \$25

Olive oil and garlic sauce, chicken, spinach, artichoke hearts, kalamata olives, red onion, and feta drizzled with a balsamic reduction.

### CHICKEN BACON POPPER \$25

House-made jalapeño popper cream cheese, topped with diced chicken, Daily’s smoked bacon, and sliced jalapeños.

#### EXTRA TOPPINGS \$1.50 EACH:

MUSHROOMS | BELL PEPPERS | RED ONIONS  
CARAMELIZED ONIONS | GARLIC | BLACK OLIVES  
KALAMATA OLIVES | ARTICHOKE HEARTS  
PINEAPPLE | JALAPEÑOS | SPINACH | TOMATOES  
EXTRA CHEESE | FETA

#### EXTRA MEATS \$2 EACH:

PEPPERONI | ITALIAN SAUSAGE | GENOA SALAMI  
BACON | BLACK FOREST HAM | CHICKEN | ELK BRAT

EXTRA SAUCES \$0.75 EACH

## DESSERTS

### ICE CREAM SUNDAE \$6

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

### GLUTEN FREE TUXEDO CAKE \$10

Two layers of gluten free chocolate cake with a white chocolate fudge filling. So good, you won’t believe it’s gluten free!

### SKILLET COOKIE \$11

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

### HUCKLEBERRY CHEESECAKE \$11

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