

# BEER LIST

**PRICING IS BY PINT (16oz) OR CROWLER (64oz)**

**ABV: ALCOHOL BY VOLUME | IBU: INTERNATIONAL BITTERNESS UNITS**

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

## *Light & Crisp*

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

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

### **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**

### **FLBC ITALIAN PILSNER \$6 | \$16**

Noble hops provide an aromatically delicate profile with floral, herbaceous, and spicy notes.

**ABV: 4.7% | IBU: 40**

## *Hoppy*

### **BIGFORK DOUBLE HAZY IPA \$6 | \$16**

A hazy IPA that packs tons of flavor. Bursting with guava, citrus, mixed berries, peach gummies, and pineapple. It's a tropical paradise in a glass.

**ABV 8% | IBU: 15**

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

Super smooth and fruity is the best way to describe this thick and hoppy IPA. **ABV: 6.3% | IBU: 32**

### **TWO RIVERS PALE ALE \$6 | \$16**

A lively pine, citrus, and floral hop aroma ale.

**ABV: 5.6% | IBU: 35**

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

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: 56**

### **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**

## *Fruity*

### **BLUFF CHARGE HUCKLEBERRY ALE \$6 | \$16**

Refreshingly tart and smooth huckleberry ale. Wild huckleberries give this beer a purple, hazy hue.

**ABV: 4.7% | IBU: 25**



## **BEER \$10 FLIGHT**

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.

## *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**

### **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. Growler fills not available. **ABV: 7.3% | IBU: 45**

## *Rotating Tap Series*

Check out our tap boards or ask your server about our rotating selection of small batch brews!



**SINGLE 16OZ CAN \$4**

**4-PACK \$10.50**

**CASE (6/4 PACKS) \$59**

**Build your own mix packs and cases!**

## *Non-Alcoholic*

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

### **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.*

# DRINK



# LIST



## WINE

### *White Wines*

#### CHARDONNAY

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

GLASS/BOTTLE

\$8 / \$30  
\$12 / \$46

#### SAUVIGNON BLANC

Pomelo Wine Co., Napa Valley, CA  
Emmolo by Caymus, 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

### *Sparkling Wine*

#### RUFFINO PROSECCO, 187 ml

BOTTLE  
\$10

### *Red Wines*

#### RED BLENDS

Notebook Red, Columbia Valley, WA, *house*  
Conundrum Red by Caymus, CA

GLASS/BOTTLE

\$8 / \$30  
\$10 / \$38

#### CABERNET SAUVIGNON

Bonanza by Caymus, Napa Valley, CA

\$11 / \$42

#### CUVÉE

Big Sky Cuvée by Saviah, WA (*bottle only*)

\$68

#### PINOT NOIR

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

#### ZINFANDEL

Cline Lodi Old Vine, Contra Coast, CA

\$9 / \$34

#### MALBEC

The Show, Mendoza, Argentina (*bottle only*)

\$56

## CIDERS

ALL CIDERS ARE GLUTEN FREE

### *On Tap* (13oz)

ROTATING LOCAL CRAFT CIDER HANDLE \$8

### *In Cans* (12oz)

RANCH HAND, WESTERN CIDER CO. \$7

FAT ROBIN CHERRY, WESTERN CIDER CO. \$7

BASIL MINT, SEATTLE CIDER CO. \$7

## COCKTAILS

### *Hot \$11*

#### WHISTLING CIDER

Whistling Andy's Straight Bourbon Whiskey mixed with apple cider and cardamom bitters. Garnished with a cinnamon stick.

#### FLATHEAD FOGGY CHAI

Glacier Distilling's Grand Prismatic Spiced Rum mixed with spiced Chai and Mountain Home Meadworks Spiced Orange syrup. Garnished with an orange.

#### HUCKLEBERRY HOT COCO

Glacier Distilling's Bearproof Huckleberry Whiskey mixed with dark hot chocolate and Mountain Home Meadworks Coffee Vanilla syrup. Topped with whipped cream.

### *Cold \$12*

#### WHITE WINTER MARGARITA

Hornitos Blanco Tequila, cream of coconut, and Mountain Home Meadworks Lemongrass Habanero syrup. Served with a salted rim and a lime.

#### MAN ABOUT TOWN

Classic boulevardier made with Whistling Andy's Straight Bourbon Whiskey, Glacier Distilling's Red Meadow Amaro, Sweet Vermouth, and orange bitters. Garnished with an orange.

#### WINTERBERRY MARTINI

Glacier Distilling's Evergreen Gin, St. Germain Elderflower Liqueur, cranberry, lime juice, and simple syrup. Served up in a martini glass with a sugared rim and garnished with a lime.

#### LOGAN PASS SOUR

Glacier Distilling's Logan Pass Single Malt Whiskey, sour mix, and a splash of soda water. Garnished with a Luxardo cherry.

#### HUCKLEBERRY WHITE RUSSIAN

Whistling Andy's Spirit of Sperry Huckleberry Vodka, Kahlua, and Glacier Distilling's Bearclaw Huckleberry Cream Liqueur.

#### ROAN MULE

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