

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 SKILLET \$14

House-made ale cheese dip with a blend of cheeses and 396' Stout reduction melted in a cast iron skillet and topped with Parmesan, scallion, and parsley. Served with warm house-made Italian flatbread bread.

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

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.

SUBSTITUTE GRILLED CHICKEN BREAST OR VEGGIE PATTY

PUBHOUSE \$16

Our classic flame broiled white cheddar cheeseburger.

SHROOM \$18

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

BACON POPPER \$18

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

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.

ADD TO ANY BURGER:
GRILLED MUSHROOMS, JALAPEÑOS, OR ONIONS \$1
BACON \$3 | ALE AVOCADO AIOLI \$2
HUCKLEBERRY BACON JAM \$4

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.

SOUP OF THE DAY

Always house-made and always delicious!

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

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 \$5
(WE ARE NOT A GLUTEN FREE FACILITY)

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**
GLUTEN FREE BUN OR HOAGIE OPTIONS AVAILABLE \$6

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.*

PASTAS

ALL BOWLS ARE MADE WITH CAVATAPPI PASTA AND SERVED WITH A BREADSTICK.

ITALIAN SAUSAGE & PEPPERS \$23

Spicy Italian sausage, grilled onions and bell peppers, tossed in our house-made zesty marinara sauce and topped with Parmesan.

CHICKEN ALFREDO \$21

Grilled chicken breast and Chef's house-made creamy Alfredo sauce topped with Parmesan.

CHICKEN PICCATA \$21

SUB SHRIMP \$2 | ADD SHRIMP \$8
Grilled chicken sautéed in a white wine lemon butter sauce, topped with capers and Parmesan.



DON'T FORGET TO GRAB
A BOTTLE OF OUR
HOUSE ALE MUSTARD

9oz Bottle \$9

*SHELF LIFE IS 7 DAYS FROM PURCHASE

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.