

# 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 | ADD CHILI, CHEESE & SOUR CREAM \$7**

Seasoned kettle chips made fresh daily. Served with chipotle ranch.

### SEASONED FRIES \$7

**ADD FLBC ALE CHEESE SAUCE OR SHREDDED CHEESE \$2 | BACON \$3  
ADD CHILI, CHEESE & SOUR CREAM \$7**

A basket of golden fries served with house-made fry sauce.

### 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 house-made sweet & spicy jalapeño dipping sauce.

### MOROCCAN SHRIMP SKEWERS \$18

Eight FLBC beer battered shrimp on a bed of spring mix served with house-made Moroccan aioli.

### BEER'D WINGS \$19

Twelve wings served with carrots, celery, and blue cheese dressing. Tossed in your choice of one or two wing flavors!

**HOUSE-MADE WING FLAVORS (EXTRAS \$.75):**  
SWEET & SPICY JALAPEÑO  
ALE HOT  
CAJUN DRY RUB  
ALE BBQ

## 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  
GLUTEN FREE BUN OPTIONS AVAILABLE \$6**

### PUBHOUSE \$17

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 \$19

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

### ALE BBQ BACON \$19

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

### MONTANA \$20

Burger topped with house-made huckleberry bacon jam and Montana made goat cheese.

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

## SOUPS

### BROCCOLI BEER CHEESE (CUP \$5 | BOWL \$7) ADD A BREADSTICK \$2

A classic broccoli cheese soup with cheese, onions, carrots, celery and, of course, FLBC premium ale.

### ALE BISON CHILI (CUP \$7 | BOWL \$12)

FLBC ale chili with bison, kidney beans, and special seasonings topped with shredded cheese, sour cream, scallion and parsley.

## 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)

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

#### ADD TO ANY SALAD:

GRILLED, BLACKENED, OR CRISPY CHICKEN \$6  
GRILLED OR BLACKENED SHRIMP \$8  
GRILLED SALMON \$12 | 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

### FISH & CHIPS \$19

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  
GRILLED OR BLACKENED SHRIMP \$8 | GRILLED SALMON \$12  
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.*



**DON'T FORGET TO ASK  
YOUR SERVER FOR  
A BOTTLE OF OUR  
HOUSE ALE MUSTARD  
9oz Bottle \$9**

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

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

### 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.

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## 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

### MONTANA MARGHERITA \$25

House-made zesty marinara sauce, mozzarella, pepperoni, sausage, tomatoes, and fresh basil.

### 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  
CAMELIZED ONIONS | GARLIC | BLACK OLIVES  
KALAMATA OLIVES | ARTICHOKE HEARTS  
PINEAPPLE | FRESH BASIL | SPINACH | TOMATOES  
JALAPEÑOS | EXTRA CHEESE | FETA

#### EXTRA MEATS \$2 EACH:

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

#### EXTRA SAUCES \$1 EACH:

MARINARA | RANCH | ALE BBQ

## 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 house-made apple slaw.

### MONTANA ELK BRAT \$15

ADD CHILI, CHEESE & SOUR CREAM \$7

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 melted mozzarella, house-made pesto aioli, sundried tomatoes, red onions, and local spring mix.

### CHICKEN BACON RANCH \$16

Crispy chicken topped with melted white cheddar, smoked Daily's bacon, lettuce, tomato, and onion drizzled with ranch dressing on a toasted ciabatta bun.

### ALE BLT \$15

A classic BLT with smoked Daily's bacon and house-made garlic-rosemary 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.

### GRILLED SALMON SANDWICH \$21

Grilled salmon on a toasted ciabatta bun with lettuce, tomato, and onion topped with house-made lemon dill cream cheese sauce and capers.

### 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.

## 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 \$11

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 \$12

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

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