

**IT ALL BEGAN WITH A BEER...**

**OKAY, A FEW BEERS...**

For as long as any of us could remember, we have always wanted to start a "family business." We would have long discussions (enter the beers) about what kind of adventure we could carve out for ourselves and for those we loved. We knew where we wanted to be (Lakeside), what we wanted to do (have fun bringing people together) and how we could do it (great food and awesome beer).

... and **TAMARACK BREWING COMPANY**  
**ALEHOUSE AND GRILL** was born...

Remember the Old Blacktail Inn? We sure do. In fact, when the McDonald kids were young, many an evening was spent climbing the willow trees along Stoner Creek while the "oldies" sat around and chatted after dinner. We loved that place, and when we decided to create a new restaurant at the same spot, we knew we wanted it to have all the characteristics we loved about the Inn: a place with character, great food and drinks, loved by both locals and visitors.

Here's to all those who make Tamarack what it is... *cheers!*



**Tamarack Brewing Company Alehouse and Grill**  
105 Blacktail Road • Lakeside, Montana • 59922  
406-844-0244 • [www.tamarackbrewing.com](http://www.tamarackbrewing.com)

## • STARTERS •

Brew Pub style appetizers that go great with... beer!

### ALEHOUSE SLIDERS

\$9.95

Four grilled slider steaks on toasted rolls topped with caramelized onion and served with a horseradish au jus.

### ROASTED GARLIC HUMMUS

\$8.95

A blend of garbanzo beans, roasted garlic, tahini and olive oil. Served with grilled pita points and fresh veggies.

### 'RACK FLATBREAD

\$8.95

Baked flatbread smothered with pesto sauce, organic Montana made goat cheese, sun-dried tomatoes and caramelized onion.

### BLACK DIAMOND NACHOS

\$12.95

A mountain of tri-colored tortilla chips layered with melted cheddar and mozzarella cheese, black beans, salsa, sour cream, Jalapeños and black olives. Add Shredded Beef, Chicken, or Verde Pork—\$3

### SPINACH ARTICHOKE DIP

\$9.25

Artichoke hearts, spinach and a blend of cheeses served with warm pita points and tri-colored tortilla chips.

### GARLIC BLEU CHEESE FRIES

\$7.25

Beer battered goodness with garlic and bleu! Melted Cheese—\$7.25 Just fries—\$5.25

### BREWERY BITES

\$7.25

Our house made brew bread wrapped around garlic butter, mozzarella cheese and pepperoni, then baked till crispy. Served with marinara sauce.

### TAMARACK WINGS

\$9.95

Our jumbo wings tossed in your choice of Buffalo, *Switchback Stout* BBQ, or Pacific Rim sauce served on a bed of beer battered fries with a side of bleu cheese.

### CHICKEN QUESADILLA

\$8.95

Grilled chicken in a warm jumbo flour tortilla filled with melted cheese. Served with our house made salsa.

### RAILROAD TIES

\$7.95

Grilled chicken, green chilies and a blend of cheeses rolled in eggroll wrappers and lightly fried. Served with Jalapeño Honey dressing for dipping.

## • BREWERY SOUPS AND SALADS •

Enjoy our house made dressings: House Vinaigrette, Jalapeño Honey, Huckleberry Mustard, Bleu Cheese, Thousand Island, and Ranch.

Add to any salad: Chicken, grilled or blackened—\$3 Wild Alaska salmon, grilled or blackened—\$5

### SPINACH SALAD

\$9.25

Fresh bed of spinach topped with apples, toasted candied walnuts, red onion, and bleu cheese crumbles, served with your choice of dressing.

### CLASSIC CAESAR SALAD

\$8.25

Romaine lettuce, parmesan cheese and garlic croutons, tossed with our *Dock Days Hefeweizen* Caesar dressing. Try it with chicken!

### SALMON CAESAR

\$13.25

Grilled wild Alaskan Sockeye salmon over crisp romaine tossed in our *Dock Days Hefeweizen* Caesar dressing.

### STONER CREEK SALAD

\$7.95

Mixed greens, cucumber, bell pepper, mushrooms, red onion, and garlic croutons, with your choice of dressing.

### HOMEMADE SOUP

CUP \$3, BOWL \$4

Our soups are made fresh daily, so ask what's hot today.

## • BREW HOUSE FAVORITES •

Tried and true favorites with some brewpub twists!  
Add a garden salad to any entrée for \$3.

### **ALEHOUSE FISH AND CHIPS**                      **\$11.95**

Fresh Flathead line-caught Whitefish lightly fried in our *Hat Trick Hop* beer batter, served with beer battered fries and our house made tarter sauce.

*Dock Days Hefeweizen*

### **BUFFALO CHICKEN STRIPS**                      **\$9.95**

Beer battered chicken breast strips coated with our spicy buffalo wing sauce, sprinkled with bleu cheese crumbles and served on a pile of beer battered fries. Served with Ranch. Classic Strips—\$8.95 *Hat Trick Hop IPA*

### **CHICKEN SAN REMO**                              **\$12.95**

Grilled chicken, sautéed onion, mushroom, artichoke hearts and sun-dried tomatoes in a garlic white wine sauce, tossed with penne pasta and garnished with garlic toast. *Dock Days Hefeweizen*

### **CHICKEN ENCHILADAS**                              **\$12.95**

Three corn tortillas filled with grilled chicken melted mozzarella and cheddar cheese then smothered in our green chili sauce and served with a side of black beans, tri-colored tortilla chips and sour cream.

*Hat Trick Hop IPA*

### **THE FLATHEAD STRIP**                              **\$18.95**

Grilled twelve-ounce hand-cut New York Strip topped with caramelized onion and gorgonzola cheese. Served with Yukon gold potatoes and sautéed vegetables.

*Switchback Stout*

### **BREW HAUS RIB EYE**                              **\$19.95**

Fourteen-ounce hand-cut beef rib eye grilled to perfection and finished with garlic butter. Served with sautéed vegetables and Yukon gold potatoes.

*Yard Sale Amber*

### **GRILLED SALMON**                              **\$14.95**

Wild Alaska Sockeye salmon glazed with our Pacific Rim sweet and sour sauce and toasted sesame seeds then served with Yukon gold potatoes and sautéed vegetables. *Wakeboard Wit*

### **BEEF ENCHILADAS**                              **\$12.95**

Three corn tortillas filled with seasoned shredded beef, organic Montana made goat cheese then topped with Ancho Chili sauce and served with a side of black beans, tri-colored tortilla chips and sour cream.

*Lakeside ESP*

### **ANDRA'S PASTA**                                      **\$11.95**

Sautéed spicy Italian sausage, red onion, roasted red pepper, mushrooms, finished with marinara and creamy ricotta cheese tossed with penne pasta. Served with garlic toast. *Yard Sale Amber*

### **FISH TACOS**    **\$11.95**

Two flour tortillas filled with beer battered Flathead Lake Whitefish, cabbage, chipotle sour cream, cheddar and mozzarella cheese. Served with a side of tri-colored tortilla chips and our house made salsa.

*Bear Bottom Blonde*

### **VERDE PORK BURRITO**                              **\$12.25**

A large flour tortilla filled with shredded pork, Tamarack's green chili sauce, melted mozzarella and cheddar cheese then served with a side of black beans and tri-colored tortilla chips. *Lakeside ESP*

### **BREW KETTLE RIBS**

Tender beer braised baby back pork ribs smothered in our signature *Switchback Stout* BBQ sauce then served with roasted Yukon gold potatoes and sautéed vegetables.

**Half** \$14.95  
**Full** \$18.95

*Switchback Stout*

## • 'RACK CLASSICS •

All 'Rack Classic Sandwiches are served with your choice of beer battered fries, pasta salad or a garden salad.

*Brew Bread - a Tamarack specialty - a soft, warm flatbread made with our very own handcrafted ales.*

### **SIRLOIN BREW BREAD** **\$9.25**

Marinated sirloin steak, green pepper, onion, mushrooms, mozzarella and sweet garlic mayo rolled in a fresh baked brew bread. *Yard Sale Amber*

### **LAKESIDE BREW BREAD** **\$9.25**

Grilled chicken breast, sun-dried tomato, artichoke hearts, onion, mushrooms, green pepper, mozzarella and pesto aioli rolled in a fresh baked Brew Bread. A must try!  
*Dock Days Hefeweizen*

### **P.E.T.A. BREW BREAD** **\$9.25**

Portabella mushrooms, sun-dried tomatoes, artichoke hearts, green pepper, onion, mozzarella and pesto aioli rolled in a fresh baked brew bread. *Bear Bottom Blonde*

### **SALMON SANDWICH** **\$12.95**

Blackened wild Alaska Sockeye salmon on toasted twelve grain with pepper jack cheese, lettuce, tomato, onion and roasted red pepper aioli. *Lakeside ESP*

### **RIB EYE SANDWICH** **\$13.25**

Grilled rib eye steak fried onion straws, and creamy horseradish served atop a hoagie roll. *Switchback Stout*

### **CLASSIC CHICKEN SANDWICH** **\$9.25**

Grilled chicken breast topped with your choice of cheddar, Swiss, mozzarella or pepper jack on a toasted house bun.  
*Hat Trick Hop IPA*

### **FRENCH DIP** **\$9.95**

Our slow-roasted beef simmered in au jus, topped with melted Swiss cheese and served on a hoagie. Add sautéed onion and mushrooms—\$1. *Yard Sale Amber*

### **WHITEFISH PO'BOY** **\$11.95**

Blackened Flathead Lake Whitefish finished with a chipotle Remoulade on a toasted garlic hoagie roll. *Wakeboard Wit*

### **TAMARACK PIZZA SUB** **\$9.95**

Toasted hoagie with pesto, Canadian bacon, pepperoni, sausage, onion, mushroom, peppers and tomatoes with marinara and mozzarella. *Bear Bottom Blonde*

## • ALEHOUSE BURGERS •

All Tamarack burgers are half-pound all natural Angus Beef served on buns baked fresh daily with Tamarack Ales by Ceres Bakery. Choose from a side of beer battered fries, pasta salad or a garden salad.

### **TAMARACK CHEESEBURGER** **\$8.95**

Charbroiled to order with your choice of cheddar, Swiss, mozzarella, or pepper jack cheese. Add bacon for \$1.  
*Any Tamarack Ale*

### **BLEU AND BRIE BURGER** **\$9.95**

We top this burger with melted bleu and brie cheese and hickory smoked bacon. *Yard Sale Amber*

### **TEX MEX BURGER** **\$9.95**

Our grilled half pound patty topped with melted cheddar cheese, smothered with green chili sauce and finished with onion straws. *Hat Trick Hop IPA*

### **BIG SKY BURGER** **\$9.95**

This burger is topped with a beer battered onion ring, cheddar cheese, bacon, and smothered in *Stout* BBQ sauce.  
*Switchback Stout*

### **BUFFALO BURGER** **\$9.95**

Lean ground buffalo patty with melted cheddar cheese and sautéed onion. *Yard Sale Amber*

### **'SHROOM AND SWISS BURGER** **\$9.95**

Our half pound burger topped melted Swiss cheese, then covered with caramelized onion and sautéed mushrooms.  
*Dock Days Hefeweizen*

## • TAMARACK PIZZA •

Our unique pizza dough is made fresh using our own hand-crafted ales.  
Please allow extra time for preparation.

		12"	16"
<b>THE RACK ATTACK</b>	Pepperoni, sausage, green peppers, tomato, onion, mushrooms, mozzarella and parmesan cheese.	\$15.95	\$23.95
<b>MONTANAN</b>	Italian sausage, pepperoni, bacon and Canadian bacon with marinara sauce, mozzarella and parmesan cheese.	\$15.95	\$23.95
<b>HAWAIIAN</b>	Canadian bacon and pineapple.	\$13.95	\$19.95
<b>BIG MAC'S BBQ PIZZA</b>	Homemade BBQ sauce, chicken breast, red and green onion, and mozzarella.	\$15.95	\$23.95
<b>IRON RANGER</b>	Double pepperoni and extra cheese.	\$14.95	\$19.95
<b>GARDEN PESTO</b>	Portabella mushrooms, spinach, artichoke hearts, tomatoes, feta and mozzarella with pesto sauce.	\$16.95	\$24.95
<b>GREEK</b>	Garlic and oil crust topped with chicken breast, spinach, sun-dried tomato, feta, ricotta cheese, and pine nuts.	\$16.95	\$24.95
<b>SONORAN</b>	Ancho Chili sauce topped with mozzarella, sausage, onion, roasted red peppers, fresh garlic and organic Montana goat cheese.	\$15.95	\$23.95
<b>WILD MILE</b>	Tomatoes, mushrooms, onion, artichoke hearts, and, mozzarella with our house made marinara sauce.	\$14.95	\$21.95
<b>BUILD YOUR OWN!</b>	Choose from the toppings below to build your favorite pizza! Start with one of our sauces: Marinara, Garlic, Pesto, Ancho Chili or <i>Stout</i> Barbeque.	\$12.95	\$15.95

### PIZZA TOPPINGS

12" - \$2 16" - \$2.5

Pepperoni	Grilled Chicken	Portabella	Black Olives	Garlic	Feta Cheese
Italian Sausage	Bacon	Artichoke Hearts	Red Onion	Pine Nuts	Extra Cheese
Canadian Bacon	Tomatoes	Green Pepper	Roasted Red Peppers	Spinach	Parmesan
Anchovy	Mushrooms	Sun-dried Tomatoes	Pineapple	Jalapeño	Organic Goat Cheese

## • THE SWEET STUFF •

As Joanne always says, "leave room for dessert!"

### **FLATHEAD LAKE PIZZA**

#### **COOKIE MONSTER**

**\$7.95**

Just shy of one pound of chocolate chip cookie dough half-baked and topped with vanilla bean ice cream.  
Great for sharing!

### **SWITCHBACK STOUT SHAKE**

**\$5.95**

Ever had beer and vanilla ice cream? Try our *Stout* shake. Must be 18 in Alberta...

### **CHOCOLATE CHIP MINT MUD PIE**

**\$5.95**

Chocolate chip mint ice cream with an Oreo cookie crust!

## • TBC HANDCRAFTED ALES •

Tamarack Brewer Craig Koontz grew up in Northern California... but we don't hold that against him. While studying business, beer and football at Arizona State University, Craig experienced his glamorous introduction to brewing in a buddy's apartment kitchen. The batch was a labor of love, but the only thing worth writing home about was the nasty hangover it gave those who dared to drink it. Thankfully, Craig joined the acclaimed Four Peaks Brewing Company in 2000 and began brewing with people who knew what they were doing and did it well. It was there that Craig became the amazingly skilled brewer he is today before making the move to Montana to be a part of Tamarack, brewing great beer here in the beautiful Flathead Valley.

### **YARD SALE AMBER ALE**

**5.6% ABV** **BEAR BOTTOM BLONDE KOLSCH** **5.2% ABV**

This robust Amber style ale is marked by its bold malt flavor and smooth drinkability. Medium bodied, Yard Sale Ale is sure to impress even the fizzy yellow beer drinkers!

Golden in color with mildly sweet honey-malt aroma and a crisp dry finish, this refreshing "session" ale is a must try for all first-timers!

### **HAT TRICK HOP IPA**

**6.9% ABV** **SWITCHBACK STOUT** **6.0% ABV**

A trio of perfectly blended hops packed into the brew give this intensely flavorful beer incredibly bold aroma, Hat Trick is for "hop heads" looking for a complexity of flavors.

Dark chocolate and caramel malts provide smoothness to this boastful beer. Our stout is true to its nature in its complexity and drinkability.

### **LAKESIDE ESP**

**4.8% ABV** **WAKEBOARD WIT** **4.2% ABV**

Brewed in the tradition of the classic English style pale ale, Lakeside Extra Special Pale is a refreshing light bodied beer with well balanced hop aroma and caramel malt sweetness.

Our *Wit*, a German "Gose Bier," is brewed with sea salt, coriander, and orange peel with subtle spice and fresh citrus aromas. A great patio ale!

### **DOCK DAYS HEFEWEIZEN**

**5.0% ABV** **LIMITED RELEASE SELECTIONS**

This Bavarian-style beer is unfiltered— our rich and creamy full bodied Hefe-Weizen is marked by the warm fruit and spice aromas of banana and clove.

Our seasonal and limited release small-batch brews include Cross-Eyed Christmas Ale, Old 'Stache Whiskey Barrel Porter, and more. Check out what's on tap today!

## • MORE GOOD STUFF •

### **SPIRITOUS LIQUOR, WINE, AND BOTTOMLESS BEVERAGES**

Tamarack offers a variety of spiritous liquors, a fabulous selection of wines by the glass, Clausthaler N.A., hot beverages, and "bottomless" sodas. Please ask your server for what Tamarack has "on tap" today.

### **LOVE OUR BEER? TAKE SOME HOME!**

Available for purchase and fill are Tamarack Growlers. Please ask your server for how to get our beer "to go!"

Check out our cool selection of Tamarack tees, sweatshirts, and collectible merchandise!

For the latest in Tamarack brews and news, visit [www.tamarackbrewing.com](http://www.tamarackbrewing.com)