

# TAMARACK BREWING COMPANY



## STARTERS

**KEG NACHOS** | black beans : cheese : jalapeno : black olives : tomato : green onion : salsa : sour cream - 29.9  
add shredded pork, tequila chicken, or guacamole - 5.5  
add shredded bison - 9    half nachos - 19.9

**CHICKEN QUESADILLA** | tequila chicken : verde salsa : black beans : tomato : black olives : green onion : cheese : salsa : sour cream - 14.9    shredded bison - 19.9

**GARLIC BLEU FRIES** | bleu cheese crumbles : fresh garlic - 11.5

**WINGS** | *IPA* buffalo, *stout* bbq, or *apricot* bbq : beer battered fries : bleu cheese dressing - 18.9

**CHIPS AND GUAC** | tri-colored tortilla chips : house made guacamole - 11.9

**RAILROAD TIES** | egg roll wrapped chicken, mozzarella, cream cheese, green chilies : honey jalapeno dressing\* - 13.9

**BREWERY BITES** | brew bread : pepperoni : mozzarella : marinara : garlic - 11.9

**SPINACH ARTICHOKE DIP** | mozzarella : cream cheese : fresh baked pita : tri-colored tortilla chips - 14.5

## SOUP AND SALAD

**HOUSE MADE DRESSINGS**    honey jalapeno\* : house vinaigrette : huckleberry vinaigrette : bleu cheese : caesar\* : ranch

**COBB** | romaine : bleu cheese crumbles : local bacon : tomato : hard boiled egg : toasted crostini - 17.9

**BAKED BRIE** | spinach : baked brie : local bacon : red onion : warm apple chutney : pecans : toasted crostini - 17.9

**STONER CREEK** | mixed greens : red onion : green pepper : grape tomato : cucumber : pecans - 12.5

**CLASSIC CAESAR** | romaine : shaved parmesan : house caesar dressing\* : toasted crostini - 12.5

- ADD TO ANY SALAD
- grilled or blackened chicken breast - 7

grilled or blackened wild alaska sockeye salmon\* - 9

buffalo chicken strips - 9

classic chicken strips - 8

**SCRATCH MADE SOUP** | cup - 4.5    bowl - 6.5

## 12” PIZZAS

**‘RACK ATTACK** | pepperoni : redneck italian sausage : tomato : red onion : mushroom : green pepper : marinara : mozzarella : shaved parmesan - 19.9

**MONTANAN** | pepperoni : redneck italian sausage : local bacon : canadian bacon : marinara : mozzarella : shaved parmesan - 18.5

**BIG MAC’S BBQ** | *stout* bbq sauce : chicken : red onion : mozzarella : cilantro : green onion - 17.5

**IRON RANGER** | double pepperoni : extra cheese : marinara - 16.5

**GARDEN CITY** | portobellos : roasted red peppers : artichoke hearts : onion : spinach : pesto : mozzarella : feta : balsamic reduction - 18.5

**CHEESE PIZZA** | marinara : mozzarella - 13.5

**BYO** | marinara, *stout* bbq, pesto or roasted garlic : mozzarella - 13.5

- toppings - 2 each
- redneck italian sausage : canadian bacon

pepperoni : chicken : local bacon

roasted red peppers : red onion : green pepper

mushroom : portobello : tomato

pineapple : jalapeno : spinach

artichoke hearts : feta : extra cheese

## FAVORITES

**FISH TACOS** | flour tortillas : wild-caught, beer battered atlantic haddock : cheese : chipotle sour cream : shredded cabbage : tomato : green onion : tri-colored tortilla chips : salsa - 18.5    *hat trick hop IPA*

**FISH AND CHIPS** | wild-caught, beer battered atlantic haddock : beer battered fries : coleslaw : tartar sauce - 17.9    *rye sally rye IPA*

**BUFFALO CHICKEN STRIPS** | beer battered chicken breast tenders : beer battered fries : *IPA* buffalo sauce : bleu cheese crumbles : ranch dressing - 16.9    *hat trick hop IPA*    classic strips - 15.9

**MISSION MOUNTAIN RIB EYE** | hand-cut sixteen-ounce angus rib eye : mashers : house made chimichurri : seasonal vegetable - 42.9    *wakeboard wit*  
add *amber ale* sautéed onions and bleu cheese crumbles - 5.5

**CHICKEN ENCHILADAS** | local corn/flour blend tortillas : grilled chicken : melted cheese : green chile sauce : black beans : tri-colored tortilla chips : salsa - 17.9    *bear bottom blonde*

**VERDE PORK BURRITO** | shredded pork : green chile sauce : melted cheese : black beans : tri-colored tortilla chips : salsa - 18.9    *hi-line hazy*

**BREW KETTLE RIBS** | baby back ribs : *stout* bbq sauce : beer battered fries : coleslaw | half rack - 29.9    full rack - 39.9    *switchback stout*

**HUCKLEBERRY SALMON** | wild-caught alaska sockeye salmon, grilled medium rare\* : *wakeboard wit* huckleberry coulis : local organic goat cheese : mashers : seasonal vegetable - 26.9    *wakeboard wit*

**SMOKED BACON MAC N’ CHEESE** | local peppered bacon : montana made pasta : *amber ale* white cheddar cream sauce : shaved parmesan : green onion - 17.9    *yard sale amber ale*

**BISON TACOS** | local corn/flour tortillas : shredded bison : cabbage : verde salsa : sharp white cheddar : pickled red onions : tri-colored tortilla chips : salsa - 23.9    *hat trick hop IPA*

**POKE BOWL** | ahi tuna\* : steamed rice : sunomono salad : edamame : wonton chips : dynamite sauce : ginger soy sauce : furikake - 23.9    *hi-line hazy*    wild-caught alaska sockeye salmon, grilled medium rare\* - 24.9

## ‘RACK CLASSICS

choose a side of beer battered fries : coleslaw : side salad

**TAMARACK BREW BREAD** | au jus beef : mozzarella : red onion : green pepper : mushroom : spicy garlic aioli - 16.9    *yard sale amber ale*

**SALMON SANDWICH** | wild-caught, blackened alaska sockeye salmon, grilled medium rare\* : pepper jack : roasted red pepper aioli : lettuce : tomato : red onion : toasted nine grain - 21.9    *bear bottom blonde*

**FRENCH DIP** | au jus beef : melted swiss : locally baked baguette : *amber* au jus - 18.9    add beer braised onions or sautéed mushrooms - 1.5  
*yard sale amber ale*

**BRIE CHICKEN SANDWICH** | grilled chicken breast : baked brie : apple chutney : local applewood smoked bacon : toasted locally made bun : lettuce : tomato : red onion - 19.9    *sip ’n go naked apricot ale*

## BURGERS

with LTO on a toasted locally made bun.    choose a side of beer battered fries : coleslaw : side salad

**BIG SKY** | american-style kobe beef\* : cheddar : local bacon : beer battered onion ring : *stout* bbq sauce - 18.5    *switchback stout*

**BLEU AND BRIE** | american-style kobe beef\* : melted brie and bleu cheese - 18.5    add bacon - 2.5    *hi-line hazy*

**‘SHROOM AND SWISS** | american-style kobe beef\* : swiss cheese : garlic confit : beer braised onions : sautéed mushrooms - 17.5    *yard sale amber ale*

**TAMARACK CHEESEBURGER** | american-style kobe beef\* : cheddar, swiss, pepper jack, or mozzarella - 16.5    sub bleu cheese - 2    add bacon - 2.5  
*any tamarack ale*

**BISON\*** | local bitterroot bison : cheddar : beer braised onions - 19.9  
*hat trick hop IPA*

WE ARE PROUD TO FEATURE PRODUCTS FROM MONTANA FRIENDS AND FARMERS:

- wicked good farms - whitefish : ceres bakery - kalispell
- big dipper - missoula : daily’s bacon - missoula : trevino’s tortillas - billings
- montana flour and grains - fort benton : costa pasta company - great falls
- smoot honey company - power : bitterroot bison - stevensville
- stampede packing company - kalispell : malteurop - great falls
- western montana growers coop - flathead, jocko, mission, and bitterroot valleys

\*Eating raw or undercooked meats, poultry, seafood, shellfish, or eggs is delicious!  
But the State of Montana wants us to let you know that it may increase your risk of food borne illness.

An 18% gratuity will be added to parties of 12 or more.