

TAMARACK BREWING COMPANY

GLUTEN-FREE MENU

Items marked with "TGF" are Tamarack menu items modified to be gluten-free...
please be sure to mention "gluten-free" when ordering.

Please note: our tri-colored tortilla chips do not contain gluten,
but are cooked in oil that is used to cook items that may contain gluten.

Please be aware that while gluten-free items listed on this page are either gluten-free as prepared,
or modified to be gluten-free, our restaurant uses ingredients that contain all major FDA allergens
(peanuts, tree nuts, eggs, shellfish, milk, soy, and wheat).

Before placing your order, please inform your server if you have a food allergy
so that we can do our best to accomodate your needs.

TGF 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

TGF BREWERY BITES | gluten-free garlic brew
bread : pepperoni : mozzarella : marinara :
garlic - 14.9

TGF SPINACH ARTICHOKE DIP |
mozzarella : cream cheese : gluten-free garlic
brew bread : tortilla chips - 17.5

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

TGF SALADS

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

TGF COBB | romaine : bleu cheese crumbles : local
bacon : tomato : hard boiled egg - 17.9

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

TGF BAKED BRIE | spinach : baked brie : local bacon :
red onion : apple chutney : pecans - 17.9

TGF CLASSIC CAESAR | romaine : shaved parmesan :
house caesar dressing* - 12.5

ADD TO ANY SALAD

grilled or blackened chicken breast - 7
grilled or blackened wild alaska sockeye salmon* - 9



*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.

TAMARACK

BREWING COMPANY

GLUTEN-FREE MENU

TGF 12" PIZZAS

TGF 'RACK ATTACK | pepperoni : redneck italian sausage : tomato : red onion : mushroom : green pepper : marinara : mozzarella : shaved parmesan - 22.9

TGF MONTANAN | pepperoni : redneck italian sausage : local bacon : canadian bacon : marinara : mozzarella : shaved parmesan - 21.5

TGF IRON RANGER | double pepperoni : extra cheese : marinara - 19.5

TGF GARDEN CITY | portobellos : roasted red peppers : artichoke hearts : red onion : spinach : pesto : mozzarella : feta : balsamic reduction - 21.5

TGF CHEESE PIZZA | marinara : mozzarella - 16.5

TGF BYO | marinara, pesto or roasted garlic : mozzarella - 16.5 toppings - 2 each

redneck italian sausage : canadian bacon
pepperoni : chicken : local bacon
portobellos : red onion : green pepper
mushroom : roasted red peppers
artichoke hearts : tomato : pineapple :
jalapeno : spinach : feta : extra cheese



TGF 'RACK CLASSICS

TGF BURGERS and BREW BREADS are made using gluten-free buns and wraps. Our side salads are gluten-free; choose from house made GF dressings- honey jalapeno* : bleu cheese : ranch : house vinaigrette : huckleberry vinaigrette : caesar*

TGF TAMARACK BREW BREAD | au jus beef : mozzarella : red onion : green pepper : mushroom : spicy garlic aioli - 19.9

TGF SALMON SANDWICH | wild-caught, blackened alaska sockeye salmon, grilled medium rare* : pepper jack : roasted red pepper aioli : lettuce : tomato : red onion - 23.9

TGF TAMARACK CHEESEBURGER | american-style kobe beef* : cheddar, swiss, pepper jack, or mozzarella - 18.5 sub bleu cheese - 2 add bacon - 2.5

TGF BLEU AND BRIE BURGER | american-style kobe beef* : melted brie and bleu cheese - 20.5 add bacon - 2.5

TGF 'SHROOM AND SWISS | american-style kobe beef* : swiss cheese : garlic confit : sautéed mushrooms - 19.5

TGF BISON BURGER* | local bitterroot bison : cheddar - 22.9

TGF BRIE CHICKEN SANDWICH | grilled chicken breast : baked brie : apple chutney : local applewood smoked bacon : lettuce : tomato : red onion - 21.9

POKE BOWL | ahi tuna* : steamed rice : sunomono salad : edamame : furikake : dynamite sauce : ginger soy sauce - 23.9

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

MISSION MOUNTAIN RIB EYE | hand-cut sixteen-ounce angus rib eye : mashers : house made chimichurri : seasonal vegetable - 42.9

WILD SALMON RICE BOWL | wild-caught sockeye salmon, grilled medium rare* : steamed rice : sunomono salad : edamame : furikake : dynamite sauce : ginger soy sauce - 24.9

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