



STARTERS

BRIE & GARLIC

whole roasted garlic cloves, warm brie & rosemary tomatoes served with focaccia (v) \$17

PRETZEL STICKS

bavarian pretzel sticks served with whole grain mustard dip (v) \$10

WARM OLIVES

marinated kalamata & green olives served warm with hot honey drizzled focaccia (v) \$8

**olives contain pits*

BEEF TIPS

six oz grilled top sirloin tossed with chimichurri sauce. served with pickled veggies \$18

DISCO FRIES

french fries topped with brown gravy & cheese curds \$12

CAESAR FRIES

french fries topped with bacon, parmesan & green onion, drizzled with Hill's caesar dressing (gf) \$12

CHEESE CURDS

house fried cheese curds served with hot honey dipping sauce (v) \$9

PUB FARE

BONE IN WINGS

eight bone in chicken wings tossed in choice of buffalo, Hill's BBQ, garlic parmesan dry rub or hawaiian BBQ served with blue cheese or ranch, carrots and celery \$17

CHICKEN TAQUITOS

three corn tortillas filled with oaxaca cheese, fajita chicken, white onion, salsa verde & cilantro. deep fried, & served with chipotle sour cream & fresh lime \$16

**this dish cannot be modified*

CHICKEN STRIPS

5 chicken strips with french fries, ranch & ketchup \$16

COMFORT BOWLS

THE KALISPELL BOWL

mashed potatoes topped with sautéed wild mushrooms, caramelized onions, cheddar jack cheese blend & green onions (v) \$17

THE BARTOO BOWL

mashed potatoes, chicken strips, corn, brown gravy & cheddar jack cheese blend \$17

HANDHELDS

SERVED WITH CHOICE OF FRENCH FRIES OR MASHED POTATOES

HICKORY BURGER

kobe beef burger topped with hickory smoked bacon, cheddar cheese, crispy onions & Hill's BBQ, served on a potato bun \$19

HUCK BURGER

kobe beef burger topped with huckleberry bacon jam, brie cheese & greens, served on a potato bun \$19

PAPOOSE SANDO

roast beef & sautéed wild mushrooms, topped with brown gravy & truffle aioli, served on a baguette \$17

HAWAIIAN JERK CHICKEN SANDWICH

jerk marinated grilled chicken topped with grilled pineapple, apple slaw & hawaiian bbq sauce, served on focaccia bread \$17

QUESABIRRIA TACOS

three crispy corn tortillas filled with oaxaca cheese, beef birria, white onion & cilantro served with consomme dipping sauce & fresh lime \$18

**does not come with a side*

FRENCH DIP

roast beef & caramelized onions, served with swiss cheese & ale cream cheese on a baguette with au jus on the side \$19

ALL ITEMS WITH FRIES COME WITH KETCHUP

ADDITIONAL SAUCES ARE .50 EACH

ranch, chipotle sour cream, sriracha aioli, Hill's BBQ, buffalo, blue cheese, fry sauce
brown gravy (\$1), truffle aioli (\$1)

v=vegetarian gf=gluten free. please note, some menu items are gluten free, however, our kitchen is not a fully gluten free environment. consuming raw or undercooked meats, poultry, eggs, seafood or shellfish, while delicious, may increase your risk of foodborne illness.

SOUPS AND SALADS

available all day

CAESAR

artisan romaine head, fried capers, shaved parmesan & crouton crumbles topped with house-made caesar dressing drizzle
served with a lemon wedge \$14

add chicken \$6

BUFFALO CHICKEN

mixed greens tossed with buffalo ranch & bacon. topped with crispy chicken tenders & blue cheese crumbles \$17

CRANBERRY APPLE

mixed greens, cranberries, feta & apple slices served with an orange vinaigrette (gf/v) \$16

add chicken \$6

FRENCH ONION SOUP

caramelized onions, beef broth & bacon topped with a house-made crouton, provolone & brie cheeses
broiled to golden brown \$10

SOUP OF THE WEEKEND

ask your server for details!

bowl \$10 cup \$7



DINNER

available Friday & Saturday starting at 4 pm

HORS D'OEUVRES

STEAMED CLAMS

one pound of clams steamed in white wine, lemon juice & garlic, served with focaccia \$23

STUFFED PEPPERS

hungarian peppers stuffed with italian sausage & cream cheese, topped with chive olive oil & served with focaccia \$18

CHANTRELLE MUSHROOMS

local chanterelle mushrooms sautéed with onion & white wine, topped with parmesan, served with focaccia (v) \$16

ENTREES

start with a mixed greens or small caesar salad \$6 or french onion soup \$10

SHORT RIBS

braised short ribs topped with local wild mushroom bordelaise & fried onions
served with scalloped potatoes & broccolini \$42

RIBEYE

twelve oz seared ribeye topped with garlic compound butter, served with scalloped potatoes & brown butter sage root vegetables (gf) \$46
add caramelized onions \$2 add sautéed wild mushrooms \$4

LINGUINI AND CLAMS

house made white clam sauce with red pepper flakes & steamed clams tossed with squid ink pasta, topped with parsley & parmesan cheese
served with garlic bread \$32

BONE-IN PORK CHOP

bone-in pork chop marinated in a orange ginger glaze, served with bourbon apple chutney, scalloped potatoes & brown butter sage root
vegetables \$37

ROMESCO SALMON

7 oz crispy skin seared salmon topped with roasted pepper jam, corn & jalapeno relish served with lemon herb rice, broccolini & romesco
sauce \$36

MOREL LINGUINI

locally picked morel mushrooms, tossed with linguini in a morel mushroom cream sauce (v) \$28
add chicken breast \$6

*please inform your server of any allergies as menu descriptions do not include each ingredient present
\$5 split plate charge / 20% gratuity may be added to parties of 8 or more - no separate checks on parties of 8 or more*