



## STARTERS

### BRIE & GARLIC

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

### 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

### PRETZEL STICKS

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

### CHICKEN TAQUITOS

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

*\*this dish cannot be modified*

### WARM OLIVES

marinated olives served warm with honey drizzled focaccia (v) \$15

### BEEF TIPS

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

## PUB FARE

### 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

### CHICKEN STRIPS

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

## COMFORT BOWLS

### THE KALISPELL BOWL

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

### THE BARTOO BOWL

mashed potatoes, chicken strips, corn, brown gravy and 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 and 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)

# 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

### SEARED AHI

sesame seared ahi rare, with soba noodle salad & nori strips \$19

### WILD MUSHROOMS

local chanterelle & morel 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 horseradish crème fraîche & 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 seared salmon topped with roasted pepper jam, corn & jalapeno relish served with lemon herb rice, broccolini and romesco sauce

### MOREL LINGUINI

locally picked morel mushrooms sautéed, tossed with linguini in a 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*