

# TAMARACK BREWING COMPANY



## STARTERS

**KEG NACHOS** | black beans : cheese : jalapeno : black olives : tomato : green onion : salsa : sour cream - 29.9  
add pork carnitas, tequila chicken or guacamole - 4  
bison - 8 half nachos - 19.9

**PORK CARNITAS QUESADILLA** | green chile : black beans : cheese : salsa : sour cream - 14.9

**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 chiles : 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** | arugula : baked brie : local bacon : red onion : apple : IPA candied pecans : toasted crostini - 17.9

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

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

### ADD TO ANY SALAD

grilled or blackened chicken breast - 6.5

grilled or blackened wild alaska sockeye salmon\* - 8.5

buffalo chicken strips - 8.5

classic chicken strips - 7.5

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

## PIZZA

**'RACK ATTACK** | pepperoni : redneck italian sausage : tomato : red onion : mushroom : green pepper : marinara : mozzarella : parmesan - 19.5

**MONTANAN** | pepperoni : redneck italian sausage : local bacon : canadian bacon : marinara : mozzarella : 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

**BURRATA HEIRLOOM MARGHERITA** | marinara : fresh burrata cheese : heirloom tomatoes : fresh basil : balsamic reduction - 19.5

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

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

toppings - 1.9 each

redneck italian sausage : canadian bacon

pepperoni : chicken : local bacon

red onion : green pepper : mushroom : tomato

pineapple : jalapeno : arugula

extra cheese

## FAVORITES

**FISH TACOS** | flour tortillas : wild-caught, beer battered atlantic haddock : cheese : chipotle sour cream : shredded cabbage : tomato : tortilla chips : salsa - 17.9 *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 - 16.5 *hat trick hop IPA* classic strips - 15.5

**CHICKEN ENCHILADAS** | local corn/flour blend tortillas : grilled chicken : melted cheese : green chile sauce : black beans : tortilla chips : salsa - 17.5 *bear bottom blonde*

**VERDE PORK BURRITO** | shredded pork : green chile sauce : melted cheese : black beans : tortilla chips : salsa - 18.5 *hi-line hazy*

**MISSION MOUNTAIN RIB EYE** | hand-cut 16oz angus rib eye : mashers : grilled broccolini : house made chimichurri - 39.9 *wakeboard wit*

**CLARK FORK PUB FILETS** | two charbroiled bacon-wrapped angus petite steaks : garlic hop butter : mashers : grilled broccolini - 25.9 *switchback stout*

**SMOKED BACON MAC N' CHEESE** | local peppered bacon : montana made pasta : amber ale white cheddar cream sauce : shaved parmesan : green onion - 17.5 *yard sale amber ale*

**BISON TACOS** | flour tortillas : ground bison : cheese : chipotle sour cream : pico de gallo : shredded lettuce : tortilla chips : salsa - 19.9 *hi-line hazy*

**POKE BOWL** | ahi tuna\* : steamed rice : cucumber sunomono salad : sweet onion : dynamite sauce : ginger soy sauce : furikake - 22.9 *hi-line hazy*  
wild-caught alaska sockeye salmon, grilled medium rare\* - 23.9

## 'RACK CLASSICS

choose a side of beer battered fries : coleslaw : side salad  
substitute a cup of soup, half caesar, or garlic bleu fries - 3.5

**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\* : pepper jack : roasted red pepper aioli : lettuce : tomato : red onion : toasted *grist milling* wheat - 20.9 *bear bottom blonde*

**FRENCH DIP** | au jus beef : melted swiss : toasted *grist milling* baguette : amber au jus - 18.9 add beer braised onions or sauteed mushrooms - 1.5 *yard sale amber ale*

**BRIE CHICKEN SANDWICH** | grilled chicken breast : melted brie : balsamic bacon jam : arugula : tomato - 18.9 *sip n' go naked apricot ale*

**GARDEN CITY VEGGIE BURGER** | house made vegetarian chickpea and lentil patty : local micro greens : roasted red pepper aioli : cucumber : avocado : tomato : toasted *grist milling* roll - 16.5 *wakeboard wit*

## BURGERS

with LTO on a toasted locally made bun. choose beer battered fries : coleslaw : side salad  
substitute a cup of soup, half caesar, or garlic bleu fries - 3.5

**BIG SKY** | american-style kobe beef\* : cheddar : local bacon : beer battered onion ring : stout bbq sauce - 17.9 *switchback stout*

**BLEU AND BRIE** | american-style kobe beef\* : melted brie and bleu cheese - 17.9 *hi-line hazy*

**'SHROOM AND SWISS** | american-style kobe beef\* : swiss cheese : garlic confit : beer braised onions : sauteed mushrooms - 16.9 *yard sale amber ale*

**TAMARACK CHEESEBURGER** | american-style kobe beef\* : cheddar, swiss, pepper jack, or mozzarella - 15.9 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:

la petite outré bakery - missoula

big dipper - missoula : daily's bacon - missoula

montana flour and grains - fort benton : costa pasta company - great falls

smoot honey company - power : bitterroot bison - stevensville

stampede packing company - kalispell : timeless grains - ulm

malteurop - great falls : trevino's tortillas - billings

western montana growers coop - flathead, jocko, mission, and bitterroot valleys

grist milling and bakery - missoula : local bounty - bitterroot valley

\*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.