The ingredients of our menu are selected by flavor, distance traveled, and the relationships we have with the farmers and artisanal producers who are as thoughtful about their products as we try to be with ours. We do not get all of our food locally. Sourcing food locally and ethically is a challenge, the exact details of which would take a long conversation with several beers. Our simple goal is to do good, never overstating what we actually do, and encouraging you to ask what we actually do. This list does not include all of our food sources but does represent many of the local, independent, and hardworking people that make us proud to bring food to your table.

**PLANTS**
- **CABOLO’S ORCHARD** // Kuna, Idaho - Organic Popcorn & Produce
- **CANYON BOUNTY FARM** // Nampa, Idaho - Organic Whole Wheat Flour
- **DREAM CHOCOLATE** // Boise, Idaho - Organic Dark Chocolate
- **FIDDLE’S FOOD CAKE**
- **FIDDLER’S GREEN FARM** // Boise, Idaho - Organic Greens & Vegetables
- **H&H FARMS** // Boise, Idaho - Hothouse Tomatoes (Seasonal)
- **KINGS CROWN ORG** // King Hill, Idaho - Organic Potatoes, Produce
- **M&M HEATH FARMS** // Boise, Idaho - Organic Greens & Vegetables
- **PEACEFUL BELLY** // Boise, Idaho - Organic Squash, Peppers, Kale
- **PURPLE SAGE FARMS** // Middleton, Idaho - Organic Herbs & Greens

**BREAD**
- **ACME BAKESHOP** // Garden City, Idaho - Sourdough, Wheat, Focaccia, Rye & Baked Goods
- **BIGWOOD** // Ketchum, Idaho - Idaho Potato Buns

**DESSERTS**
- **BUTTERSCOTCH & BEIGNETS**
- **CHOCOLATE PEANUT BUTTER PIE**
- **FRIED HAND PIE**

**PRODUCTS OF BEASTS**
- **BALLARD FAMILY CHEESE** // Gooding, Idaho - Farmstead Cheese
- **CLOVERLEAF CREAMERY** // Buhl, Idaho - Closed Herd Milk & Cream
- **FIVE BEE HIVES** // Hailey, Idaho - Wildflower Honey
- **ROLLING STONE CHEVRE** // Parma, Idaho - Farmstead Goat Cheese
- **STEEL APIARIES** // Eagle, Idaho - Local Raw Honey

**BEASTS**
- **FLYING PIG FARM** // Kuna, Idaho - Whole Bar-b-Qeta Hogs (2 per week)
- **FISH BREEDERS OF IDAHO** // Hailey, Idaho - Trout
- **LAVA LAKES LAMB** // Hailey, Idaho - 100% Grassfed Lamb

**SPECIAL THANKS**
- I**Daho’s Bounty Boise, Idaho - Our local co-op food distributor & connection to a bunch of local farms not listed here.

**FIND US ON INSTAGRAM**
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**FIND US ON FACEBOOK**
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**KITCHEN HOURS:**
Sunday thru Wednesday
11:00 am - 11:00 pm
Thursday thru Saturday
11:00 am - 12:00 am
After that, check out the Late Night Menu!

**A FEW THOUGHTS ON FOOD**

**A SHOUT OUT TO THE FARMERS & ARTISTS**

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FRIES + CURDS = POUTINE
100% HOUSECUT LOCAL ORGANIC POTATOES, FRESH BALLARD CURDS
BITTERCREEK FRIES - housemade ketchup // $4.25
FRIED BALLARD CURDS - beer-battered heirloom curd, club sauce // $7.75
POLENTA FRIES - cumin-lime aioli // $7.50
CLASSIC POUTINE - fries, curds, house gravy, scallion, braised pork // $8.75
DUCKTINE - fries, curds, duck gravy, scallion, duck confit // $10.50
POLENTA POUTINE - polenta fries, curds, black beans, salsa, cruda, cotija // $8.75

CHIPS & SALSA BORRACHA - drizzle beans, salsa cruda, tortilla chips CWYOT // $4.75
IDAHO HUMMUS - Idaho chickpea, warm pita, kalamata olive, cucumber // $7.75
BLACK BEAN QUESADILLA - sweet potato, black bean, cheddar & jack, sour cream, chimichurri // $8.75
BACON & SAGE POPCORN - duck butter, parmesan // $3.75
FLASH FRIED SQUID - ginger sea slippage sauce, citrus gremolata, spicy aioli // $9.00
WILD SALMON CROQUETTES - citrus gremolata, spicy aioli // $9.00

FREE ALL-DAY SPECIAL
Greens or Caesar Salad — $6.75 —
Sub Wedge + $1.50

MACARONI & CHEESE - sharp cheddar, gouda, crispy onion // $9.75
add bacon // $2.00
add duck confit // $3.00
add chicken // $3.00

HALLUMI TACOS - carrot, habanero salsa, salsa cruda, cabbage slaw, side of drink Beans // $9.75

FISH TACOS - grilled white fish, lime-cilantro sauce, limeslaw, chips, salsa, cilantro // $9.75

MUSHROOM TACO - brown mushroom, roasted garlic, parmesan, salsa verde // $11.75

SALMON & CAESAR - wild Alaskan salmon, househar butter // $14.75

DON’T FORGET THE SIDES
HAND-CUT FRIES
HOUSE GREENS
CHOPPED CAESAR SALAD

POTATO CHOWDER // $3.75/4.75
BC HOUSE SALAD - greens or herbs, red wine vinaigrette // $7.75
BC CAESAR SALAD - chopped romaine, parmesan, croutons // $7.75
add chicken // $3.00

BUTTERLEAF WEDGE - bacon, crispy onion, tomato, smoked blue cheese, greenleaf, avocado, dressing, caraway rye // $11.75

BITTERCREEK BLT - bacon, tomato, greenleaf, avocado, tomato saloon sauce, sourdough // $10.75

100% GRASS FED BEEF & LAMB BECAUSE FEEDING LOTS DON’T COOL

SPICY LAMB BURGER - house ground lamb leg & shoulder, feta, crispy onion, jalapeno // $12.75
BLACK BEAN & SWEET POTATO BURGER - damish pearl-chili, pickled onion, lettuce, pickle, tomato, spicy mayo // $10.75
KIMCHI BURGER - fermented pepper bbq, cucumber, red onion, ginger sesame mayo // $11.75

Burgers are served on a Bigwood Idaho potato bun.