



## HEY, OUR FARMERS NEED YOUR HELP!

Our friends at Purple Sage Farm are one of Idaho's original organic farms. They've been at organic farming for 28 years -- way before it was cool. In fact, founder Tim collaborated with other farmers to organize the Idaho Organic Growers Association, which went on to develop the Idaho organic certification program established in 1990. Since then they have become figurative and literal fixtures at Bittercreek Alehouse (Figuratively 'cuz they're here all the time, literally 'cuz we have their photos on our wall). For you this is important because Purple Sage Farm is a big reason we're able to bring you flavorful, thoughtful, quality foods.

Recently extreme weather severely damaged many of their large hoop greenhouses, and those that remained had to be dismantled to prevent further damage. You can help by adding a small donation, of any amount, to the bottom of your bill. Hopefully, many small donations will net big results. 100% of donations will be used to repair the greenhouses that allow you to eat thoughtful local greens, herbs, and specialty produce for most of the year.

Thanks!

*The Bittercreek Team*

## A SHOUT OUT TO THE FARMERS & ARTISTS

### 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

**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** // Buhl, Idaho - Organic Potatoes, Dried Beans, Produce

**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 & Rustic Ciabatta

**BIGWOOD** // Ketchum, Idaho - Idaho Potato Buns

### 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

**STEELE APIARIES** // Eagle, Idaho - Local Raw Honey

### BEASTS

**FLYING PIG FARM** // Kuna, Idaho - Whole Kurobuta Hogs (2 per week)

**FISH BREEDERS OF IDAHO** // Hagerman, Idaho - Trout

**LAVA LAKES LAMB** // Hailey, Idaho - 100% Grassfed Lamb

**DESERT MOUNTIAN** // Hammett, Idaho - 100% Grassfed Beef for Burgers

### SPECIAL THANKS

**IDAHO'S BOUNTY** Boise, Idaho - Our local co-op food distributor & connection to a bunch of local farms not listed here.



## DESSERTS

THOUGHTFULLY PREPARED FROM SCRATCH IN THE BASEMENT BY A VERY MODEST PASTRY CHEF.

**BUTTERSCOTCH & BEIGNETS**  
housemade deep-fried doughnuts,  
hot butterscotch // \$7.25

**FRIED HAND PIE**  
chocolate-bourbon filling, vanilla frozen  
custard, house whipped cream // \$7.25

**MEYER LEMON TART**  
pistacio crust, coconut & lemongrass sorbet  
// \$7.25

**TOASTED MARSHMALLOW  
PANNA COTTA**  
peanut butter mousse, pretzel, crispy  
meringue // \$7.25

### FIND US ON INSTAGRAM

@BittercreekAlehouse

#BoiseFood #WholeBeastCuisine

### FIND US ON FACEBOOK

Facebook.com/BittercreekAlehouse

### 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!

# FRIES + CURDS = POUTINE

**100% HOUSECUT LOCAL ORGANIC  
POTATOES, FRESH BALLARD  
CURDS**

**BITTERCREEK FRIES -**  
housemade ketchup // \$4.25

**FRIED BALLARD CURDS -**  
beer-battered cheddar curd,  
club sauce // \$7.75

**POLENTA FRIES -**  
cumin-lime aioli // \$7.50

**CLASSIC POUTINE -**  
fries, curds, house gravy, scallion,  
braised pork // \$8.75

**POLENTA POUTINE -**  
polenta fries, curds, black beans,  
salsa, cruda, cotija // \$8.75

# SNACKS

**CHIPS & SALSA BORRACHA -**  
drunk 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 // \$5.75

**FLASH FRIED SQUID -**  
ginger soy dipping sauce // \$9.00

**WILD SALMON CROQUETTES**  
chives, red pepper, sesame-ginger aioli  
// \$8.50

**PORK & SEEDS -**  
seared rare tenderloin,  
alehouse mustard, fried sage // \$9.75

**BUFFALO'S ANCHOR BAR WINGS**  
Frank's hot sauce, butter // \$12.50

## BOARDS

**VON BROTTZEITTELLER -**  
A rotating selection of cured meats  
served with house pickles, mustard,  
Ballard Farms danish pearl // \$14.75

**TROUT BOARD -**  
horseradish fromage blanc, garlic,  
capers, onion, cracker // \$12.75

**CHEESE BOARD\* -**  
Rollingstone chevre, barely buzzed  
coffee cheddar, Humboldt Fog //  
\$14.75

# SOUP & SALAD

**POTATO CHOWDER** // \$3.75/4.75

**BC HOUSE SALAD -**  
greens & herbs, red wine vinaigrette  
// \$4.75

**BC CAESAR SALAD -**  
chopped romaine, parmesan,  
crouton // \$7.75  
add chicken // \$3.00

**BUTTERLEAF WEDGE -**  
bacon, crispy onion, sun-dried tomato,  
smoked blue cheese, buttermilk chive  
// \$7.75

**SMOKED TROUT SALAD -**  
pickled cucumber, egg, shaved fennel,  
capers, crispy onion, horseradish  
vinaigrette // \$12.75

**CHICKEN APPLE WALNUT\* -**  
smoked blue cheese, shallot-basil  
vinaigrette // \$11.75

**CLASSIC COBB SALAD -**  
avocado, egg, bacon, tomato,  
smoked blue cheese, grilled chicken,  
red wine vinaigrette // \$12.75

**GINGER SESAME SALAD -**  
mixed greens, toasted almond,  
sesame seeds, garlic-ginger vinaigrette  
choice of kobe steak or  
seared albacore tuna // \$14.25

## ALL-DAY SPECIAL

Greens or Caesar Salad  
with Cup of Soup

— \$6.75 —

Sub Wedge  
— \$1.50 —

HEADS UP: The state of Idaho requires us to inform you that consuming raw  
or uncooked foods may kill you.

GLUTEN FREE preparations are available on many dishes. Ask your server.  
MENU ITEMS WITH AN \* contain tree nuts

# SANDWICHES

**COMES WITH A SIDE, YEAH!**

**GREEK VEGGIE PITA -**  
feta, kalamata, cucumber, tzatziki,  
sun-dried tomato, red onion hummus  
// \$9.50

**ALEHOUSE GRILLED CHEESE -**  
cheddar, gruyere & goat cheese, basil,  
tomato chutney, Acme  
sourdough bread // \$9.75  
add bacon // \$2.00

**TURKEY SWISS & BACON -**  
turkey, honey bourbon mustard,  
saloon sauce, pickle, greenleaf,  
sourdough // \$11.75

**BEEF AU JUS -**  
thinly sliced ribeye, provolone,  
saloon sauce, thyme au jus,  
focaccia // \$12.75

**CHICKEN WISEGUY\* -**  
house pesto, tomato chutney, provolone,  
ciabatta // \$10.75

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

**SPICY THAI CHICKEN PITA**  
cheddar, tzatziki, lettuce // \$9.75

**ALBACORE TUNA SANDO -**  
seared medium rare Oregon Albacore  
tuna, crisp vegetable slaw, Bigwood  
potato bun, sesame ginger aioli //  
\$12.75

**PULLED PORK -**  
habanero & sarsparilla bbq sauce,  
saloon sauce, crispy onion, provolone,  
house pickles, potato bun // \$11.25

**KENTUCKY HOT BROWN -**  
turkey breast, applewood smoked  
bacon, sourdough, mornay sauce,  
scallions // \$11.75

**THE REUBEN -**  
brisket, sauerkraut, gruyere, russian  
dressing, caraway rye // \$11.75

**CHICKEN VERDE -**  
roasted anaheim, cougar pepper  
jack, bacon, green leaf, saloon sauce,  
Bigwood potato bun // \$11.75

# BURGERS

**BITTERCREEK BURGER -**  
house ground Desert Mountain Idaho  
chuck & brisket, pickle, lettuce, onion,  
saloon sauce // \$10.25  
*add applewood smoked bacon // \$2.00*  
*add tillamook cheddar, danish pearl,*  
*pepper jack, or smoked blue // \$1.25*

**HUNTSMAN BURGER -**  
house grind, british huntsman of  
gloucester cheddar & stilton bleu,  
pickle, lettuce, onion,  
applewood smoked bacon,  
saloon sauce // \$13.50

**MUSHROOM BURGER -**  
house grind, bourbon braised  
mushrooms, emmi gruyere,  
chimichurri // \$12.50

**BURATTA BURGER -**  
house grind, pesto, pomodoro, basil,  
arugula // \$12.50  
add bacon // \$2.00

**BITTER "GREEK" -**  
house ground lamb, sun-dried tomato,  
pepperoncini, red onion, arugula, feta,  
tzatziki // \$13.75

**100% GRASS FED BEEF &  
LAMB BECAUSE FEED LOTS  
AREN'T COOL.**

**SPICY LAMB BURGER -**  
house ground lamb leg & shoulder, feta,  
crispy onion, jalapeno // \$13.75

**BLACK BEAN &  
SWEET POTATO BURGER -**  
danish pearl cheddar, pickled onion,  
lettuce, pickle, spicy mayo // \$10.75

**SHORTRIB BURGER -**  
house grind burger, pinot-braised short  
rib, arugula, saloon sauce // \$13.50

*Burgers are served on  
a Bigwood Idaho potato Bun.*

## DON'T FORGET THE SIDES

HAND-CUT FRIES

HOUSE GREENS

CHOPPED CAESAR SALAD

# PIZZA

**MARGHERITA -**  
mozzarella, basil,  
san marzano sauce // \$13.75

**MUSHROOM -**  
seasonal mushroom blend, truffle oil,  
shallot, gruyere, rocket greens,  
garlic, parmesan // \$14.75

**SAUSAGE -**  
house sausage, roasted sweet pepper,  
fennel, san marzano, whole milk mozz  
// \$14.50

**PEPPERONI -**  
san marzano, whole milk mozz //  
\$14.50

**SHORTRIB BURGER -**  
pickled onion, arugula, parmesan //  
\$14.25

## DINNER & PIZZA

**5:00 PM - 10:00PM**

*Because before 5 p.m. our oven  
isn't hot and the sautee cooks are  
still asleep.*

# DINNER

**ROSEMARY SEARED  
IDAHO TROUT -**  
pancetta lardon, hard cider beurre blanc,  
root vegetable puree // \$19.50

**WHOLEBEAST HOG CHOP -**  
Flying Pig Farm berkshire chop, creamy  
polenta, miso caramel apple sauce,  
pickled apple // \$22.75

**STEAK FRITES -**  
16oz charbroiled ribeye, herb butter,  
parmesan herb fries // \$28.00

BLACK BEAN QUINOA SALAD

OLD FASHIONED SLAW\*

CHOWDER

SEASONAL VEGGIES

DRUNK BLACK BEANS

WEDGE SALAD + \$1.50

SEEDS // ESTABLISHED 1995 // NORRHWEST ALES & FOOD // BOON & SEMA USEMORRON