



A FEW THOUGHTS ON FOOD

We curate this menu on the basis of 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 and several beers to elaborate on. Our goal then, 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.

DESSERTS

BUTTERSCOTCH & BEIGNETS
housemade deep-fried doughnuts,
hot butterscotch // \$7.50

CHOCOLATE CAKE
orange whipped cream // \$5.00

BRULEE CHEESECAKE
berry sauce // \$7.50

HOUSE MADE SCOOPS
// \$5.00
- see server for current selections

FIND US ON INSTAGRAM

@BittercreekAlehouse

#beer #family #boise #food

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!

A SHOUT OUT TO THE FARMERS & ARTISTS

PLANTS

CABOLO'S ORCHARD // Kuna, Idaho
- Organic Produce

DREAM CHOCOLATE // Boise, Idaho -
Organic Dark Chocolate

FIDDLER'S GREEN FARM // Boise,
Idaho - Organic Greens & Vegetables

H&H FARMS // Boise, Idaho - Hothouse
Tomatoes (Seasonal)

EAGLE CREEK ORCHARD //
Richland, OR - Organic Tree Fruit

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, Focaccia &
Rustic Ciabatta

BIGWOOD // Ketchum, Idaho - Idaho
Potato Buns. Rye & Whole Grain

GLUTEN FREE GALAXY // Boise, Idaho
Gluten Free Buns

PRODUCTS OF BEASTS

BALLARD FAMILY CHEESE //
Gooding, Idaho - Farmstead Cheese

CLOVERLEAF CREAMERY // Buhl,
Idaho - Closed Herd Milk & Cream

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.



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 // \$8.25
Pro Tip: get 'em buffalo style

POLENTA FRIES
cumin-lime aioli // \$7.75

CLASSIC POUTINE
fries, curds, house gravy, scallion, braised pork // \$9.50

POLENTA POUTINE
polenta fries, curds, black beans, salsa cruda, cotija // \$9.50

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, cheddar, jack, lime crema, salsa cruda, salsa verde // \$8.75

FLASH FRIED SQUID
spicy aioli // \$9.50

WILD SALMON CROQUETTES
chives, red pepper, sesame-ginger aioli // \$9.25

PORK & SEEDS
charred tenderloin, alehouse spicy mustard, fried sage // \$10.50

BUFFALO'S ANCHOR BAR WINGS
Frank's hot sauce, butter // \$12.75

TROUT BOARD
horseradish fromage blanc, egg, garlic, capers, onion, house cracker, ACME baguette // \$14.00

SANDWICHES

COMES WITH A SIDE, YEAH!

GREEK VEGGIE PITA
feta, kalamata, cucumber, tzatziki, tomato, red onion, hummus // \$9.75

INSIDE & OUT GRILLED CHEESE
cheddar & jack cheese-y crust, gooey mozz & emmentaler middle // \$9.75
add bacon // \$2.00

TURKEY SWISS & BACON
honey bourbon mustard, saloon, pickle, greenleaf, sourdough // \$12.75

BEEF AU JUS
thin sliced ribeye, provolone, saloon, thyme au jus, focaccia // \$14.25

CHICKEN VERDE
roasted anaheim, pepper jack, bacon, lettuce, spicy aioli, salsa verde, Bigwood potato bun // \$12.75

SPICY THAI CHICKEN PITA
cheddar, tzatziki, lettuce, cherry tomato, pickled onion // \$9.75

PULLED PORK
braised Idaho Kurobuta, alehouse bbq, crispy onion, provolone, pickles, saloon sauce, potato bun // \$11.75

THE REUBEN
corned beef brisket, sauerkraut, gruyere, russian dressing, caraway rye // \$12.75

TACOS

HALLOUMI TACOS
chimichurri, carrot habanero, salsa cruda, cabbage slaw, corn tortillas, side of drunk beans // \$9.75

FISH TACOS
line-caught MSC certified Alaskan Cod, salsa verde, radish slaw, spicy aioli, flour tortillas // \$11.75

STREET TACOS
braised hog, carrot habanero, cotija, chimichurri, salsa cruda, corn tortillas, // \$9.75

SOUP & SALAD

POTATO CHOWDER // \$3.75/4.75

BC HOUSE SALAD
mixed greens, radish, cucumber, house crouton, choice of dressing // \$5.25

BC CAESAR SALAD
chopped romaine, parmesan, crouton // \$8.75
add chicken // \$3.25

WEDGE
bacon, crispy onion, cherry tomato, smoked bleu cheese, buttermilk chive dressing // \$8.25

APPLE WALNUT SALAD*
mixed greens, smoked bleu cheese, shallot-basil vinaigrette // \$9.00
add chicken // \$3.25

CLASSIC COBB SALAD
mixed greens, avocado, egg, bacon, cherry tomato, smoked bleu cheese, grilled chicken, house vinaigrette // \$13.50

SMOKED TROUT SALAD
mixed greens, pickled cucumber, egg, shaved fennel, red onion, capers, crispy onion, horseradish vinaigrette // \$13.50

Dressings:
shallot-basil vinaigrette, bleu cheese, horseradish vinaigrette, buttermilk chive, or red wine vinaigrette

SPECIALS

ALL-DAY SPECIAL
mixed greens, or Caesar salad with cup of soup // \$7.75
sub wedge // \$1.50

MACARONI & CHEESE
sharp white cheddar, gruyere, mozzarella, herb and bread crumb crust // \$9.75
add bacon // \$2.00
add chicken // \$3.25

FISH & CHIPS*
line-caught MSC certified Alaskan Cod, old-fashioned slaw, house tartar sauce, hand-cut fries // \$13.75

SALMON & CAESAR*
wild Alaskan salmon, hazelnut butter // \$14.75

BURGERS

BITTERCREEK BURGER
pickle, green leaf, onion, saloon sauce // \$10.75
add Tillamook cheddar, danish pearl, pepper jack, or smoked bleu // \$1.25

BACON CHEESEBURGER
pickle, green leaf, onion, saloon sauce choose one: Tillamook cheddar, danish pearl, pepper jack, or smoked bleu // \$13.75

HUNTSMAN BURGER
british huntsman of gloucester cheddar & stilton bleu, pickle, green leaf, onion, applewood smoked bacon, saloon sauce // \$14.75

- HOUSE GROUND CHUCK & BRISKET
- 100% GRASS FED BEEF & LAMB

BLACK BEAN & SWEET POTATO BURGER
danish pearl cheddar, pickled onion, green leaf, pickle, spicy mayo // \$10.75
Pro Tip: get it lamb style

SPICY LAMB BURGER
house grind lamb leg & shoulder, feta, crispy onion, jalapeno, green leaf, pickle // \$14.75

Burgers are served on a Bigwood Idaho potato bun. OR Gluten Free Bun - \$1

DON'T FORGET THE SIDES

HAND-CUT FRIES
HOUSE GREENS
CHOPPED CAESAR SALAD

DINNER

5:00PM - 10:00PM

WHOLEBEAST HOG CHOP
Flying Pig Farm berkshire chop, porked beans, apple cider gastrique // \$23.50

STEAK FRITES
14oz charbroiled ribeye, herb butter, fries // \$25.00

BLACK BEAN QUINOA SALAD
OLD FASHIONED SLAW*
CHOWDER
DRUNK BLACK BEANS
WEDGE SALAD + \$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

BEER FRIENDLY FOOD // ESTABLISHED 1995