

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 red hot sauce, butter // \$12.75
Pick from: old fashioned, bleu cheese, or ranch dippin' sauces.
(we *highly* recommend the old fashioned)

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, diced 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, diced 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, diced 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, diced tomato, smoked bleu cheese, grilled chicken, kalamata olive, 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, hot house tomato, saloon sauce // \$10.75
add Tillamook cheddar, danish pearl, pepper jack, or smoked bleu // \$1.25

BACON CHEESEBURGER
pickle, green leaf, onion, hot house tomato, 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, hot house tomato, applewood smoked bacon, saloon sauce // \$14.75

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

BLACK BEAN & SWEET POTATO BURGER
danish pearl cheddar, pickled onion, hot house tomato, 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, tzatziki // \$14.75

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

DON'T FORGET THE SIDES

HAND-CUT FRIES
HOUSE GREENS
CHOPPED CAESAR SALAD

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