

## FRIES, CURDS, POUTINE

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

**BITTERCREEK FRIES**  
housemade ketchup // \$4.50

**FRIED BALLARD CURDS**  
beer-battered cheddar curd, club sauce // \$8.75  
*Pro Tip:* get 'em buffalo style

**POLENTA FRIES**  
cumin-lime aioli // \$8.25

**CLASSIC POUTINE**  
fries, curds, house gravy, scallion, braised pork // \$9.75

**POLENTA POUTINE**  
polenta fries, curds, black beans, salsa cruda, cotija // \$9.75

## SNACKS

**CHIPS & SALSA BORRACHA**  
drunk beans, salsa cruda, tortilla chips // \$4.75

**IDAHO HUMMUS**  
Idaho chickpea, warm pita, tomato, red onion, garlic herb sauce, crispy masala chickpeas // \$7.75

**BLACK BEAN QUESADILLA**  
sweet potato, cheddar, jack, lime crema, salsa cruda, salsa verde // \$9.50

**CRISPY FRIED CALAMARI**  
nuoc cham, spicy mayo // \$9.50

**BUFFALO'S ANCHOR BAR WINGS**  
Frank's red hot sauce, butter // \$12.75  
*Served with your choice:* bleu cheese, ranch, or old fashioned dressings

**TROUT BOARD**  
horseradish chevre, pickled vegetables, roasted garlic, rye crackers, sauce gribiche, ACME baguette // \$14.50

**WILD SALMON CROQUETTES**  
chives, red pepper, sesame-ginger aioli // \$9.75

## SANDWICHES

**COMES WITH A SIDE, YEAH!**

**GREEK VEGGIE PITA**  
feta, kalamata, cucumber, tzatziki, marinated tomato, pickled onion, hummus // \$9.75

**INSIDE & OUT GRILLED CHEESE**  
cheddar & jack cheese-y crust, gooey mozz & Gruyère middle // \$10.50  
add bacon // \$2.00

**SPICY THAI CHICKEN PITA**  
cheddar, tzatziki, lettuce, marinated tomato, pickled onion // \$10.50

**TURKEY SWISS & BACON**  
honey bourbon mustard, saloon sauce, pickle, green leaf, sourdough // \$12.75

**BLT**  
salted H&H hot house tomato, bacon, green leaf, avocado spread, saloon sauce, grilled sourdough // \$10.75

**CRISPY CAYENNE CHICKEN**  
fried chicken, buffalo sauce, old fashioned slaw, spicy mayo, brioche bun // \$12.50

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

**PULLED PORK**  
braised Idaho Kurobuta, alehouse bbq, crispy onion, provolone, pickles, saloon sauce, brioche bun // \$12.50

**THE REUBEN**  
corned beef brisket, sauerkraut, Gruyère, russian dressing, caraway rye // \$13.75

**BEEF AU JUS**  
thin sliced ribeye, provolone, saloon sauce, thyme au jus, Acme pretzel roll // \$14.75

## SOUP & SALAD

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

**BC HOUSE SALAD**  
mixed greens, radish, cucumber, house crouton, choice of dressing // \$5.75

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

**WEDGE**  
chopped bacon, tomato, Maytag bleu cheese, green onion, bleu cheese dressing // \$8.25

**CHOPPED KALE SALAD\***  
farro, toasted almonds, feta, dried cherries, warm bacon vinaigrette // \$TBD

**APPLE WALNUT SALAD\***  
mixed greens, smoked bleu cheese, shallot-basil vinaigrette // \$9.50  
add chicken // \$3.25

**CLASSIC COBB SALAD**  
mixed greens, avocado, egg, bacon, diced tomato, Maytag bleu cheese, grilled chicken, house vinaigrette // \$14.50

**SMOKED TROUT SALAD**  
mixed greens, fried capers, egg, pickled red onion & cucumber, horseradish vinaigrette // \$13.75

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

## ALEHOUSE SPECIALS

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

**MACARONI & CHEESE**  
sharp white cheddar, Gruyère, mozzarella, herb and bread crumb crust // \$10.50  
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

**STEAK FRITES**  
14oz charbroiled ribeye, herb butter, fries // \$26.00

## GRASS-FED BURGERS

**SERVED ON A BIGWOOD BRIOCHE BUN**

**BITTERCREEK BURGER**  
pickle, green leaf, onion, hot house tomato, saloon sauce // \$11.50  
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

**LAVA LAKES LAMB BURGER**  
house ground & spiced lamb leg & shoulder, pickled onion & cucumber, tomato, feta, tzatziki, green leaf // \$14.75

**BLACK BEAN & SWEET POTATO BURGER\***  
pickle, green leaf, Hot House tomato, Danish pearl, pickled onion, spicy mayo // \$11.50

*Burgers are cooked to medium, unless you like it different. In which case - lets do it.*

*Substitute Gluten Free Bun - \$1.50*

### WE ARE PROUD TO SERVE

100% House Ground Grass-Fed Beef & Lamb from

- *Desert Mountain Beef & Lava Lakes Lamb*

Hear it straight from our friends & ranchers:  
BittercreekAlehouse.com

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