

ENTREE SALADS

CLASSIC COBB SALAD

Smoked Bacon, Bell Pepper, Avocado, Boiled Egg, Rogue Bleu, Balsamic... \$9.50 *

SESAME SALAD

Crisp Veggies, Fried Wontons, Toasted Almonds, Sesame Seeds, Szechwan Dressing... \$8.50

APPLE WALNUT SALAD

Sliced Apples, Candied Walnuts, Rogue Bleu, Shallot & Basil Vinaigrette... \$9 *

— Add Salmon for \$6 | Add Chicken for \$4 —

SMALL PLATE SPECIALS

LOCAL CHEESE PLATE

With Accompaniments
All Three Cheeses... \$15
One Cheese... \$6

HERB SALMON CAKES

with Brussel Sprout Slaw... \$8

SMOKED IDAHO TROUT

Roasted Garlic, Horseradish Fromage Blanc, Capers, Onion, Housemade Crackers... \$11 *

PORK & SEEDS

Sweet Marinated Pork Tenderloin, Housemade Beer Mustard... \$9 *

BIG PLATE SPECIALS

MAC & CHEESE

White Cheddar Sauce, Macaroni... \$10
With Grilled Porter Marinated Chicken... \$14

PACIFIC COD FISH & CHIPS

With House Made Tartar, Coleslaw, Fries... \$10.50

CHARBROILED ALASKAN SALMON

Sweet Hazelnut Butter, Caesar Salad... \$14 *

STEAK & FRIES

8 oz. New York, Herb Butter, Housecut Fries... \$19 *

SIDES

with a la carte prices

HOUSEMADE IDAHO FRIES... \$4

POTATO SALAD... \$3.50

QUINOA BLACK BEAN SALAD... \$3

SEASONAL VEGETABLE... \$3.50

POTATO CHOWDER... \$4

DAILY SOUP... \$4

SANDWICHES

half | whole
& Burgers Served on Gaston's Fresh Breads
With Your Choice Of Side Or Salad
(Wedge Salad Add \$1.50).

TURKEY & CHEDDAR

House Roasted Idaho's A+ Ranch
Turkey Breast, Ballard Cheddar,
Lettuce, Onion, Mayo,
Grilled Sourdough... \$6.50 | \$9.50
Add Applewood Smoked Bacon... \$1.50

TEMPEH REUBEN

Soy-Marinated Tempeh, Housemade
Caraway Sauerkraut, Ballard Swiss,
Dijon, Grilled Rye... \$5.50 | \$7.50

CHICKEN SALAD SANDWICH

Chicken Salad with Red Onion, Fennel,
Celery, Zucchini & Mayo on
Wheat Toast... \$6 | \$8

PULLED PORK SANDWICH

Slow Roasted Pork, Grilled Onion,
Pickled Jalapeño, Lettuce, Cilantro,
Citrus Mayo, Baguette ... \$10

HAM, SWISS & HONEY MUSTARD

Niman Ham, Ballard Swiss, Chive-Honey Mustard,
Grilled Sourdough... \$6.50 | \$9.50

SPICY THAI CHICKEN PITA

White Cheddar, House Tzatziki,
Crisp Lettuce... \$8

BITTERCREEK BLT

Applewood Smoked Bacon, Romaine,
Hass Avocado, Sundried Tomato Mayonnaise,
Grilled Sourdough... \$6.25 | \$8.75

CHICKEN WISEGUY

Grilled Chicken, Basil Pesto,
Balsamic Tomato, Mozzarella,
Parmesan Cheese, House Focaccia... \$6.50 | \$9.75

CORNED BEEF REUBEN

Grass-Fed Brisket, Ballard Swiss,
Housemade Caraway Sauerkraut,
Russian Dressing, Grilled Rye... \$7 | \$11

ALEHOUSE BEEF AU JUS

Grassfed Roast Beef, Bell Pepper,
Red Onion, Mozzarella, White Cheddar,
Horseradish Mayonnaise, Brutti Bun, Au Jus... \$12

ALEHOUSE BURGERS

100% Grass Fed & Finished Local Beef,
Lettuce, Onion, & Horseradish Mayonnaise
on Gaston's Burger Bun.

BC HAMBURGER ... \$9.50 *

Add Applewood Smoked Bacon... \$1.50

Add White Cheddar or Rogue Bleu... \$1.50

PANCETTA & FRIED EGG

Housemade Stone Ground Mustard,
White Onion... \$12 *

SPICY LAMB BURGER

Feta, Crispy Onion & Jalapeño... \$11

Add Applewood Smoked Bacon... \$1.50

PASTRAMI BURGER

Housemade Pastrami, Red Onion,
Horseradish Mustard, Pickles, Swiss... \$14

HUNTSMAN BURGER

Huntsman Cheese & Bacon... \$13 *

BLACK BEAN & SWEET POTATO BURGER

Cheddar, Lettuce, Dill Pickle,
Sauteed Onions & Peppers, Spicy Mayo... \$8

TURKEY BURGER

Brussel Sprout & Beer Mustard Slaw... \$10.50 *

DESSERTS!

By Pastry Chef Jami Gott

FRESH GINGER CAKE

\$6

Cream Cheese Icing, Frozen Citrus
Custard, Gingersnap Wafer

CRANBERRY PISTACHIO PARFAIT

\$6

Cranberry Sherbet, Pistachio Cream, Toasted
Meringue, Pistachio Tuile Cookie

BEIGNETS & BUTTERSCOTCH

\$6

Deep Fried Doughnuts, Butterscotch
Dipping Sauce

BITTERSWEET BRIOCHE PUDDING

\$6

Housemade Brioche, Bittersweet Custard,
Chocolate Wafer Cookie (served warm)

FLOURLESS CHOCOLATE TORTE

\$6

Bittersweet Ganache Glaze, Buttermilk
Chocolate Chip Ice Cream, Chocolate Sauce

PEAR HAZELNUT MOUSSE

\$6

Soft Hazelnut Cookie Crust, Spiced Pear
Mousse, Honeyed Pear Sauce, Spice Cookie

* THIS DISH IS, OR CAN BE PREPARED, GLUTEN FREE

APPETIZERS Apps are **HALF-PRICE** during Low Power Happy Hour, Monday-Friday from 4-6 (Dine-In Only, Please)

CHIPS & SALSA

Housemade Yellow Corn Tortilla Chips,
Housemade Salsa... \$4 *

POUTINE

Local Organic Fries, Ballard
Cheese Curds, Smoked Turkey Gravy... \$8

BRANDY-SEARED HALLOUMI

Pickled Apples, Fresh Mint,
Homemade Crackers... \$9 *

SWEET POTATO QUESADILLA

Black Beans, Sweet Corn, Jalapeño,
Onion, White Cheddar, Sour Cream... \$8

ANCHOR BAR BUFFALO WINGS

Frank's Red Hot & Melted Butter,
Rogue Bleu Dressing, Veggie Sticks... \$10 *

STREET TACOS (two)

Chimichurri Marinade, Extremely Hot
Habañero-Carrot Salsa...
Steak \$8 | Pork \$7 | Chicken \$6

HUMMUS & PITA

Ballard Feta, Kalamata Olive,
Cucumber... \$7 *

POLENTA FRIES

with Jalapeños, Red Peppers, and Onions,
Cumin Lime Aioli... \$6

SALADS

HOUSE GREENS

with Ranch, Bleu Cheese, Honey Dijon,
Szechwan, Balsamic Vinaigrette, or
Shallot & Basil Vinaigrette... \$5 | \$7 *

WEDGE OF BUTTERLEAF

Fried Leeks, Shaved Parmesan-Reggiano,
Ranch ... \$5 *

CAESAR SALAD ... \$5 | \$7

ALL DAY SPECIAL

Small Caesar Salad with a
Daily Soup or Chowder... \$6.50



COMING SOON, THE
*Dark Daze of
December*

STOUT MADNESS, EVERY MONDAY

ASK YOUR SERVER FOR DETAILS

BITTERCREEK ALEHOUSE | 246 N. 8TH STREET, DOWNTOWN BOISE | (208) 345-1813

The State of Idaho requires that we warn you of the following: consuming raw or undercooked ingredients may kill you.

BITTERCREEK ALEHOUSE **FOOD MENU**

OUR LOCAL FOOD SOURCES

Idaho's Bounty
Cloverleaf Creamery
Morning Owl Farms
Meadowlark Farms
Turkey Ridge Farms
A+ Ranch
Idaho Honey Jack Terry
Sweet Honey
Ballard Family Cheese
Rolling Stone Chevre
McClaskeys

Purple Sage Farms
H&H Farms
Canyon Bounty Farm
Gastons Bakery
Big Wood Artisanal Bread
Fish Breeders of Idaho
Homestead Natural Foods
Blue Sage Farm
Lava Lake Lamb
M&M Heath Farms
Teton Waters Ranch

Kings Crown Organics
Global Gardens
Common Ground Farm
Williamson Orchards
Peaceful Belly
Rice Family Farms
Earthly Delights
Sweet Valley Organics
The Berry Ranch
Eagle Creek Orchards
Robbins Family Farms

JANUARY 6, 2012