

BELTON TAPROOM MENU

Salmon Rillettes

Rustic French style wild caught salmon paté, served with truffle crème fraiche and bagel chips

\$9

Mediterranean Sampler for Two

House made hummus & roasted red pepper white bean basil puree with tzatziki, spinach feta pinenut fatayer, served with grilled naan

\$12

Montana Mini Burger

Filet and elk burgers with roasted onions, mushrooms and creamy gorgonzola served on a pretzel roll with herb aioli

\$11

Antipasti Plate

Assorted cured Italian salumi's with mortadella smear, marinated artichokes, country olives, mozzarella, caper berries, served with tomato jam & herb crackers

\$14

**** Fresh Field Salad ****

Buffalo Mozzarella, basil, strawberries, candied walnuts, mixed greens with balsamic vinaigrette

Half ~ \$7 or Full ~ \$13

**** Harvest Salad ****

Roasted apples & onions, walnut bacon brittle and crumbled bleu cheese tossed with baby spinach and balsamic vinaigrette

Half ~ \$7 or Full ~ \$13

Pork Torta

Toasted roll with shredded pork asado, roasted onions & peppers, melted Chihuahua cheese, slaw, pickled onions, salsa & avocado crema

\$12

Southern Chicken Sub

Pimento chicken salad with peppadew peppers, Montana farmhouse cheddar, grilled green tomatoes, crisp lettuce & thick cut bacon

\$12

Steak Sandwich

Sliced beef on focaccia bread with roasted mushrooms & onions, melted muenster, spicy tomato jam & truffled horseradish cream

\$13

Fish Tacos

Jalapeno chimichurri marinated mahi-mahi, with slaw, pickled onions, black beans, mango habanero mojo, salsa & avocado crema

\$13

Vegetarian Banh Mi

Seared marinated tofu on French roll with asian slaw, pickled daikon, sliced cucumber, jalapeno with roasted citrus vinaigrette & sambal drizzle

\$11

Soup of the Day

Cup \$4 Bowl \$5

House Salad

\$4

THIRST QUENCHERS

Flathead Lake Huckleberry Soda ~ \$3
Thomas Kemper Root Beer ~ \$3
Perrier Bottled Water 8 oz. ~ \$3
Coke, Diet Coke, Sprite, Orange Pekoe Sun Tea, Lemonade ~ \$2.25
Montana Coffee Traders Organic Blend Coffee, Hot Tea, Hot Chocolate ~ \$2.25

FROM THE TAP ~ \$4.00

Belton Signature Pilsner (Missoula, Mt)
Tamarack Yard Sale Amber (Lakeside, Mt)
Blackfoot I.P.A. (Helena, Mt)
Deschuttes Black Butte Porter (Bend, Or)
Samuel Adams Lager (Boston, Mass)
Scotch Ale Rotator
Summer Seasonal Rotator

MICRO BREW-IMPORT BOTTLES ~ \$3.75

Moose Drool (Missoula, Mt)
Pacifico (Mexico)
Sierra Nevada Pale Ale (Chico, Ca)
Great Northern Huckleberry (Whitefish, Mt)
Stella Artois (Belgium)
Fat Tire Amber Ale (Fort Collins, Co)
Hornsby Hard Cider (Modesto, Ca)
N/A Claustahler (Germany)
Great Northern Black Star (Whitefish, Mt) - \$3
Samuel Smith Oatmeal Stout (England) - \$5

DOMESTIC BOTTLES ~ \$3

Bud, Bud Light, Coors Light, Kokanee

GLASS POURS

Belton Signature Label White ~ \$6
Belton Signature Label Red ~ \$6
House White Zinfandel ~ \$6

Whites

Mezza Corona Pinot Grigio ~ Italy ~ \$6
Boomtown Pinot Gris ~ Washington ~ \$7
Berger Gruner Vetliner ~ Austria ~ \$7
Moselland Reisling ~ Germany ~ \$7
Tilia Chardonnay ~ Argentina ~ \$7
Toad Hollow "Unoaked" Chardonnay – California- \$8.50
Morgan Chardonnay ~ California ~ \$11
4 Bears Sauvignon Blanc ~ California ~ \$6
Charles & Charles Rosé ~ Washington ~ \$7

Reds

Hahn Pinot Noir ~ California ~ \$7
Alamos Malbec ~ Argentina ~ \$7
Avalon Cabernet ~ California ~ \$8.50
Felino Cabernet Hobbs ~ Argentina ~ \$12
Leese- Fitch Merlot ~ California ~ \$7
Box Head Shiraz ~ Australia ~ \$6.50
Ochoa Grenache/Tempranillo ~ Spain ~ \$6
Le'Ecole Red ~ Washington ~ \$9.75
Predator Zinfandel ~ California ~ \$7
Perrin Rhone ~ France ~ \$8