

# Bridger Brewing

1609 S 11th Ave 59715-5466 · +14065872124 · Updated: Jan 14, 2026

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## SEASONAL SPECIALS READY AT 4 PM JANUARY 1ST 2

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### Smoke on the Water - Salad

**\$14.00**

House-smoked salmon, kale, Kamut and wild rice mix, celery, gruyere, pickled SporeAttic oyster mushrooms, Amaltheia watermelon radish, rice-wine vinaigrette

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### Goat Vindaloo- Pizza

#### AVAILABLE OPTIONS

Garlic, olive oil & fresh ginger, mozzarella, Farm 51 braised goat, chickpeas, serrano peppers, cauliflower, raita, fresh cilantro

Sm: \$20.00

Lg: \$27.00

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## APPETIZERS 2

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### Fire-Side Shareable Platter

**\$18.00**

Scotch Ale cheese dip with caramelized onions and Sporeattic mushrooms; pickled relish, house-made smoked country sausage, and Furrow and fly hand made english muffins

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### Bridger Pane

#### AVAILABLE OPTIONS

Fresh baked artisan bread with parmesan, kosher salt, fresh parsley; served with your choice of:

Olive Oil & Balsamic Vinegar:

\$8.00

The G.O.A.T. Cheese: \$11.00

Roasted pepper Pesto\*\*: \$10.00

Roasted Garlic: \$10.00

Fig Jam & Gorgonzola\*\*: \$10.00

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## SALADS 3

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### House

#### AVAILABLE OPTIONS

Mixed greens, red onions, shaved carrots, croutons, house vinaigrette

Sm: \$7.50

Md: \$11.50

Lg: \$16.50

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### Classic Caesar\*

#### AVAILABLE OPTIONS

Romaine, croutons, parmesan, house-made Caesar dressing; garnished with lemon

Sm: \$8.50

Md: \$13.50

Lg: \$17.50

Add Chicken (Sm): \$9.50

Add Chicken (Md):

\$15.50

Add Chicken (Lg):

\$21.00

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## Bridger Chop

Mixed greens, shredded chicken breast, bacon, shaved carrots, garbanzo beans, red onions, smoked mozzarella, croutons, house vinaigrette

### AVAILABLE OPTIONS

Sm: \$9.50

Md: \$15.50

Lg: \$21.00

## DAILY SLICES 4

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### Cheese Slice

Marinara, mozzarella

**\$4.00**

### Bison Pepperoni Slice

Marinara, bison pepperoni

**\$4.50**

### Veggie Special Slice

Garlic & olive oil, Mozzarella, Red onion, Bell peppers, Corn, Adobo seasoned lion's mane mushrooms

**\$5.50**

### Meat Special Slice

Marinara, Smoked mozzarella, Pineapple, Pickled serrano peppers, Red onions, Andouille

**\$6.00**

## PIZZA 14

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### Bison Pepperoni

Marinara, bison pepperoni

### AVAILABLE OPTIONS

Sm: \$17.00

Lg: \$23.00

### Bison Pepperoni Supreme

Marinara, bison pepperoni, red onion, mushrooms, black olives

### AVAILABLE OPTIONS

Sm: \$18.00

Lg: \$25.00

### Italian Sausage Supreme

Marinara, fennel sausage, roasted bell peppers, red onion, mushrooms

### AVAILABLE OPTIONS

Sm: \$18.00

Lg: \$25.00

### T-Rex

Marinara, fennel sausage, bison pepperoni, Andouille sausage

### AVAILABLE OPTIONS

Sm: \$19.00

Lg: \$26.00

### Andouille

Marinara, smoked mozzarella, fresh pineapple, pickled jalapenos

### AVAILABLE OPTIONS

Sm: \$18.00

Lg: \$25.00

### Winter Elote

Garlic & olive oil, seared corn, roasted bell peppers, red onion, chipotle-lime sour cream, cotija, fresh cilantro

### AVAILABLE OPTIONS

Sm: \$18.00

Lg: \$25.00

Add Chorizo sausage (Sm):

\$19.00

Add Chorizo sausage(Lg): \$26.00

### Sagebrush Waltz

Ricotta white sauce, gruyère, house country sausage, sweet potato, maple caramelized onion

### AVAILABLE OPTIONS

Sm: \$19.00

Lg: \$26.00

## Margherita

Marinara, Basil oil, oven roasted tomatoes

### AVAILABLE OPTIONS

Sm: \$17.00

Lg: \$23.00

## Pesto Lamb

Roasted red pepper pesto, lamb sausage, artichoke hearts, Amaltheia goat cheese

### AVAILABLE OPTIONS

Sm: \$20.00

Lg: \$27.00

## Boom Town

Fig jam, prosciutto, smoked mozzarella, spinach, maple-caramelized onion, Amaltheia goat cheese

### AVAILABLE OPTIONS

Sm: \$19.00

Lg: \$26.00

## Caldera

Ranchero sauce, chorizo sausage, smoked mozzarella, roasted verde salsa, chipotle-lime sour cream, fresh cilantro

### AVAILABLE OPTIONS

Sm: \$18.00

Lg: \$25.00

## Tikka Masala

Curry sauce, braised chicken breast, roasted bell peppers, sweet potato, Amaltheia goat cheese, raita, fresh cilantro, (No mozzarella)

### AVAILABLE OPTIONS

Sm: \$19.00

Lg: \$26.00

## Mush Love

garlic and truffle oil, mozzarella, local Sporeattic mushrooms, red onion, roasted tomatoes, sage, gruyere

### AVAILABLE OPTIONS

Sm: \$19.00

Lg: \$26.00

## Triceratops

Roasted pepper pesto, spinach, artichoke hearts, red onion, cremini, roasted garlic

### AVAILABLE OPTIONS

Sm: \$18.00

Lg: \$25.00

## DESSERT <sup>3</sup>

### Bridger Molten Brownie

House-made brownie, Wilcoxson's vanilla ice cream, huckleberry chocolate sauce

**\$9.00**

### Apple Crumble

Baked apple crumble, Wilcoxin's ice cream, sweet cranberry sauce

**\$9.00**

### Big Mike's Root Beer Float

Our homemade root beer with Wilcoxson's vanilla ice cream

**\$6.50**

## FLAGSHIP BREWS <sup>5</sup>

### Primo Pilsner

A traditional German Style Pilsner brewed using the finest imported ingredients. A soft malt character, floral hop notes, and dry finish make this the perfect companion to any adventure, or bar stool, you may find. 4.9 ABV 30 IBU

### AVAILABLE OPTIONS

Pint: \$6.00

Growler: \$13.00

### Mad Mile Cream Ale

Named for our famous stretch of whitewater on the nearby Gallatin River; this crisp, clean ale is infused with fresh cucumber and honeydew melon. 5.2 ABV 20 IBU

### AVAILABLE OPTIONS

Pint: \$6.00

Growler: \$13.00

### Bone Dust Wheat Ale

5.0 ABV 18 IBU. North American style white ale brewed with coriander, white pepper and bitter orange peel; a perfect summer thirst quencher served with an orange round garnish

### AVAILABLE OPTIONS

Pint: \$6.00

Growler: \$13.00

## Lee Metcalf

A hoppy, dry pale ale; orange in color with wonderful tropical fruit aromatics; medium bodied with crisp cracker malt flavors and hints of tangerine sweetness. 5.4 ABV 41 IBU

### AVAILABLE OPTIONS

\$6.00

\$13.00

## Ghost Town Coffee Stout

Locally roasted Ghost Town Coffee is used to produce a stout that is rich black in color, with a tan head of foam, intense aroma of coffee and roasted malt with hints of cocoa nib that fade to a velvety-smooth finish. 6.2 ABV 48 IBU

### AVAILABLE OPTIONS

\$6.00

\$13.00

## SEASONAL BREWS 6

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### Golden Goose Golden Ale

A soft and lightly sweet malt note paired up some mellow background floral hop notes. A light body and dry finish make for one crushable ale. 5.1 ABV 20 IBU

### AVAILABLE OPTIONS

Pint: \$6.00

Growler: \$13.00

### Alpine Haze Session IPA

Brewed with local Montana two row barley and strata hops. This light bodied beer is fairly dry for Hazy IPA's making it even closer to a Session IPA. 5.2 ABV 30 IBU

### AVAILABLE OPTIONS

Pint: \$6.00

Growler: \$13.00

### Buckhorn Session IPA

West Coast Session IPA brewed for our friends at the Grizzly Ridge. A light, crushable, yet still hop forward beer-the perfect après option.

### AVAILABLE OPTIONS

Pint: \$6.00

Growler: \$13.00

### West Coast Lager

Brewed with Pilsner malt, Luminosa and Mosaic hops; making for a crisp and clean hop forward beer that will show you the hoppy side of lagers. 7.2 ABV 65 IBU

### AVAILABLE OPTIONS

\$7.00

\$16.00

### Black Cadillac American Porter

Brewed with a blend of darkly roasted and caramelized malts for a balanced profile. Notes of chocolate, sweet biscuits, and light roast. 5.9 ABV 33 IBU

### Bridger Double IPA

Balanced malt notes, high hopping rates, and smooth citrus/floral flavors make this one dangerous double. Dry hopped with Citrus and Amarillo

### AVAILABLE OPTIONS

Pint: \$7.00

Growler: \$16.00