



HOURS

Open Daily at 11:30 am  
Happy Hour 3:00 - 5:00 pm

LOCATION

20 E. Broadway  
Jackson, WY 83001

CONNECT

@roadhousebeer  
roadhousebrewery.com

LOCALLY SOURCED & EXPERTLY PAIRED

Our Purveyors Include Bovine + Swine, Winter Winds Farm,  
Canewater Farms & Cream + Sugar

» SNACKS & SHARES «

Wilson Beer Pretzel | 15

Wilson IPA Beer Cheese, Pub Mustard

Buffalo Cauliflower | 12

Buffalo Sauce, Bleu Cheese Dressing,  
Parmesan Crisps, Garlic Crouton Crumbles

Cheese Curds | 15 (GF)

Fried Cheese Curds, Umami Aioli, Chives,  
Roasted Mushrooms, Bacon Bits, Lemon

Pulled Pork Tots | 17 (GF)

Spicy BBQ Seasoning, Pulled Pork,  
Pickled Red Onion, Jalapeno Lime Crema,  
Pickled Jalapenos, Scallions

Fried Brussels | 14 (GF)

Chili Maple Vinaigrette, Spiced Pepitas,  
Cotija, Bacon Bits, Pickled Red Onions

Code Red's Daily Taco | 15 (GF)

Three White Corn Tortillas, Protein of the Day,  
Salsa Verde & Roja, Seasonal Pickled Vegetables,  
Cilantro, Onion, Lime  
Add a Taco | 5

Elk Tostadas | 21 (GF)

North American Elk, Roasted Peppers & Onions,  
Fried Tortillas, Chimichurri, Jalapeno Lime Crema,  
Cotija Cheese, Spiced Pepitas, Cilantro, Lime

Shishito Peppers | 14 (GF)

Citrus Garlic Chili Crunch, Sea Salt, Lemon

Potato Skins | 12 (GF)

Chorizo Cream Cheese, Jalapeno Lime Crema,  
Cilantro, Pickled Red Onion, Cotija, Chives

Buffalo Wings | 19 (GF)

10 Buffalo Wings, Bleu Cheese Dressing,  
Carrots, Celery

Chef Martin's Chili | 12

Elk and Bacon Chili,  
Cheddar Drop Biscuits  
Extra Biscuits | 5

» FLATBREADS «

Butternut Squash Flatbread | 18

Roasted Garlic Oil, Mozzarella, Feta,  
Pickled Red Onion, Spiced Pepitas,  
Fried Sage, Sea Salt

Santa Maria Carne Asada | 20

Oaxaca Bechamel, Balsamic Roasted Onions,  
Tajin, Crispy Tortilla Strips,  
Cilantro, Cotija

Mushroom | 18

Roasted Garlic Oil, Mozzarella,  
Roasted Mushrooms, Roasted Shallots,  
Red Chimichurri, Garlic

Chicken Pesto | 20 (N)

Focaccia Crust, Roasted Tomato, Mozzarella,  
Chicken Thighs, Tomato Pesto, Red Onion,  
Pistachio, Citrus Ricotta

Gluten Free Option Available | 5

» SANDWICHES «

Served With French Fries, Substitute Any Side Instead | 5

Jackson Cheesesteak | 22

Shaved North American Elk, Onions,  
Bell Peppers, Wilson IPA Cheese Sauce  
Add Bacon | 3

Birria Steak | 21 (N)

Roasted Shaved Ribeye, Radish and Shaved Onion Salad,  
Oaxaca Cheese, Salsa Macha Crema, Birria Dip

Latin Hot | 20 (N)

Brioche Bun, Spicy Fried Chicken Thigh, House Pickles,  
Pickled Jalapenos, Iceberg Lettuce, Salsa Macha Crema, Lime

Mc RoHo | 18

Boneless Ribs, BBQ Sauce, Dill Pickles,  
Onions, Sesame Seeded Hoagie  
Gluten Free Bun Available | 5

Roadhouse Burger\* | 18

1/3 lb. Beef Burger, White Cheddar, Iceberg,  
House Pickles, Roasted Shallot-Garlic-Bacon Aioli  
Add Bacon 3 | Gluten Free Bun Available | 5

Bison Burger\* | 24

8 oz Bison Burger, White Cheddar, Bourbon Bacon Onion Jam,  
Arugula, Fried Onions, Brioche Bun  
Add Bacon 3 | Gluten Free Bun Available 5

» MAINS «

Pub Steak Frites \* | 33 (GF)

6 oz Bavette, Peppercorn Rub, Cowboy Butter, Truffle Parmesan Fries

Korean Fried Chicken | 20

Fried Chicken Thighs, Korean BBQ Sauce, White Cheddar Grits, Brussel Sprout Kimchi,  
Sesame Seeds, Scallions, Garlic Crunch, Grilled Lime

Pan Seared Trout | 26 (GF)

Pan Roasted Steelhead Trout, Warm Bacon Vinaigrette,  
Winter Root Vegetable Succotash, Chives, Grilled Lemon, Quinoa Seed Crunch

Shrimp & Grits | 21 (GF)

Large Tiger Shrimp, Chorizo, Cajun Gravy, White Cheddar Grits,  
Scallions, Parsley, Chives

Short Rib | 32

Braised Boneless Short Rib, Cauliflower Risotto, Roasted Butternut Squash,  
Red Chimichurri, Fried Carrot Chips

Mu-shu Pork Lettuce Wraps | 22 (GF)

Crispy Mini Pork Shanks, Plum BBQ Sauce, Pickled Vegetables, Cilantro,  
Scallions, Parsley, Bibb Lettuce, Ponzu

» SOMETHING LIGHT «

Add Protein: Roasted Chicken Thighs 8 | Steak\* 12 | Shrimp 13 | Trout 13

BB's Winter Salad | 13 (GF)

Roasted Beets, Roasted Fennel,  
Harissa Yogurt Dressing, Bibb Lettuce, Spiced Pepitas, Grapefruit

Roasted Vegetable Salad | 13 (GF) (N)

Winter Vegetables, Baby Greens,  
Cashew Cream, Maple Lime Tajin Dressing, Cashew Crunch

Caesar Salad | 12

Little Gem, Crouton Crumbles, Parmesan, Caesar Dressing

» SIDES «

Fries | 7

Truffle Fries | 9

Mac & Cheese | 7

House Salad | 7

Chorizo Queso Fundido  
& Tortilla Chips | 13

CHEFS X MARTIN QEVITZ & BRITTANI FERRER

BREWERS



MAX SHAFER & SEAN MCGLURG

20% Gratuity may be added to parties of 5 or more

\*Consuming raw or undercooked meat or seafood may increase your risk of foodborne illness

| »                                                                                                |  | COCKTAILS |                                                                                                                       | «         |  |
|--------------------------------------------------------------------------------------------------|--|-----------|-----------------------------------------------------------------------------------------------------------------------|-----------|--|
| <b>That’s Totally Coral Mocktail</b>                                                             |  | <b>10</b> | <b>As If! Mocktail</b>                                                                                                | <b>14</b> |  |
| White Peach Puree, Spiced Honey Syrup, Vanilla, & Lemon Juice                                    |  |           | Introducing Mahala, a Triple Distilled NA Botanical From South Africa: Mahala, Lime Juice, Agave, & Huckleberry Syrup |           |  |
| Want it boozy? Add Tito’s \$15                                                                   |  |           |                                                                                                                       |           |  |
| <b>Roadhouse Bloody Mary</b>                                                                     |  | <b>14</b> | <b>Huckleberry Collins</b>                                                                                            | <b>15</b> |  |
| Traditional Bloody Mary with Bovine + Swine Beef Stick & Float of Highwayman Pilsner             |  |           | Grand Teton Huckleberry Vodka, St. Germaine, Lemon, Lime, & Basil Syrup                                               |           |  |
| <b>Tusk-a-rita</b>                                                                               |  | <b>16</b> | <b>Cowboy Smash</b>                                                                                                   | <b>17</b> |  |
| Blood Orange Margarita with Lunazul Reposado, Triple Sec, Blood Orange, Lime, & The Walrus IPA   |  |           | Wyoming Whiskey, Lemon Juice, Orange Juice, Demerara Syrup, & Basil                                                   |           |  |
| <b>I am Kenough</b>                                                                              |  | <b>16</b> | <b>Thufferin’ Thuccotath</b>                                                                                          | <b>18</b> |  |
| Light & Refreshing, Malibu, Pendleton, Triple Sec, White Peach Puree, & Lemon Juice              |  |           | Hendricks, St. Germaine, Pineapple, Avocado, Lime, Agave, with Muddled Cilantro                                       |           |  |
| <b>Chlo’s Faux Espresso</b>                                                                      |  | <b>17</b> | <b>The Ron Swanson</b>                                                                                                | <b>20</b> |  |
| The Roadhouse Vanilla Espresso Martini w/ Local Cold Brew Coffee & Jackson Hole Stillworks Vodka |  |           | A Woodford Reserve Rye Old Fashioned with Cinnamon Cayenne Syrup                                                      |           |  |

| »                            |  | WINE BY THE GLASS                    |                               | «                                   |  |
|------------------------------|--|--------------------------------------|-------------------------------|-------------------------------------|--|
| <b>Prosecco   14</b>         |  | <b>Chardonnay   15</b>               | <b>Pinot Noir   15</b>        | <b>Cabernet Sauvignon   15</b>      |  |
| Scarpetta, Veneto, Italy     |  | Meridian, California                 | 2019 Parrducci , California   | 2018 J. Lohr, Paso Robles, CA       |  |
| <b>Sauvignon Blanc   14</b>  |  | <b>Rose   14</b>                     | <b>Merlot   14</b>            | <b>Super Tuscan   16</b>            |  |
| 2021 Mudhouse, New Zealand   |  | 2019 Colombo, Cotes du Rhone, France | 2020 Estancia, California     | 2018 Villa Antinori, Tuscany, Italy |  |
| <b>Pinot Grigio   14</b>     |  | <b>Riesling   14</b>                 | <b>Malbec   14</b>            |                                     |  |
| 2021 Giuseppe & Luigi, Italy |  | 2019 Dr. L, Mosel, Germany           | 2018 Toso, Mendoza, Argentina |                                     |  |

| »                                                        |  | WINE BY THE BOTTLE |                                                   | «          |  |
|----------------------------------------------------------|--|--------------------|---------------------------------------------------|------------|--|
| <b>SPARKLING</b>                                         |  | <b>PINOT NOIR</b>  |                                                   |            |  |
| <b>n/v Domaine Chandon, Blanc de Noris</b> ,Carneros, CA |  | <b>54</b>          | <b>2018 Heron, California</b>                     | <b>35</b>  |  |
| <b>2018 Schramsberg</b> , Blanc de Blanc, California     |  | <b>80</b>          | <b>2018 Roche de Bellene</b> , Burgundy, France   | <b>46</b>  |  |
| <b>n/v Taittinger</b> ,Champagne, France                 |  | <b>125</b>         | <b>2019 Elk Cove</b> , Willamette Valley, Oregon  | <b>56</b>  |  |
| <b>SAUVIGNON BLANC</b>                                   |  |                    | <b>2018 Saintsbury</b> , Carneros, California     | <b>69</b>  |  |
| <b>2020 Hauts de Lagarde</b> , Bordeaux, France          |  | <b>35</b>          | <b>MERLOT</b>                                     |            |  |
| <b>2020 Hanna</b> , Russian River Valley, California     |  | <b>41</b>          | <b>2018 Frei Bros</b> , Sonoma County, California | <b>40</b>  |  |
| <b>2020 Craggy Range</b> , Martinborough, NZ             |  | <b>49</b>          | <b>2018 Decoy</b> , Sonoma County, California     | <b>55</b>  |  |
| <b>PINOT GRIGIO</b>                                      |  |                    | <b>2016 Duckhorn</b> , Napa Valley, California    | <b>111</b> |  |
| <b>2020 Zenato</b> , Delle Venezie, Italy                |  | <b>34</b>          | <b>CABERNET SAUVIGNON</b>                         |            |  |
| <b>2019 King Estate</b> , Oregon                         |  | <b>40</b>          | <b>2018 Justin</b> , Paso Robles, California      | <b>62</b>  |  |
| <b>2020 Santa Margherita</b> , Valdadige, Italy          |  | <b>56</b>          | <b>2016 Cakebread</b> , Napa Valley, California   | <b>145</b> |  |
| <b>CHARDONNAY</b>                                        |  |                    |                                                   |            |  |
| <b>2019 Simi</b> , Sonoma County, California             |  | <b>38</b>          |                                                   |            |  |
| <b>2019 Schug</b> , Sonoma County, California            |  | <b>46</b>          |                                                   |            |  |
| <b>2020 Jadot</b> , Pouilly Fuisse, France               |  | <b>65</b>          |                                                   |            |  |
| <b>2018 Kistler</b> , Sonoma County, California          |  | <b>120</b>         |                                                   |            |  |