

LOCALLY SOURCED & EXPERTLY PAIRED
Our Purveyors Include Bovine + Swine, 460 Breads, Clear Springs Trout 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

Roadhouse Tachos | 17 (GF)

Spiced Tots, Taco Protein of the day,
Queso Fundido, Pickled Jalapenos,
Pickled Red Onions, Cotija cheese,
Chicharron Crumbles, Cilantro

Fried Brussel Sprouts | 14 (SD)(GF)

Pineapple Tahini Dressing,
Toasted Sunflower Seeds, Cotija,
Pickled Red Onions, Sesame Seeds



Code Red's Daily Taco | 15 (GF)

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

Elk Tostadas | 21 (GF)

North American Elk, Roasted Peppers & Onions,
Fried Tortillas, Chimichurri, Mango Pico,
Tajin Crema, Cotija Cheese, Cilantro, Lime

Shishito Peppers | 14 (GF)

Citrus Garlic Chili Crunch, Sea Salt, Lemon

Chorizo Queso Fundido | 13 (GF)

Chipotle Ranch Tortilla Chips,
Cotija, Pickled Red Onion, Pickled Jalapeno

Potato Skins | 12 (GF)

Chorizo Cream Cheese, Tajin Crema,
Cilantro, Pickled Red Onion, Cotija

Buffalo Wings | 19 (GF)

10 Buffalo Wings, Bleu Cheese Dressing,
Carrots, Celery

» FLATBREADS «

Muffuletta | 21 (N)

Mortadella, Prosciutto, Provlone, Burrata,
Pickled Vegetable and Olive Tapenade, Parmesan,
Roasted Tomatoes, Extra Virgin Olive Oil,
Sea Salt, Parsley

Santa Maria Carne Asada | 20

Oaxaca Bechamel, Pickled Red Onions,
Tajin, Crispy Tortilla Strips,
Cilantro, Cotija

Mushroom | 18

Roasted Garlic Oil, Mozzarella, Chimichuri
Roasted Cremini Mushrooms, Roasted Shallots,
Arugula, Sherry, Orange Reduction,
Chili Flakes, Sea Salt

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 | 23

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

Latin Hot | 20

Brioche Bun, Spicy Fried Chicken Thigh,
Pickled Cabbage, Pickled Jalapenos, Tajin Crema

Bulgogi Ribeye | 23 (F)(S)

Ciabatta, Marinated Shaved Ribeye,
Gochujang Aioli, Pineapple Cabbage Slaw,
Sesame Seeds

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* | 33 (GF)

6 oz Certified Angus Bavette, Italian Salsa Verde, , Lemon-Bacon Vinaigrette,
Crispy Fingerling Potatoes, Prosciutto Crisps, Sea Salt

Pan Seared Trout | 26 (SD)(GF)

Idaho Steelhead, Ratatouille, Arugula, Lemon Bacon Relish, Chives,
Summer Sprout Seed Granola

Shrimp & Grits | 21 (GF)

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

Korean Short Rib | 32 (GF)

Braised Boneless Short Rib, Cauliflower Puree,
Kimchi Slaw, Sesame Seeds, Fried Shallots

Bo Ssam Pork Belly Lettuce Wraps | 22 (F)(S)(GF)

Slow Roasted Belly, Scallion Ginger Sauce, Bib Lettuce
Pickled Vegetables, Fresh Herbs, Kimchi, Fried Rice Paper

» SOMETHING LIGHT «

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

Bangkok Salad | 12 (N)(SD)(GF)

Assorted Kales, Carrots, Spiced Cashews,
Pickled Cabbage, Toasted Coconut, Tahini Vinaigrette

Citrus Quinoa Salad | 13 (SD)(GF)

Quinoa, Arugula, Peach, Mango, Fresh Herbs,
Citrus Vinaigrette, Heirloom Cherry Tomatoes, Quinoa Sunflower Crunch

Caesar Salad | 12 (F)

Romaine, Crouton Crumbles, Parmesan, Caesar Dressing

Watermelon Poke | 11 (S)(GF)

Ponzu Marinated Watermelon, Scallions, Kohlrabi
Togarashi, Watermelon Radish, Pickled Red Onion, Seasoned Rice Paper

» SIDES «

Fries | 7

Truffle Fries | 9

Mac & Cheese | 7

Tater Tots | 7

House Salad | 7



COCKTAILS

Livin' La Vida Loca	14	Sittin' On the Dock by the Bay	17
Roadhouse Michelada with Clamato Juice, Maggi Sauce, Lime Juice, Chamoy and Tajin Rim, HeyZeus Mexican Lager		Wyoming Whiskey, Peach Schnapps, Pink Peppercorn Syrup, Lemon Juice, Tea	
Tusk-a-rita	15	Huckleberry Collins	14
Blood Orange Margarita with Lunazul Reposado, Triple Sec, Blood Orange, Lime, & The Walrus IPA		Grand Teton Huckleberry Vodka, St. Germaine, Lemon, Lime, & Basil Syrup	
Chlo's Faux Espresso	16	Gettin' Jiggy Wit It	15
The Roadhouse Vanilla Espresso Martini w/ Local Cold Brew Coffee & Jackson Hole Stillworks Vodka		Our take on the classic Brunch Box: Amaro Montenegro, Grapefruit Juice, Highwayman Pilsner	
Mañana Será Bonito	14	Dancing Queen	14
A Bangin' House Infused Jalapeno Lunazul Blanco, Cucumber Juice, Lime Juice, Simple Syrup, Club Soda		A Refreshing and Fruity Sangria: Franzia Sunset Blush, Nikolai, Strawberry, White Grape Juice, Orange Juice, Club Soda	

MOCKTAILS

Mock Mañana 8	Bejeweled 13	Here Comes The Sun 8
A Refreshing Cooler with Cucumber Juice, Lime Juice, Simple Syrup, Club Soda	Triple Distilled Botanical NA Mahala, Pink Peppercorn Syrup, Lemon Juice, Club Soda	A Effervescent and Bright Beverage Grapefruit, Grenadine, Club Soda

WINE BY THE GLASS

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

WINE BY THE BOTTLE

SPARKLING	PINOT NOIR
n/v Domaine Chandon, Blanc de Noris , Carneros, CA 54	2021 Heron , California 35
n/v Taittinger , Champagne, France 125	2022 Elk Cove , Willamette Valley, Oregon 56
SAUVIGNON BLANC	MERLOT
2021 Hauts de Lagarde , Bordeaux, France 35	2018 Decoy , Sonoma County, California 55
2022 Craggy Range , Martinborough, NZ 49	2019 Duckhorn , Napa Valley, California 111
PINOT GRIGIO	CABERNET SAUVIGNON
2022 Zenato , Delle Venezie, Italy 34	2020 Justin , Paso Robles, California 62
2022 King Estate , Oregon 40	2019 Cakebread , Napa Valley, California 145
CHARDONNAY	
2022 Simi , Sonoma County, California 38	
2019 Schug , Sonoma County, California 46	

N/A BEVERAGES

7UP 5	Iced Tea 5	Pellegrino 6
Pepsi 5	Lemonade 5	Shirley Temple 6
Diet Pepsi 5	Root Beer Bottle 6.50	Arnold Palmer 5
Ginger Ale Can 5	Huckleberry Iced Tea 6	Huckleberry Lemonade 6