

JACKSON HOLE, WY

## SNACKS & SHARES

### Spinach Artichoke Dip | 15

Mozzarella | Parmesan | Parsley  
Pepperoncini | Tortilla Chips

### Wilson Beer Pretzel | 17

Wilson IPA Beer Cheese | Pub Mustard

### Loaded Nachos | 20

Tater Tots | Tortilla Chips | Chicken Tinga  
Beer Cheese Sauce | Black Beans  
Guacamole Queso Fresco | Cilantro  
Jalapeño | Tajin Crema

### Laab Gai Lettuce Wraps | 19

Seasoned Ground Chicken | Butter Lettuce  
Pickled Vegetables | Vermicelli Noodles  
Ginger Lime Sauce (GF)(F)

### Venison Tostadas | 21

Roasted Onions and Peppers | Chimichurri  
Tajin Crema | Queso Fresco | Cilantro  
Spiced Pumpkin Seeds

### Buffalo Wings | 20

Blue Cheese Dressing | Carrots | Celery

### Buffalo Cauliflower | 14

Blue Cheese Dressing | Buffalo Sauce  
Panko | Parmesan

### Fish Tacos | 19

Fried Mahi | Coleslaw | Onion | Guacamole  
Baja Chipotle Salsa | Lime | Corn Tortilla

### Chicken Egg Rolls | 15

Sweet Thai Chili Sauce | Daikon Carrot  
Radish

## FLATBREADS

Gluten Free Crust +5

### Pepperoni | 18

Pomodoro | Roasted Peppers Mozzarella

### Prosciutto | 19

House Cranberry | Mozzarella Provolone | Macerated  
Apples | Roasted Fennel | Burrata | Maldon | Arugula

### Mexican Beef Birria | 18

Birria Salsa | Mexican Blend Cheese | Jalapeno | Radish  
Cilantro | Lime

### Chicken Pesto | 19

Roasted Tomato | Mozzarella Provolone | Chicken Breast  
Basil Pesto | Red Onion

## SOMETHING LIGHT

Add: Grilled Chicken Breast +10 | Shrimp +13 | Tri-Tip Steak +20

### The Chop | 16

Romaine | Pomegranate | Cucumber | Garbanzo Beans | Olives  
| Naan Croutons | Tomato | Feta | Tahini Vinaigrette

### Caesar | 15

Romaine | Crouton Crumbles | Parmesan | Caesar Dressing

### APPLE WALNUT | 16

Arugula & Spinach | Maple Dijon Vinaigrette | Crushed  
Candied Walnuts | Goat Cheese

### House | 13

Mixed Greens | Onions | Grape Tomatoes | Cucumber  
House Balsamic Vinaigrette

Soup of the Day Cup 7 | Bowl 10

## BETWEEN THE BREAD

Served With French Fries | Bacon +3 | Sub Gluten Free Bun +5

### Jackson Cheesesteak | 24

Shaved Venison | Onions | Peppers  
Wilson IPA Cheese Sauce | Amoroso Bread

### Chicken Sandwich | 18

Fried Ratsu Chicken Breast | Chili  
Oil Coleslaw | Tomatoes | Dill  
Pickles Lemon Caper Aioli

### Roadhouse Smash Burger | 23

Bovine & Swine Beef | House Fry Sauce  
Lettuce | Tomatoes | Dill Pickles | Jalapeños  
Fried Onions | White American cheese  
460 Brioche Bun

### Bison Burger\* | 27

Cheddar | Arugula | Bourbon Bacon Jam  
Fried Onions | 460 Brioche Bun

### French Dip | 25

Roasted Beef | Au Jus | Horseradish Sauce  
Provolone | Grilled Onion | Demi Baguette

## MAINS

### Skillet Shepherd's Pie | 20

Mashed Potatoes | Ground Beef | Peas | Carrots  
Parmesan

### Chicken Baked Mac | 18

Four Cheese Blend | Chicken Breast | Panko Parmesan  
Bread Crumbs

### Pub Steak\* | 30

6oz Certified Angus Tri-Tip Sirloin | Butternut Squash  
Broccolini | Brussels | Carrots | Maldon | Lemon | Chimichurri

### Elk Wagyu Penne Vodka Pasta | 25

Tomato Cream Sauce | Herbed Ricotta | Pecorino Parmesan  
Parsley

### Roadhouse BBQ Ribs | 27

Coleslaw | Corn Bread | Dill Pickles | Honey Butter

### Fish and Chips | 26

6oz Beer Battered Cod | Coleslaw | French Fries

### Elk Chili | 22

Cheddar Biscuits | Honey Butter

## SIDES \$7

Fries | Coleslaw | Broccolini | House Salad | Mac &amp; Cheese | Cornbread | Cheddar Biscuits

**CheF**  
Brittani Ferrer

**LOCALLY SOURCED & EXPERTLY PAIRED**  
Our purveyors include:  
Bovine & Swine, 460 Bread Durham Ranch & Cream + Sugar

**Brewer**  
Max Shafer

20% GRATUITY AUTOMATICALLY ADDED ON GROUPS OF 8 OR MORE.

Allergen Key: (GF) = Gluten Free, (S) = Contains Shellfish, (N) = Contains Nuts, (SD) = Contains Seeds - Please relay all allergies to your server.  
\*Consuming raw or under cooked meat or seafood may increase your risk of food borne illness

# COCKTAILS

<b>Tusk-a-rita</b> Lunazul Reposado   Triple Sec   Blood Orange   Lime Walrus IPA	16	<b>Coconut Cascade</b> Goslings Dark Rum   Coconut   Lime	16
<b>Chlo's Faux Espresso</b> Titos Vodka   Coffee Liqueur   Cold Brew   Simple Syrup Sub Casamigos Blanco   Reposado   Mezcal   23	18	<b>Wyoming Fashioned</b> Wyoming Whiskey   Wilson Beer Syrup   Orange	18
<b>Bee's Knees</b> Great Grey Gin   Lemon   Honey Syrup	16	<b>Huckleberry Collins</b> Grand Teton Huckleberry Vodka   St. Germaine Lemon   Lime   Basil Syrup	16

# MOCKTAILS

<b>The Breeze</b> Guava   Lemon   Simple Syrup   Soda Add Wyoming Whiskey   6	8	<b>Huckleberry Lemonade</b> Huckleberry Syrup   Lemonade	8
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# WINE BY THE GLASS

<b>Prosecco</b> 14 Scarpetta, Veneto, IT	<b>Chardonnay</b> 15 Clos DuBois, CA	<b>Pinot Noir</b> 15 2022 Parducci, CA	<b>Cabernet Sauvignon</b> 15 2022 J.Lohr, Paso Robles, CA
<b>Sauvignon Blanc</b> 14 2023 Mudhouse, NZ	<b>Rosé</b> 14 2023 Colombo, Rhone, FR	<b>Merlot</b> 14 2022 Estancia, CA	<b>Super Tuscan</b> 18 2021 Villa Antinori, Tuscany, IT
<b>Pinot Grigio</b> 14 2021 Giuseppe & Luigi, IT	<b>Riesling</b> 14 2021 Dr. L., Mosel, DE	<b>Malbec</b> 14 2022 Toso, Mendoza, AR	

# WINE BY THE BOTTLE

- n/v Domaine Chandon, Blanc de Noir, Carneros, CA | 54
- n/v Taittinger, Champagne, FR | 125
- 2022 Hauts de Lagarde, Sauvignon Blanc, Bordeaux, FR | 35
- 2023 Craggy Range, Sauvignon Blanc, Martinborough, NZ | 49
- 2022 Zenato, Pinot Grigio, Delle Venezie, IT | 34
- 2022 Ring Estate, Pinot Gris, OR | 40
- 2023 Schug, Chardonnay, Sonoma Coast, CA | 58
- 2023 Whispering Angel, Rose, Cotes de Provence, FR | 58
- 2022 Elk Cove, Pinot Noir, Willamette Valley, OR | 56
- 2022 Flowers, Pinot Noir, Sonoma Coast, OR | 116
- 2022 Decoy, Merlot, Sonoma County, CA | 55
- 2021 St. Francis, Cabernet Sauvignon, Napa Valley, CA | 59
- 2021 Cakebread, Cabernet Sauvignon, Napa Valley, CA | 145

# N/A BEVERAGES

7UP	Iced Tea	Pellegrino
Diet Pepsi	Lemonade	Shirley Temple
Pepsi	Huckleberry Iced Tea	Ginger Ale

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