

# two time small brewery OF THE YEAR

JACKSON, WYOMING  
est. 1994



## BAR BITES

### SCRATCH PRETZEL (v)

Baked fresh daily & served with sharp white cheddar queso 6.5

### CARAMEL CORN (GS)(V)

"Jackson Hole Pop" popcorn, vanilla caramel, spiced cashews & coconut 3.5

### CARPACCIO CROSTINI\*

Seared-raw SRF Wagyu beef, Grana Padano parmesan, radish, fried capers, baby arugula, radish sprouts, lemon & olive oil 8

## STARTERS

### SRB WINGS

1 lb of our classic pub wings, carrots, celery & ranch 13

### BUFFALO CAULIFLOWER (v)

Beer battered & fried; served with SRB Buffalo wing sauce, carrots, celery & ranch 9

### AVOCADO & LOX TARTINE

House-cured horseradish & beet lox, avocado puree, dill, lemon, radish, pea sprouts & soft egg on Zonker toast 12

### FRIED GREEN TOMATOES

Pickled green tomatoes fried golden-brown, house-cured tasso ham & pimento cheese 9

### STEAK TACOS\*(GS)

Snake River Farms Wagyu skirt steak wrapped in soft corn tortillas with tomatillo-avocado salsa verde and cotija cheese 12

### WOOD-FIRED NACHOS (GS)(V)

Cheddar cheese, black beans, pickled jalapeños, sour cream, house-made guacamole, pico de gallo & freshly fried corn chips 11

### ADD-ONS

House-made chorizo + 4

Blackened or grilled Red Bird chicken + 5

SRF Wagyu skirt steak\* + 9

Skuna Bay salmon\* + 12

## SOUPS

### WYOMING BISON & BEEF CHILI

Wyoming bison, Mead Ranch beef & beans slow-cooked with tomatoes & spicy chilis; served with corn bread

*Three Time Jackson Chili Cook Off Winner!*

BOWL 13/CUP 5

### FRENCH ONION SOUP

Hearty onions & beef broth topped with a croûton & blistered Gruyère cheese 9

### SOUP OF THE DAY (Please ask your server)

## SALADS

### ARUGULA SALAD (GS)(V)

Baby arugula, lemon & anisette braised fennel, red onions, radishes, parmesan, Meyer lemon & olive oil

WHOLE 9 / HALF 5

### WALNUT, CRANBERRY & GORGONZOLA (GS)(V)

Tossed with Arcadian greens, macerated cranberries, chives & balsamic vinaigrette

WHOLE 11/HALF 6

### CLASSIC CHOPPED CAESAR

Romaine hearts, croûtons, white anchovy Caesar dressing, Grana Padano parmesan

WHOLE 11/HALF 6

### SRB WINTER COBB (GS)

Crispy bacon, Gorgonzola cheese, blackened turkey, avocado, hard-cooked egg, butternut squash, macerated cranberries & chives tossed with Arcadian greens & balsamic vinaigrette 13

### WARM BEET SALAD (GS)

Fire-roasted beets, grapefruit, apple wood smoked bacon, goat cheese, radish sprouts & toasted walnuts with honey-truffle vinaigrette 13

SRF Wagyu skirt steak\* + 9

Wild red shrimp + 7

## ADD-ONS

Blackened or grilled Red Bird chicken + 5

Blackened smoked turkey + 4.5

Flash-fried tofu + 4

Skuna Bay salmon\* + 12

# NOODLES

## BOLOGNESE

Mead Ranch beef, SRF pork, pancetta, tomatoes, carrots, onions, celery & garlic tossed with rigatoni pasta & Grana Padano parmesan 18

## PHO

Snake River Farms shaved beef, rice noodles, fresh jalapeños, cilantro, Thai basil, beef bone broth, green onions & bean sprouts 18

## FETTUCINI & PARMESAN CREAM

Sautéed broccoli, toasted almonds, lemon zest & red pepper flakes tossed with fettuccine pasta 12

## ADD-ONS

SRF Wagyu skirt steak\* + 9

Wild red shrimp + 7

Blackened or grilled Red Bird chicken + 5

Flash-fried tofu + 4

Skuna Bay salmon\* + 12

# PUB FAVORITES

## FISH & CHIPS

Lager battered Pacific cod, fries, SRB tartar sauce & coleslaw 16

## STEAK FRITES\* (8 oz.)

Cast iron seared choice hanging tender steak, truffle-rosemary fries & red wine braised shallots 25

## SALMON\* (6 oz.) (GS)

Pan-seared Skuna Bay salmon, butternut squash puree, pea shoot & radish sprout salad, chili-toasted pumpkin seeds, fennel, tomatillo & avocado salsa 25

## BIG HOLE BURGER\* (6 oz.)

Local Mead Ranch dry-aged beef topped with bacon, pickled green tomatoes, frisée, Dijonaise sauce, brioche bun & your choice of white cheddar, Gruyère or blue cheese; served with pub or sweet potato fries 15½

## BISON BURGER\* (6 oz.)

Durham Ranch Wyoming bison topped with bacon, sharp white cheddar, frisée, horseradish mayo & bourbon glazed onions; served with pub or sweet potato fries 17½

ADD cage-free fried egg\* 2.5

# KIDS MENU 12 & UNDER ONLY

## VEGGIES

Just steamed broccoli, cauliflower & carrots 5

## CHEESEBURGER\*

¼ pound burger topped with cheddar & served with fries 8

## MAC & CHEESE (v)

House-made cheese sauce & rigatoni 7

## CHICKEN FINGERS

Tender breaded chicken & fries 8

# PIZZA

## CLASSIC PEPPERONI

Pepperoni, San Marzano tomato sauce, mozzarella & parmesan cheese 14

## MARGHERITA (v)

Semi-dried heirloom tomatoes, San Marzano tomato sauce, fresh basil, mozzarella & parmesan cheese 14

## TRUFFLE MUSHROOM (v)

Fire-roasted mushrooms, pimiento peppers, rosemary, mozzarella & parmesan cream sauce 15

## CALIFORNIA (v)

Artichokes, semi-dried heirloom tomatoes, almonds, avocado & goat cheese tossed with fresh greens & balsamic vinaigrette 15

## ITALIAN SAUSAGE

House-made Italian sausage, lemon braised fennel, red pepper flakes, parmesan cream & mozzarella 15

## ALL PIZZAS ARE 11"

Gluten Free Crust + 4

Notice to our customers: Upon request, our most recent health inspection is available for you to view.

\*Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of food-borne illness, especially if you have certain medical conditions.

GS (Gluten Sensitive) indicates that a menu item is made without gluten-containing ingredients. Disclaimer: While we offer gluten-sensitive menu options, we are not a gluten-free kitchen or brewery.

V (Vegetarian) indicates that a menu item is made without containing meat ingredients