

TWO TIME SMALL BREWERY OF THE YEAR

JACKSON, WYOMING
EST. 1994



SNAKE RIVER BREWING

BAR BITES

SCRATCH PRETZEL (V)

Baked fresh daily & served with queso 6.5

BAKED RICCOTTA CROSTINI (V)

Fresh riccotta, balsamic reduction lemon & olive oil, pea sprouts, arugula, pistachios & griddled crostini 8

SRB WINGS

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

BUFFALO CAULIFLOWER (V)

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

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, cilantro and cotija cheese 12

WOOD-FIRED NACHOS (GS)(V)

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

NACHO ADD-ONS

Blackened or grilled Red Bird chicken +5
SRF Wagyu skirt steak* +9

SOUPS

WYOMING BISON & BEEF CHILI

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

Three Time Jackson Chili Cook Off Winner!
Bowl 13/Cup 5

FRENCH ONION SOUP

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

SOUP OF THE DAY (Please ask your server)

SALADS

WATERMELON (GS)(V)

Watermelon, baby arugula, red onions, radishes, feta cheese, mint, pickled watermelon rind & balsamic vinaigrette
Whole 11 / Half 6

WALNUT, CRANBERRY & GORGONZOLA (GS)(V)

Tossed with Arcadian greens, dried 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 COBB (GS)

Crispy bacon, Gorgonzola cheese, blackened turkey, avocado, hard-cooked egg, heirloom tomatoes, dried 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

ADD ONS

SRF Wagyu skirt steak* +9

Wild red shrimp* +8

Blackened or grilled Red Bird chicken +5

Blackened smoked turkey +4.5

Flash-fried tofu +4.5

Yellowfin tuna* +10

An 18% gratuity will be added on parties of 8 or more

NOODLES

BISON BOLOGNESE

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

SWEET CORN & SPICY TASSO

House-made tasso ham, creamed corn, shallots, orcchiette pasta topped with arugula & peashoot salad 15

FETTUCCINI & PARMESAN CREAM (V)

Sautéed broccoli, toasted almonds, lemon zest & shallots tossed with fettuccine pasta 13.5

SRF Wagyu skirt steak* +9

Wild red shrimp* +8

Blackened or grilled Red Bird chicken +5

Flash-fried tofu +4.5

Yellowfin tuna* +10

ADD ONS

PUB FAVORITES

FISH & CHIPS

Lager battered Pacific cod, fries, SRB tartar sauce & hand-cut coleslaw 17.5

STEAK FRITES*

Cast iron seared choice hanging tender steak, hand-cut truffle-rosemary fries, horseradish & smoked onion aioli 25

TUNA* (GS)

Sashimi grade yellowfin tuna, house-made chorizo, sweet corn, heirloom tomatoes, shallots, basil, chives, tarragon, arugula & Vertical Harvest pea sprouts 22

BIG HOLE BURGER*

Local Mead Ranch dry-aged beef topped with bacon, pickled green tomatoes, frisée, Dijonaise sauce, on brioche bun with your choice of white cheddar, Gruyère or blue cheese served with pub or sweet potato fries 15.5

BISON BURGER*

Durham Ranch Wyoming bison topped with bacon, white cheddar, frisée, horseradish & smoked onion aioli; served with pub or sweet potato fries 17.5

ADD cage-free fried egg* +2.5

KIDS MENU

12 & UNDER ONLY

VEGGIES (V)

Just steamed broccoli, cauliflower and carrots 5

MAC & CHEESE (V)

House-made cheese sauce and orchiette pasta 7

CHEESEBURGER

1/4 pound burger topped with cheddar & served with fries 8

CHICKEN FINGERS

Tender breaded chicken and served with fries 8

PIZZA

CLASSIC PEPPERONI

Pepperoni, San Marzano tomato sauce, mozzarella & parmesan cheese 14.5

MARGHERITA (V)

Semi-dried heirloom tomatoes, San Marzano tomato sauce, fresh basil, mozzarella & parmesan cheese 14.5

TRUFFLE MUSHROOM (V)

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

CALIFORNIA (V)

Artichokes, heirloom tomatoes, pistachios, avocado & goat cheese tossed with fresh greens & balsamic vinaigrette 15

ITALIAN SAUSAGE

House-made Italian sausage, sweet peppers, spinach, parmesan cream & mozzarella 15

CHORIZO FIG

House-made chorizo sausage, dried figs, fresh sage, BBQ sauce mozzarella & goat cheese 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 menu item is made without containing meat ingredients