

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
7

SRB BUFFALO CHICKEN 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
9.5

DUCK CONFIT CROSTINI

House-cured shredded duck, tart cherry mostarda, manchego cheese, pea sprouts & duck fat griddled crostini
9

PAPAS RELLENAS

Fried potatoes stuffed with house-made chorizo & cheddar, served with roasted pepper and smoked almond romesco sauce
7

STEAK TACOS* (GS)

Snake River Farms wagyu flank 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 on freshly fried corn chips
11

SOUPS

WYOMING BISON & BEEF CHILI

Wyoming bison, Mead Ranch beef & beans slow cooked with tomatoes & spicy chilis, served with cornbread

Three time Jackson chili cook-off winner
Bowl 13 / Cup 5

FRENCH ONION SOUP

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

SOUP OF THE DAY (Please ask your server)

SALADS

GRAIN SALAD (V)

Toasted couscous, quinoa, lentils, smoked almonds, chickpeas, marinated olives, feta, basil & baby kale tossed with red wine 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, baby kale, croûtons, white anchovy caesar dressing, Grana Padano parmesan
WHOLE 11 / HALF 6

SRB COBB (GS)

Crispy bacon, gorgonzola cheese, roasted 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, baby kale, radish sprouts & toasted walnuts with honey-truffle vinaigrette 13

ADD ONS

SRF Wagyu flank steak* +9

Wild gulf shrimp+7

Blackened or grilled Red Bird chicken +5

Flash-fried tofu +4.5

House-made chorizo sausage +4.5

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

NOODLES

DUCK RAMEN

Pan seared duck breast, soft egg, shitake mushrooms, green onion, roasted ginger duck dashi, ramen noodles, duck cracklins & fried garlic 19

AGNOLOTTI

Hand-made lemon-ricotta stuffed pasta, pancetta, soft-egg, butternut squash, toasted pistachio cream sauce, Vertical Harvest pea shoots & fried sage 18

PUB FAVORITES

FISH & CHIPS

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

BONELESS BEEF SHORT RIBS

Red wine braised beef short ribs, goat cheese polenta, broccolini, fried tobacco onions & red wine sauce
24

IDAHO TROUT

Pan-fried trout, masala roasted butternut squash & granny smith apples, pancetta, baby kale & almond hash
21

BIG HOLE BURGER* (6 OZ.)

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

BISON BURGER* (6 OZ.)

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

ADD cage-free fried egg* +2.5

PIZZA

CLASSIC PEPPERONI

Pepperoni, San Marzano tomato sauce, mozzarella & parmesan
14.5

MARGHERITA (V)

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

TRUFFLE MUSHROOM (V)

Fire-roasted mushrooms, roasted red peppers, rosemary, mozzarella, goat cheese & roasted garlic spread
15

CALIFORNIA (V)

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

ITALIAN SAUSAGE

House-made Italian sausage, pepperoncini & roasted red peppers, basil, tomato sauce, parmesan & mozzarella
15

DUCK CONFIT

House-made duck confit, roasted apples, fresh sage, caramelized onions, balsamic reduction, mozzarella & gorgonzola cheese
15.5

ALL PIZZAS ARE 11"

Sub Gluten Free Cauliflower Crust +4

KIDS MENU

12 & UNDER ONLY

VEGGIES (V)

Just steamed broccolini, cauliflower and carrots 5

MAC & CHEESE (V)

House-made cheese sauce and pasta shells 8

CHEESEBURGER

1/4 pound burger topped with cheddar & served with fries 9

CHICKEN FINGERS

Tender breaded chicken and served with fries 9

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 ingredients containing gluten.

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 ingredients containing meat.