

SNAKE RIVER BREWING



Jackson Hole, Wyoming

**“TWO-TIME SMALL BREWERY
OF THE YEAR”**

JACKSON, WYOMING
EST. 1994

SOUPS

WYOMING BISON & BEEF CHILI

WYOMING BISON, MEAD RANCH BEEF & BEANS SLOW COOKED WITH TOMATOES & SPICY CHILIES, TOPPED WITH WHITE CHEDDAR, GREEN ONIONS & PICKLED JALAPEÑOS, SERVED WITH CORNBREAD

Three time Jackson Hole Chili Cook-off Winner

BOWL 15 / CUP 5

FRENCH ONION

HEARTY ONION AND BEEF BROTH TOPPED WITH A CROÛTON & BLISTERED GRUYÈRE CHEESE

9.5

SALADS

WALNUT & GORGONZOLA

(GS)(V)

CANDIED WALNUTS, GORGONZOLA CHEESE & MACERATED CRANBERRIES TOSSED WITH ARCADIAN GREENS & BALSAMIC VINAIGRETTE

WHOLE 11 / HALF 7

CAESAR

BABY HONEY GEM LETTUCE, CROÛTONS, CAESAR DRESSING & PARMESAN CRUNCH

WHOLE 12 / HALF 7

BEET SALAD (GS)

FIRE-ROASTED BEETS, GRAPEFRUIT, APPLE WOOD SMOKED BACON, GOAT CHEESE, VERTICAL HARVEST RADISH SPROUTS, BLACK KALE, ARUGULA & TOASTED WALNUTS WITH ORANGE & CARAWAY VINAIGRETTE

WHOLE 13 / HALF 7.5

SRB COBB (GS)

CRISPY BACON, GORGONZOLA CHEESE, SMOKED CHICKEN, AVOCADO, HARD-COOKED EGG, HEIRLOOM TOMATOES & CHIVES

TOSSED WITH
ARCADIAN GREENS & BALSAMIC
VINAIGRETTE

14

ADD ONS ALL SALADS

SRF WAGYU SKIRT STEAK* +9.5
WILD RED SHRIMP +8
BLACKENED OR GRILLED CHICKEN +7.5
SMOKED CHICKEN +5

BAR BITES

SCRATCH PRETZEL (V)

BAKED DAILY & SERVED WITH QUESO

7

BEER SAUSAGE SAMPLER

HOUSE-MADE APPLE WOOD SMOKED PALE ALE PORK / LAGER HARISSA ELK / ZONKER CRAN-JALOPEÑO BISON SERVED WITH CROSTINI & PICKLED VEGETABLES

12

BUFFALO CAULIFLOWER (V)

BEER BATTERED & FRIED, SERVED WITH SRB BUFFALO WING SAUCE, CARROTS, CELERY & RANCH OR BLUE CHEESE DRESSING

10

SMOKED TROUT DIP

HOUSE SMOKED IDAHO TROUT, HOUSE-PICKLED VEGETABLES & EVERYTHING LAVOSH

11

STEAK TACOS* (GS)

SNAKE RIVER FARMS WAGYU SKIRT STEAK WRAPPED IN SOFT CORN TORTILLAS WITH TOMATILLO-AVOCADO SALSA VERDE, CILANTRO AND COTIJA CHEESE

13

WOOD-FIRED NACHOS (GS)(V)

CHEDDAR CHEESE, BLACK BEAN PUREE, PICKLED JALAPEÑOS, QUESO, SOUR CREAM, HOUSE-MADE GUACAMOLE & PICO DE GALLO ON FRESHLY FRIED CORN CHIPS

11

SRF WAGYU SKIRT STEAK +9.5

WILD RED SHRIMP +8

BLACKENED OR GRILLED CHICKEN +7.5

SMOKED CHICKEN +5

NOODLES & GRAINS

ELK BOLOGNESE

ELK, MEAD RANCH BEEF, ITALIAN SAUSAGE, PANCETTA, TOMATO SAUCE, SOFFRITO, RIGATONI PASTA & PARMESAN CHEESE

18

FARRO RISOTTO (V)

ORGANIC FARRO, FRESH FAVA BEANS, ARTICHOKE, TOMATOES, PARMESAN BROTH, VERTICAL HARVEST PEA SHOOTS, LEMON-PISTACHIO-HERB MARSCARPONE

17

HOT GREEN CHILI BAKED MAC* (V)

AUTUMN CHILIES, CAULIFLOWER, CHEESE SAUCE, ZITI PASTA, PARMESAN-BROWN BUTTER GRATIN

15

*ADD SMOKED PALE ALE PORK SAUSAGE +4

An 18% service charge will be added on to parties of 6 or more

PUB FAVORITES

BUTCHER'S STEAK**

SNAKE RIVER FARMS WAGYU, PAN SEARED WITH ROASTED POTATOES, FRIED SPRING ONIONS & ROSEMARY-TRUFFLE AIOLI
29

SLASH & BURN TROUT

RIVERENCE PROVISIONS, TWIN FALLS COUNTY, IDAHO
PAN FRIED TROUT, HOUSE-SMOKED BACON, POTATOES, FRESH CORN, TOMATOES, GREEN ONIONS,
VERTICAL HARVEST PEA SHOOTS, HORSERADISH & CHARRED TOMATO PAN SAUCE
24

FISH & CHIPS

LAGER BATTERED WILD, US CAUGHT, PACIFIC COD, FRIES, SRB TARTAR SAUCE & HAND-CUT COLESLAW
18

PORK & BEANS

SNAKE RIVER FARMS PORK SHANK SMOKED OVER APPLE & PECAN WOOD, BRAISED RANCHO GORDO YELLOW-EYE BEANS, CURED PORK, ONIONS AND BEET GREENS
26

BIG HOLE BURGER**

MEAD RANCH, TETON COUNTY, WYOMING
DRY-AGED BEEF TOPPED WITH BACON, DIJONAISE, LETTUCE, ONION &
TOMATO ON A BRIOCHE BUN & YOUR CHOICE OF WHITE CHEDDAR, GRUYÈRE, AMERICAN OR
GORGONZOLA CHEESE, SERVED WITH PUB OR SWEET POTATO FRIES
16

BISON BURGER**

DURHAM RANCH, CAMPBELL COUNTY, WYOMING
BISON TOPPED WITH BACON, SMOKED TOMATO-HORSERADISH
KETCHUP, LETTUCE, TOMATO & ONION ON A BRIOCHE BUN & YOUR CHOICE OF
WHITE CHEDDAR, GRUYÈRE, AMERICAN OR GORGONZOLA CHEESE, SERVED WITH PUB OR SWEET
POTATO FRIES
18

*ADD CAGE-FREE FRIED EGG +3

PIZZA

CLASSIC PEPPERONI

PEPPERONI, TOMATO SAUCE,
MOZZARELLA & PARMESAN CHEESE
16

MEAT LOVER

HOUSE-MADE ITALIAN SAUSAGE,
PEPPERONI, SNAKE RIVER FARMS HAM, HOT PEPPERS,
TOMATO SAUCE, MOZZARELLA & PARMESAN CHEESE
17.5

TRUFFLE MUSHROOM (v)

ROASTED MUSHROOMS & RED PEPPERS, CHIVES,
ROSEMARY CREAM, MOZZARELLA & TRUFFLE OIL
16.5

BBQ CHICKEN

APPLE WOOD SMOKED CHICKEN, ROASTED
PEACHES, RED ONIONS, FRESH SAGE, CHIPOTLE BBQ
SAUCE, MOZZARELLA & MANCHEGO CHEESE
16.5

CALIFORNIA (v)

ARTICHOKES, TOMATOES, PISTACHIOS, AVOCADO,
MOZZARELLA & GOAT CHEESE TOSSED WITH FRESH
GREENS & BALSAMIC VINAIGRETTE
16.5

ALL PIZZAS ARE 12"

SUB GLUTEN FREE CAULIFLOWER CRUST +4

KIDS MENU

12 & UNDER ONLY

VEGGIES (v)

STEAMED CAULIFLOWER, BROCCOLINI AND CARROTS
6

MAC & CHEESE (v)

HOUSE-MADE CHEESE SAUCE AND SHELL PASTA
8

CHICKEN FINGERS

TENDER BREADED CHICKEN SERVED WITH FRIES
9

DESSERTS

CAMPFIRE S'MORES*

HOUSE-MADE GRAHAM CRACKER, GOOEY
MARSHMALLOW & HERSHEY BARS WARMED IN OUR
WOOD OVEN
6

*ADD VANILLA ICE CREAM +2/SCOOP

ROOT BEER FLOAT

VANILLA ICE CREAM & ROOT BEER
5

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.