

# 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 6

### FRENCH ONION

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

9

## SALADS

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

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

WHOLE 12 / HALF 7

### CAESAR

ROMAINE LETTUCE, CROÛTONS, CAESAR DRESSING & GRANA PADANO PARMESAN

WHOLE 12 / HALF 7

### BEET SALAD (GS)

FIRE-ROASTED BEETS, GRAPEFRUIT, CRISPY BACON, GOAT CHEESE, RADISH SPROUTS, BLACK KALE, ARUGULA & CANDIED WALNUTS WITH ORANGE-CARAWAY VINAIGRETTE

WHOLE 13.5 / 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

USA, WILD-CAUGHT SHRIMP +8  
BLACKENED OR GRILLED CHICKEN +7.5  
SMOKED CHICKEN +6

## BAR BITES

### SCRATCH PRETZEL (V)

BAKED DAILY & SERVED WITH QUESO

7.5

### ELK SAUSAGE

HOUSE-MADE LAGER-HARISSA ELK SAUSAGE, CURRIED-TOMATO RED LENTILS, COCONUT CRÉMA, PICKLED RED ONIONS & SWEET BASIL

12

### BUFFALO CAULIFLOWER (V)

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

11

### SMOKED TROUT DIP

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

12

### TACOS BARBACOA (GS)

GUAJILLO-BRAISED BEEF SHORTRIB WRAPPED IN SOFT CORN TORTILLAS, TOPPED WITH COTIJA CHEESE, CILANTRO AND PICKLED RED ONIONS

13

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

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

11

BEEF BARBACOA +9.5

USA, WILD-CAUGHT SHRIMP +8

BLACKENED OR GRILLED CHICKEN +7.5

SMOKED CHICKEN +6

## NOODLES & GRAINS

### ELK BOLOGNESE

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

19.5

### WINTER RISOTTO (V)

ORGANIC FARRO, BUTTERNUT SQUASH, ROASTED MUSHROOMS, SPINACH, PARMESAN BROTH, VERTICAL HARVEST PEA SHOOTS, LEMON-PISTACHIO-HERB MARSCARPONE

17

### HOT GREEN CHILI BAKED MAC (V)

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

16.5

A 20% service charge will be added to parties of 6 or more

## PUB FAVORITES

### SHORT RIBS

BRAISED BEEF SHORT RIBS, NATURAL JUS, BUTTERNUT SQUASH, PRESERVED LEMON, PISTACHIOS, DRIED DATES, OLIVES, PARSLEY, COUSCOUS & QUINOA WITH FRIED ONIONS

29

### BEER-BATTERED FISH FRY

USA, WILD-CAUGHT, PACIFIC COD, FRIED VEGETABLES, HOUSE-MADE KIMCHI & GOCHUJANG AIOLI

18.5

### SLASH & BURN TROUT\*\*

RIVERENCE PROVISIONS, TWIN FALLS COUNTY, IDAHO

PAN-FRIED TROUT, HOUSE-SMOKED BACON, POTATOES, TOMATOES, GREEN ONIONS, VERTICAL HARVEST PEA SHOOTS, HORSERADISH & CHARRED TOMATO PAN SAUCE

26

### PULLED PORK SANDWICH

APPLE WOOD-SMOKED BARBEQUE PORK SHOULDER ON A PARKER HOUSE BUN, SERVED WITH KIMCHI, PUB FRIES & GOCHUJANG AIOLI

15

### BIG HOLE BURGER\*\*

MEAD RANCH, TETON COUNTY, WYOMING

DRY-AGED BEEF, SPECIAL SAUCE, FRISÉE LETTUCE, RED ONION & PICKLED GREEN TOMATOES ON A PARKER HOUSE BUN; CHOICE OF WHITE CHEDDAR, GRUYÈRE, AMERICAN OR GORGONZOLA CHEESE, SERVED WITH PUB FRIES

16

### BISON BURGER\*\*

DURHAM RANCH, CAMPBELL COUNTY, WYOMING

BISON TOPPED WITH ROSEMARY-TRUFFLE AIOLI, CARMELIZED ONIONS & FRISÉE LETTUCE, ON A PARKER HOUSE BUN; CHOICE OF WHITE CHEDDAR, GRUYÈRE, AMERICAN OR GORGONZOLA CHEESE, SERVED WITH PUB FRIES

18

ADD: APPLE WOOD-SMOKED BACON+3

FRIED FREE-RANGE EGG+3

ROASTED MUSHROOMS+3

## PIZZA

### CLASSIC PEPPERONI

PEPPERONI, ORGANIC TOMATO SAUCE, MOZZARELLA & PARMESAN CHEESE

16.5

### MEAT LOVER

HOUSE-MADE ITALIAN SAUSAGE, PEPPERONI, SPICY CAPICOLA, HOT PEPPERS, ORGANIC TOMATO SAUCE, MOZZARELLA & PARMESAN CHEESE

18

### TRUFFLE MUSHROOM (V)

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

17

### BBQ PORK

APPLE WOOD-SMOKED PORK, HOT PEPPERS, PICKLED RED ONION, CILANTRO, TX BBQ SAUCE, MOZZARELLA & CHEDDAR CHEESE

16.5

### CALIFORNIA (V)

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

17.5

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ALL PIZZAS ARE 12"

SUB GLUTEN FREE CAULIFLOWER CRUST +4

## KIDS MENU

12 & UNDER ONLY

### VEGGIES (V)

STEAMED CAULIFLOWER, BROCCOLINI AND CARROTS

6.5

### 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

6.5

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