

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 16 / CUP 8

FRENCH ONION

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

9.5

JAMBALAYA

ANDOUILLE SAUSAGE, CHICKEN & CRAWFISH STEWED WITH
PEPPERS, ONIONS & GARLIC IN A SPICY CREOLE SAUCE OVER RICE,
SERVED WITH CORN BREAD

BOWL 16 / CUP 8

SALADS

WALNUT & GORGONZOLA (GS)(V)

CARDAMOM-CANDIED WALNUTS, GORGONZOLA CHEESE & MACERATED
CRANBERRIES TOSSED WITH FRESH-FIELD GREENS &
CRANBERRY-BALSAMIC VINAIGRETTE

WHOLE 13 / HALF 8

CAESAR

ROMAINE LETTUCE, CROÛTONS, CAESAR DRESSING & GRANA PADANO
PARMESAN

WHOLE 12 / HALF 7

WATERMELON (GS)(V)

CHILLED WATERMELON, CUCUMBER, PICKLED RED ONIONS &
WATERMELON RIND, FRESH MINT, AND CILANTRO, COTIJA CHEESE,
CHILI-TOASTED PUMPKIN SEEDS, TEQUILA-LIME VINAIGRETTE

11

SRB COBB (GS)

CRISPY BACON, GORGONZOLA CHEESE, SMOKED CHICKEN,
AVOCADO, HARD-COOKED EGG, HEIRLOOM TOMATOES & CHIVES
TOSSED WITH FRESH FIELD-GREENS & CRANBERRY-BALSAMIC
VINAIGRETTE

15

ADD ONS ALL SALADS

FLANK STEAK +9*
WILD-CAUGHT SHRIMP +8
BLACKENED OR GRILLED CHICKEN +8
SMOKED CHICKEN +7

BAR BITES

SCRATCH PRETZEL (V)

BAKED DAILY & SERVED WITH QUESO

8.5

WINGS

1 LB OF JUMBO HOT WINGS DIPPED IN SRB BUFFALO WING SAUCE, SERVED WITH CELERY,
CARROTS & RANCH OR BLUE CHEESE DRESSING

15

BUFFALO CAULIFLOWER (V)

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

13

SMOKED TROUT DIP

APPLE WOOD SMOKED IDAHO TROUT, SPICY PICKLED VEGETABLES &
“EVERYTHING” SEASONING LAVOSH

14

STEAK TACOS (GS)**

GRIDDLED FLANK STEAK, PEPPERS, ONIONS & COTIJA CHEESE WRAPPED IN SOFT CORN
TORTILLAS WITH SALSA VERDE

14

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

12

FLANK STEAK+9*

WILD-CAUGHT SHRIMP +8

BLACKENED OR GRILLED CHICKEN +8

SMOKED CHICKEN +7

NOODLES

ELK BOLOGNESE

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

21

KENTUCKY BAKED HAM & MAC

BROADBENT HICKORY-SMOKED HAM, CAULIFLOWER, CHEDDAR CHEESE SAUCE, SHELL
PASTA, PARMESAN-BROWN BUTTER GRATIN & HOT PICKLE RELISH

18

SPICY DRUNKEN NOODLES (GS)(V)

BROCCOLINI, SWEET PEPPERS, GINGER, BASIL, MINT, CILANTRO, GREEN ONIONS, TOASTED
PEANUTS, JAPONES & PEANUT SAUCE TOSSED WITH RICE NOODLES

16

FLANK STEAK +9*

WILD-CAUGHT SHRIMP +8

GRILLED CHICKEN +8

TOFU +5

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

PUB FAVORITES

STEAK & FRIES* (GS)

GRIDDLED BUTCHER'S STEAK, FRIED ONIONS, FRIES & CHIMMICHURRI SAUCE
30

FISH & FRIES

WILD-CAUGHT, PACIFIC COD, FRIES, COLESLAW & HOUSE-MADE TARTAR SAUCE
20

SLASH & BURN TROUT*(GS)

RIVERENCE PROVISIONS, TWIN FALLS COUNTY, IDAHO
PAN-FRIED TROUT, BACON, POTATOES, TOMATOES, GREEN ONIONS, VERTICAL HARVEST PEA SHOOTS,
HORSERADISH & CHARRED TOMATO PAN SAUCE
28

PULLED PORK SANDWICH

APPLE WOOD-SMOKED BARBEQUE PORK SHOULDER & BARBEQUE SAUCE ON A PARKER HOUSE BUN,
SERVED WITH COLESLAW, PICKLES & PUB FRIES
17

BIG HOLE BURGER*

MEAD RANCH, TETON COUNTY, WYOMING
DRY-AGED BEEF, SPECIAL SAUCE, LETTUCE, RED ONIONS &
TOMATOES ON A PARKER HOUSE BUN; CHOICE OF WHITE CHEDDAR, GRUYÈRE, AMERICAN OR
GORGONZOLA CHEESE, SERVED WITH PUB FRIES & DILL PICKLE
17

BISON BURGER*

DURHAM RANCH, CAMPBELL COUNTY, WYOMING
BISON TOPPED WITH CARMELIZED ONIONS, LETTUCE, TOMATO & DJONAISSA SAUCE ON A PARKER
HOUSE BUN; CHOICE OF WHITE CHEDDAR, GRUYÈRE, AMERICAN OR GORGONZOLA CHEESE, SERVED
WITH PUB FRIES & DILL PICKLE
19

ADD: APPLE WOOD-SMOKED BACON+3

FRIED FREE-RANGE EGG+3

ROASTED MUSHROOMS+2.5

PIZZA

CLASSIC PEPPERONI

PEPPERONI, ORGANIC TOMATO SAUCE,
MOZZARELLA & PARMESAN CHEESE
18

MEAT LOVER

HOUSE-MADE ITALIAN SAUSAGE,
PEPPERONI, SPICY CAPICOLA, HOT PEPPERS,
ORGANIC TOMATO SAUCE, MOZZARELLA & PARMESAN
CHEESE
19

TRUFFLE MUSHROOM (V)

ROASTED MUSHROOMS & RED PEPPERS, CHIVES,
ROSEMARY CREAM, MOZZARELLA & TRUFFLE OIL
18

SMOKED PORK & PEACH

APPLE WOOD-SMOKED BBQ PORK, ROASTED PEACHES,
JALAPENOS, CILANTRO, CHIPOTLE BBQ SAUCE,
MOZZARELLA & CHEDDAR CHEESE
19

CALIFORNIA (V)

ARTICHOKES, TOMATOES, PISTACHIOS, AVOCADO,
MOZZARELLA & GOAT CHEESE TOSSED WITH FRESH
GREENS & BALSAMIC VINAIGRETTE
18

ALL PIZZAS ARE 12"

SUB GLUTEN FREE CAULIFLOWER CRUST +4

KIDS MENU

12 & UNDER ONLY

VEGGIES (V) (GS)

STEAMED CAULIFLOWER, BROCCOLINI AND CARROTS
7

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
7.5

*ADD VANILLA ICE CREAM +2.5/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