

two time small brewery **OF THE YEAR**

JACKSON, WYOMING
est. 1994



BAR BITES

SCRATCH PRETZEL (v)

Baked fresh daily & served with sharp white cheddar queso 6

PUB OR SWEET POTATO FRIES (v)

Fried in the traditional pub style; always hot and fresh 5

"FRONT YARD"

CARAMEL CORN (GF)(V)
"Jackson Hole Pop" popcorn, vanilla caramel, spiced cashews & coconut 3



STARTERS

SRB WINGS

1 lb. of our classic pub wings; served with carrots, celery & ranch 13

BUFFALO CAULIFLOWER

Beer battered & tossed with our classic wing sauce; served with carrots, celery & ranch 9

HICKORY WINGS

Hickory smoked wings tossed with sweet & spicy Texas BBQ sauce served with coleslaw 13

SZECHUAN WINGS

1 lb. of tamari-chili glazed wings, cilantro & house-made spicy kimchi 13

STEAK TACOS (GN)

Snake River Farms Wagyu skirt steak wrapped in soft corn tortillas with tomatillo and avocado salsa verde and cotija cheese 11.75

LAGER BATTERED SHRIMP

Jumbo skewered shrimp, fried onions & lemon. House-made tartar sauce 9.5

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SRF Wagyu steak + 9

Blackened or grilled Red Bird chicken + 5

Maple smoked turkey + 4.5

SOUPS

WYOMING BISON & BEEF CHILI

Wyoming Bison, Mead Ranch Beef & beans slow-cooked with tomatoes & spicy chilies; served with corn bread *Three Time Jackson Chili Cook Off Winner!*
CUP 5 /BOWL 12

FRENCH ONION SOUP

Hearty onion soup topped with a croûton & blistered Gruyère cheese 8.5

SOUP OF THE DAY (Ask your server!)

SALADS

GREEN SALAD (GN)(V)

Fresh Arcadian greens, heirloom tomatoes, cucumbers, herbs & Balsamic vinaigrette WHOLE 8.5/HALF 4.5

WALNUT & GORGONZOLA (GN)(V)

Tossed with fresh Arcadian greens, port poached pears, herbs & Balsamic vinaigrette WHOLE 9.5/HALF 5

BRUSSELS CAESAR

Charred Brussels sprouts, apple wood smoked bacon, torn croûtons, white anchovy Caesar dressing, Grana Padano parmesan & fried leeks 11

SRB WINTER COBB (GN)

Crispy bacon, gorgonzola cheese, smoked maple turkey, avocado, butternut squash, hard-cooked egg, dried cranberries & chives tossed with fresh Arcadian greens & balsamic vinaigrette 13

WARM BEET SALAD

Fire-roasted beets, grapefruit, hickory smoked bacon, goat cheese, radish sprouts & toasted walnuts with honey-truffle vinaigrette 12

ADD-ONS

SRF Wagyu steak + 9

Blackened or grilled Red Bird chicken + 5

Maple smoked turkey + 4.5

Tofu + 4

Wild red shrimp + 7

NOODLES

MUSHROOM LASSAGNET

Roasted mushrooms, butternut squash & fresh sage tossed with house-made spinach egg noodles & goat cheese cream sauce; topped with fried leeks & balsamic reduction 16

LATE-NIGHT HOT POT

Roasted Kurobuta pork belly, kimchi, 141 degree egg, bean spouts, green onions, carrots, udon noodles, dashi & pork bone broth 17

WOOD-FIRE BAKED RIGATONI

Lemon basil & ricotta, pancetta, Mead Ranch beef & Snake River Farms pork cooked with white wine, soffritto & tomatoes. topped with mozzarella & Grana Padano parmesan 16

PUB FAVORITES

MONKFISH(GS)

Wild-caught Atlantic monkfish & shrimp, prosciutto, chard, butternut squash, red wine butter sauce & fried leeks

BRISKET

Stacked high: house-smoked brisket, on griddled Texas toast, shaved onions & BBQ sauce served with, house SRB coleslaw & pub or sweet potato fries 15

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BIG HOLE BURGER (6 oz.)

Local Mead Ranch dry aged beef topped with bacon, house-made pickles, dijonaise sauce, brioche bun & your choice of white cheddar, Gruyère or blue cheese. Served with pub or sweet potato fries 15

BISON BURGER (6 oz.)

Durham Ranch, Wyoming bison topped with bacon, sharp white cheddar, frisée & bourbon glazed onions; served with pub or sweet potato fries 17

ADD Cage-Free Fried Egg.... 2

KIDS MENU 12 & UNDER ONLY

CHICKEN FINGERS

Tender breaded chicken & fries 8

CHEESEBURGER

¼ pound burger topped with cheddar & served with fries 8

MAC & CHEESE (v)

House-made three cheese sauce 8

KID'S PIE (v)

Eight inch cheese pizza 8

PIZZA

CLASSIC PEPPERONI

Pepperoni, San Marzano tomato sauce, mozzarella & parmesan cheese 13.5

MARGHERITA (v)

Ripe Tomatoes, San Marzano tomato sauce, fresh basil, mozzarella & parmesan cheese 13.5

TRUFFLE MUSHROOM (v)

Fire-roasted mushrooms, mozzarella, goat cheese & rosemary cream sauce 14.5

CALIFORNIA (v)

Artichokes, heirloom tomatoes, almonds, avocado & goat cheese tossed with fresh greens & balsamic vinaigrette 14.5

ITALIAN SAUSAGE

House-made Italian sausage, tomato sauce, pepperoncini & roasted red peppers mozzarella & fresh ricotta 14

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 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. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Patrons are encouraged to their own satisfaction, to consider this information in light of their individual requirements and needs