

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

HICKORY SMOKED PORK BELLY (gs)

Sweet & spicy laquer, house kimchi, peanuts & green onion 7

CARAMEL CORN (gs)(v)

"Jackson Hole Pop" popcorn, vanilla caramel, spiced cashews & coconut 3.5



STARTERS

SRB 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

AVOCADO & LOX TARTINE

House-cured horseradish & beet lox, avocado puree, dill, lemon, radish, pea sprouts & soft egg on Zonker toast 12

FRIED GREEN TOMATOES

Pickled green tomatoes fried golden-brown, house-cured tasso ham & pimiento cheese +

STEAK TACOS* (gs)

Snake River Farms Wagyu skirt steak wrapped in soft corn tortillas with tomatillo-avocado salsa verde and cotija cheese 12

WOOD-FIRED NACHOS (gs)(v)

Cheddar cheese, black beans, pickled jalapeños, sour cream, house-made guacamole, pico de gallo & freshly fried corn chips 11

ADD-ONS

House-made chorizo + 4

Blackened or grilled Red Bird chicken + 5

SRF Wagyu steak* + 9

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 13

FRENCH ONION SOUP

Hearty onions & beef broth topped with a croûton & blistered Gruyère cheese 8.5

SOUP OF THE DAY (Ask your server!)

SALADS

GREEN SALAD (gs)(v)

Fresh Arcadian greens, ZWdaa_ fa_ SfaWet UgUg_ TWbet radish, chives & Balsamic vinaigrette WHOLE 8.5/HALF 4.5

WALNUT, f [I E & [x & GORGONZOLA (gs)(v)

Tossed with Arcadian greens, macerated cranberries, chives & balsamic vinaigrette WHOLE 11/HALF 6

CLASSIC CAESAR

Romaine hearte, croûtons, white anchovy Caesar dressing, Grana Padano parmesan & cracked black pepper 11

SRB FALL COBB (gs)

Crispy bacon, gorgonzola cheese, blackened turkey, avocado, hard-cooked egg, butternut squash, macerated cranberries & chives tossed with Arcadian greens & balsamic vinaigrette 13

WARM BEET SALAD (gs)

Fire-roasted beets, grapefruit, apple wood-smoked bacon, goat cheese, radish sprouts & toasted walnuts with honey-truffle vinaigrette 12.5

SRF Wagyu steak* + 9

Wild red shrimp + 7

ADD-ONS

Blackened or grilled Red Bird chicken + 5

Blackened smoked turkey + 4.5

Flash-fried tofu + 4

NOODLES

WILD GAME RAGOUT

Braised elk, wild boar, pancetta, tomatoes, carrots, onions, celery & garlic tossed with rigatoni pasta & Grana Padano parmesan 18

PHO (GS)

Snake River Farms shaved beef, rice noodles, fresh jalapeños, cilantro, Thai basil, beef bone broth, green onions & bean sprouts 18

FARRO RISOTTO q

Organic faro, roasted mushrooms, toasted walnuts, fresh mascarpone, olive oil & Meyer lemon pea sprouts & Grana Padano parmesan 14

ADD-ONS

SRF Wagyu steak* + 9

Wild red shrimp + 7

Blackened or grilled Red Bird chicken + 5

Flash-fried tofu + 4

PUB FAVORITES

FISH & CHIPS

Lager battered Pacific cod, fries, SRB tartar sauce & coleslaw 15

STEAK FRITES* (8 oz.)

Cast-iron seared hanging tender steak, fries & Bordelaise braised shallots 24

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 15½

BISON BURGER* (6 oz.)

Durham Ranch Wyoming bison topped with bacon, sharp white cheddar, frisée, horseradish mayo & bourbon glazed onions; served with pub or sweet potato fries 17½

ADD Cage-free fried egg* 2.5

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 cheese sauce & rigatoni 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, sweet peppers, mozzarella & rosemary-goat cheese 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, spinach, tomato sauce, pepperoncini peppers, wild flower honey, Grana Padano parmesan & mozzarella 14.5

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 (Gluten Sensitive) 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.

V (Vegetarian) indicates that a menu item is made without containing meat ingredients