

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 6.5

CARAMEL CORN (GS)(V)

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

CARPACCIO CROSTINI*

Seared-raw SRF Wagyu beef, Grana Padano parmesan, radish, fried capers, baby arugula, radish sprouts, lemon & olive oil 8

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 & pimento cheese 9

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 skirt steak* + 9

Skuna Bay salmon* + 12

SOUPS

WYOMING BISON & BEEF CHILI

Wyoming bison, Mead Ranch beef & beans slow-cooked with tomatoes & spicy chilis; served with corn bread

Three Time Jackson Chili Cook Off Winner!

BOWL 13/CUP 5

FRENCH ONION SOUP

Hearty onions & beef broth topped with a croûton & blistered Gruyère cheese 9

SOUP OF THE DAY (Please ask your server)

SALADS

ARUGULA SALAD (GS)(V)

Baby arugula, lemon & anisette braised fennel, red onions, radishes, parmesan, Meyer lemon & olive oil

WHOLE 9 / HALF 5

WALNUT, CRANBERRY & GORGONZOLA (GS)(V)

Tossed with Arcadian greens, macerated cranberries, chives & balsamic vinaigrette

WHOLE 11/HALF 6

CLASSIC CHOPPED CAESAR

Romaine hearts, croûtons, white anchovy Caesar dressing, Grana Padano parmesan

WHOLE 11/HALF 6

SRB WINTER 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 13

SRF Wagyu skirt steak* + 9

Wild red shrimp + 7

ADD-ONS

Blackened or grilled Red Bird chicken + 5

Blackened smoked turkey + 4.5

Flash-fried tofu + 4

Skuna Bay salmon* + 12

An 18% gratuity will be added on parties of 8 or more

NOODLES

BOLOGNESE

Mead Ranch beef, SRF pork, pancetta, tomatoes, carrots, onions, celery & garlic tossed with rigatoni pasta & Grana Padano parmesan 18

PHO

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

FETTUCCHINI & PARMESAN CREAM (V)

Sautéed broccoli, toasted almonds, lemon zest & red pepper flakes tossed with fettuccine pasta 12

ADD-ONS

SRF Wagyu skirt steak* + 9

Wild red shrimp + 7

Blackened or grilled Red Bird chicken + 5

Flash-fried tofu + 4

Skuna Bay salmon* + 12

PUB FAVORITES

FISH & CHIPS

Lager battered Pacific cod, fries, SRB tartar sauce & coleslaw 16

STEAK FRITES* (8 oz.)

Cast iron seared choice hanging tender steak, truffle-rosemary fries & red wine braised shallots 25

SALMON* (6 oz.) (GS)

Pan-seared Skuna Bay salmon, butternut squash puree, pea shoot & radish sprout salad, chili-toasted pumpkin seeds, fennel, tomatillo & avocado salsa 25

BIG HOLE BURGER* (6 oz.)

Local Mead Ranch dry-aged beef topped with bacon, pickled green tomatoes, frisée, Dijonaise 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

VEGGIES

Just steamed broccoli, cauliflower & carrots 5

CHEESEBURGER*

¼ pound burger topped with cheddar & served with fries 8

MAC & CHEESE (V)

House-made cheese sauce & rigatoni 7

CHICKEN FINGERS

Tender breaded chicken & fries 8

PIZZA

CLASSIC PEPPERONI

Pepperoni, San Marzano tomato sauce, mozzarella & parmesan cheese 14

MARGHERIT (V)

Semi-dried heirloom tomatoes, San Marzano tomato sauce, fresh basil, mozzarella & parmesan cheese 14

TRUFFLE MUSHROOM (V)

Fire-roasted mushrooms, pimiento peppers, rosemary, mozzarella & parmesan cream sauce 15

CALIFORNIA (V)

Artichokes, semi-dried heirloom tomatoes, almonds, avocado & goat cheese tossed with fresh greens & balsamic vinaigrette 15

ITALIAN SAUSAGE

House-made Italian sausage, lemon braised fennel, red pepper flakes, parmesan cream & mozzarella 15

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