


SOUPS & SALADS

Pako's IPA & White Cheddar Soup (8)
Bourbon Sweet Corn-Idaho Smoked Trout

Chowder (8) 


Garden Salad (9) 
A mix of tossed greens, grape tomato, cucumber, marinated onion, shaved parmesan cheese, & champagne vinaigrette *GF*

Watermelon Salad (11) 
Diced watermelon, tossed greens, spiced pumpkin seeds & champagne vinaigrette. *GF*

Roasted Beet Salad (10) 
Organic arugula, smoked nuts, creamy goat cheese, & champagne vinaigrette.


SMALL PLATES

Smoked Mixed Nuts (7) *GF, DF*

Chilled Edamame with Sesame Oil (9)
House Pickled Vegetables (6) *GF, DF* 

Durham Ranch Bison Tartare (16)
Vertical Harvest sunflower greens, lavash, sage-wild blueberry chutney & sea salt *DF*

Brussel's and Cheese (9)
IPA n' white cheddar cheese sauce, roasted Brussel's, smoked bacon, sliced apples & house lavash

Local & Imported Cheese Plate (12) 
Chef's choice of cheeses, Slide Ridge Honey Comb, sage-huckleberry chutney, lavash & Vertical Harvest microgreens

SWEETS


Boozy Sorbet (8)
Sorbet made by our on-site pastry team daily; ask your server about today's selection *DF, GF*

Ice Cream Sandwiches (3.50)
House made chocolate chip cookies and vanilla ice cream

SANDWICHES

Served with choice of house chips or tossed greens

Blue Heron Burger (14)
Gaston's Bakery Bun, all natural 1/3lb all natural beef, bacon-onion marmalade, Dijon aioli, white cheddar, onion, Vertical Harvest lettuce & tomato


Yardbird Sandwich (12) 
Gaston's Bakery Bun, Jerk marinated chicken thigh, cucumber-mint sauce, Vertical Harvest lettuce & tomato

Snake River Brewery Bratwurst Sandy (12)
House made beer brat, hoagie roll, sauerkraut, & whole grain mustard *DF*


Pulled Pork Sandwich (11)
Gaston's Bakery Bun, & house made slaw with pickle chips *DF*

Beef n' Cheddar (13)
Gaston's Bakery Brioche Bun, shaved ribeye, IPA cheddar cheese Sauce, Horseradish Aioli

Adult Grilled Cheese (11)
Rustic bread, fontina & chevré cheeses, & tomato confit

Portobello Sandwich (12) 
Rustic bread, marinated Portobello, smoked mozzarella, roasted red pepper coulis & herb aioli



ENTREES

Braised Lamb Shank (23) 
Toasted almond-mint couscous, braised summer greens & cabernet jus *DF*

Yardbird Plate (17) 
Jerk marinated airline chicken breast, braised summer greens, goat cheese grits & cucumber yogurt

Baby Back Ribs (21)
Half rack of slow roasted ribs with a brown sugar-apple cider glaze, braised summer greens, goat cheese grits

Heirloom Cauliflower Steak (16) 
Grilled heirloom cauliflower, braised summer greens, toasted almond-mint couscous & tomato chutney *GF, DF*

 Appetite for Life: Healthy & Sustainable Cuisine 

DF = Dairy-Free / GF = Gluten-Free

**Consuming raw or undercooked meat may increase your risk of foodborne illness*

DRAFT BEERS

Craft 6.25 16oz / 8.25 22oz

Pakos IPA

Snake River Brewing, Jackson, WY

Helles

Snake River Brewing, Jackson, WY

Jenny Lake Lager

Snake River Brewing, Jackson, WY

Sweetgrass American Pale Ale

Grand Teton Brewing Co., Victor ID

Teton Amber Ale

Grand Teton Brewing Co., Victor, ID

Elysian Space Dust IPA

Elysian Brewing Co., Seattle, WA

Widmer Hefeweizen

Widmer Brother Brewing, Portland, OR

Bud Light (4.75/6.75)

Anheuser Busch

BOTTLED & CANNED BEER

Widmer Omission Pale Ale~gluten reduced (6)

Widmer Brother Brewing, Portland, OR

Stella Cidre (6.25)

Becks N/A ~non-alcoholic (5.5)

Snake River Zonker (6.00)

Budweiser (4.50)

WHITE WINE

La Marca Prosecco (13/43)

Tre Venezie, Italy

Cieck Erbaluce, Erbaluce di Caruso (14/49)

Piedmont, Italy, 2014

Ecco Domani Pinot Grigio (9/33)

Italy, 2013

Starborough Sauvignon Blanc (10/37)

Marlborough, New Zealand, 2014

Edna Valley, Paragon Chardonnay (10/37)

Central Coast, CA, 2013

Chateau Ste. Michelle Riesling (8/30)

Columbia Valley, WA, 2014

RED WINE

Chateau Riotor, Rose (13/43)

Cotes de Provence, France, 2013

Fleur de California Pinot Noir (10/37)

Carneros, CA, 2014

Red Rock Merlot (9/33)

California, 2013

Seghesio Zinfandel (17/60)

Sonoma, CA 2014

Las Rocas Garnacha (10/37)

Bodegas San Alejandro, Calatayud, Spain, 2013

Don Miguel Gascon Malbec (10/37)

Mendoza, Argentina, 2013

Edna Valley Cabernet Sauvignon (10/37)

Central Coast, CA, 2013

SIGNATURE COCKTAILS

Jackson Lake Lemonade

44 North Huckleberry Vodka and lemonade with a splash of soda and fresh lemon (12)

Paintbrush Canyon Spritzer

La Marca Prosecco with St. Germain elderflower liqueur and a lemon twist (14)

Mountain Mojito

Bacardi rum muddled with lime, mint & huckleberries, topped with soda and served over ice (12)

The GSL

Sage-infused Beefeater gin & lemon, served up (12)

Moran Moose

Buffalo Trace Bourbon with house made huckleberry sour mixer served over ice with a splash of soda (14)

The Caballero

Jalapeno-infused tequila shaken with lime juice, served on the rocks in a salt-rimmed glass (12)

The Nail in the Campfire

A Wild West take on a classic Scotch cocktail: High West Campfire Whiskey and Drambuie served on the rocks with a lemon twist (14)

LOCAL & REGIONAL WHISKIES

Served neat or on the rocks

Wyoming Whiskey (15.25)

Kirby, Wyoming

Colter's Run Bourbon (13.75)

Driggs, Idaho

Stranahan's Colorado Whiskey (21.75)

Denver, Colorado

High West Double Rye (14.75)

Park City, Utah

High West Campfire (18.75)

Park City, Utah

APPETITE FOR LIFE

Appetite for Life is our way of demonstrating the idea the sustainability is as important to one's health and welfare as it is preservation and maintenance of our national park.

IN HOUSE PREPARATION

The team at Jackson Lake Lodge has the goal to run a 100% made-from-scratch kitchen. This effort is supported by our in-house butchering facility and on premise bakery. All stocks, soups, dressings, vegetables, starches, and proteins are prepared from scratch in our kitchens daily.

SUSTAINABILITY

We work with many different farmers, ranchers, dairies, and bakeries to ensure our kitchen is doing everything it can to lower our impact on the environment.

OUR PARTNERS

Vertical Harvest, Hydroponic Green House,
Jackson Hole, WY

Durham Ranch, Gillette, WY

Sparboe Farms, Hudson, CO

Clear Springs Foods, Buhl, ID

Eagle Eye Farms, Idaho Falls, ID

Mountain View Farms, Fillmore UT

Slide Ridge Honey, Cache Valley, UT

Gaston's Bakery, Boise, ID

Grain Craft, Blackfoot, ID

West Point Dairy, Hyrum, UT

Dairy Gold Farms, Boise, ID

Carter Country Meats, Ten Sleep, WY