# The Blue heron

The Great Blue Heron is the most common and largest heron in North America. It is classified as a Species of Greatest Conservations Need by the Wyoming Game and Fish Department.



They are distinguished by their long bills, blue cap and wing feathers, “S” shaped neck and large wingspan – up to 79 inches in length!

Great Blue Herons are typically a summer breeding-only resident of Wyoming, but they can be spotted year-round.

During breeding season, colonies are often found near forest-bound lakes and ponds, as well as along the Snake River

Their diet consists mostly of fish, amphibians, insects, and even small mammals.

# Our Partners

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

Grains of Montana, Billings, MT

Grain Craft, Blackfoot, ID

West Point Dairy, Hyrum, UT

Dairy Gold Farms, Boise, ID

****Appetite for Life: Healthy & Sustainable Cuisine

GF: *Gluten Free Ingredients Used* V: *Vegetarian* VG: *Vegan* DF: *Dairy Free*

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

*All menu items prepared in a facility that contains wheat, soy, dairy, tree nuts and ground nuts.*

Brews

**DRAFT** 16OZ / 22OZ

Skillet Glacier Golden Ale (7.50/9.00)

Grand Teton Brewing, Victor, ID

Teton Amber Ale (7.50/9.00)

Grand Teton Brewing, Victor, ID

Earned It Hazy IPA (7.50/9.00)

Snake River Brewing, Jackson, WY

Cross Czech Pilsner (7.50/9.00)

Snake River Brewing, Jackson, WY

See You In Helles (7.50/9.00)

Snake River Brewing, Jackson, WY

Jenny Lake Lager (7.50/9.00)

Snake River Brewing, Jackson, WY

Stella Artois (7.00/8.50)

Anheuser Busch

Bud Light (5.00/6.50)

Anheuser Busch

***CRAFT CANS***

Grand Teton Juicy IPA (7.50)

Snake River Brewing (7.50)

*Zonker Stout, Pale Ale, Pako’s IPA, Jenny Lake Lager*

Roadhouse Brewing (8.00)

*Wilson Mountain Style IPA, Family Vacation Golden Ale*

Ascent Kombucha (10.00)

*Ginger & Juice (NA)*

*Huckleberry (NA)*

***DOMESTIC CANS***

Pacifico (7.00)

Michelob Ultra (6.00)

Bud Light (5.00)

Budweiser (5.00)

White Claw Mango (7.00)

White Claw Black Cherry (7.00)

Bud Zero (NA) (5.00)

SIGnature cocktails

**Jackson Lake Lemonade** (13.00)

44 North Huckleberry Vodka and house-made lemonade with a splash of soda

*Have your lemonade served in our souvenir Jackson Lake Lodge pint glass for $8 and receive $2 off on your cocktail.*

**Huckleberry Mule** (14.00)

44 North Huckleberry Vodka, ginger beer and lime juice

*Have your Mule served in our souvenir Jackson Lake Lodge copper mug for $20 and receive $2 off on your cocktail.*

**Mountain Mojito** (16.00)

Bacardi Rum muddled with lime, mint, and huckleberry served over ice

with a splash of soda

**399 Huckleberry Margarita** (17.50)

Our signature margarita made with fresh squeezed lime juice and agave served on the rocks with or without salt

**Blue Heron Bloody Mary** (14.00)

House-made bloody mary with a hearty garnish

**Colter’s Old Fashioned** (16.00)

Colter’s Run Bourbon and bitters come together in this Old Fashioned that John Colter himself would have walked days for.

**The Caballero** (17.00)

House infused jalapeno tequila with fresh squeezed lime juice and agave served on the rocks with salt

**String Lake Spritzer** (14.00)

House infused cucumber vodka, St. Germain Liqueur, fresh squeezed lemon juice topped off with La Marca Prosecco

**Absaroka Negroni** (17.00)

Jackson Hole Stillworks Absaroka Gin, Dolin Vermouth, Campari

**Lupine Meadows** (16.00)

Sage infused Great Grey Gin, lemon juice, dashes of bitters, topped with soda

**Jackson Hole Stillworks Vesper** (16.00)

Great Grey Gin, Stillworks Vodka, Lillet

**Paintbrush Canyon Spritzer** (13.00)

Aperol, La Marca Prosecco

Corks

**Rose & SParking**

La Marca Prosecco (12/56)

*Tre Venezie, Italy*

Mumm Cuvee Napa Prestige (14/75)

Napa Valley, CA

The Palm Rose (13/50)

*Languedoc, France*

**WHITE**

Edna Valley, Paragon Chardonnay (12/47)

*Central Coast, CA*

Whitehaven Marlborough Sauvignon Blanc (16/61)

*Marlborough, New Zealand*

Acrobat Pinot Gris (13/51)

*Willamette Valley, Oregon*

Vidigal Vihno Verde (10/35)

*Leiria, Portugal*

**RED**

Acrobat Pinot Noir (17/67)

*Willamette Valley, Oregon*

Las Rocas Garnacha (11/44)

*Calatayud, Spain*

Don Miguel Gascon Malbec (13/50)

*Mendoza, Argentina*

Edna Valley Cabernet Sauvignon (14/53)

*Central Coast, CA*

# Liquor

**vodka**

Skyy

Grand Teton (L)

Grand Teton Huckleberry (L)

44 North Huckleberry (R)

High Water (L)

Tito’s

Stolichnaya

Absolut

Absolut Citron

Absolut Vanilla

Absolut Mandarin

Belvedere

Grey Goose

Ketel One

**Gin**

Beefeater

Tanqueray Ten

Aviation

Hendrick’s

Bombay Dry

Bombay Sapphire

Absaroka (L)

Great Grey (L)

The Botanist

**Rum**

Bacardi Light

Bacardi Gold

Bacardi 151

Myer’s Dark

Captain Morgan

Mount Gay Eclipse Gold

Pyrat XO Gold

Ron Zacapa Gold

Malibu Coconut

Captain Morgan Private

(L) - Local

(R) - Regional

**Bourbon**

Jim Beam

Maker’s Mark

Colter’s Run (L)

High West American Prairie (R)

Bulleit Bourbon

J&B Rare

**Tequila**

Jose Cuervo Gold

1800 Silver

1800 Reposado

Tres Generaciones Anejo

Patron Silver

Casamigos Blanco

Del Maguey Vida

Sauza

**Whiskey**

Jack Daniel’s

Jameson Irish

Wyoming Whiskey (L)

Crown Royal

Crown Royal Reserve

Bulleit 95 Rye

Evan Williams

High West

Jim Bean Black

Seagram’s 7

Whistle Pig (Rye)

**scotch**

Dewar’s

Dewar’s White Label

Chivas Regal

Cutty Sark

Johnnie Walker Red

Johnnie Walker Black

Macallan 12-year

Monkey Shoulder

Dalwhinnie 15-Year

Talisker 10-Year

Laphroaig 10-Year Malt

Balvenie 12-Year

SOUPS AND SALADS

**Tomato Bisque (GF, Veg) 11**

**Bourbon Sweet Corn-Smoked Trout Chowder (GF) 13**

**House Salad (GF, Veg)** **12**

Spring Mix, Tomato, Cucumber, Carrot, Marinated Onion, Shaved Parmesan, Champaigne Vinaigrette

**Roasted Beet Salad (GF, Veg) 14**

Spring Mix, Goat Cheese, Red Onion, Granny Smith Apple, Candied Walnuts, Huckleberry-Sage Vinaigrette

**Watermelon-Feta Salad (GF, Veg) 14**

Arugula, Diced Watermelon, Crumbled Feta, Cucumber, Spiced Pepitas, Mint-White Balsamic Vinaigrette

SMALL PLATES

**Chilled Edamame (GF, V) 11**

Sesame Oil, Black Sesame Seeds

**Pita Chips and Sundried Tomato Hummus (Veg)** **13**

Feta, Kalamata, Marinated Onion, Tzatziki

**Duck Confit Nachos (GF)** **22**

House Tortilla Chips, Green Chili Queso Blanco, Diced Green Onion, Cilantro, Avocado Crema

**Mini Tostadas (GF)** **14**

Green Chili Pulled Pork, Cotija, Cilantro Chimichurri

**French Onion Dip 13**

Caramelized Onion and Gruyere Cheese Dip, House Lavash

**Orange-Cranberry Chicken Salad Wrap 19**

Lettuce, Tomato, Marinated Onions, Flour Tortilla

GRILL MENU

*All Sandwiches come with a choice of potato chips or tossed greens*

**Grilled Cheese (Veg) 15**

Fontina, Gruyere, Blistered Grape Tomatoes, Pesto, Ciabatta

**Marinated Oyster Mushroom Banh Mi (Veg) 16**

Cucumber, Pickled Daikon and Carrots, Sriracha Aioli, Cilantro, French Baguette

**Jenny Lake Lager Bratwurst (DF) 17**

Beer Braised Bratwurst, Sauerkraut, Honey Mustard, Hoagie Roll

**Cubano 18**

Mojo Pork, Smoked Ham, Swiss Cheese, Dijon Aioli, Pickle, Ciabatta

**Beef n’ Cheddar** **23**

Shaved Tri-Tip, White Cheddar Cheese Sauce, Horseradish Aioli, Grains of Montana Brioche

**Blue Heron Burger** **18**

1/3-lb Beef Patty, Bourbon Bacon-Onion Marmalade, White Cheddar, Dijon Aioli, Lettuce, Tomato, Onion, Pickle, Brioche

**Balsamic Blue Burger 19**

1/3-lb Beef Patty, Balsamic Red Onions, Blue Cheese, Lettuce, Tomato, Pickle, Brioche

**Hawaiian Burger** **20**

1/3-lb Beef Patty, Grilled Pineapple, Soy-Mirin Bacon, Teriyaki Sauce, Lettuce, Tomato, Onion, Brioche