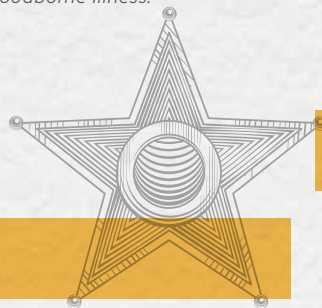


COLTER BAY VILLAGE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Soups & Chili

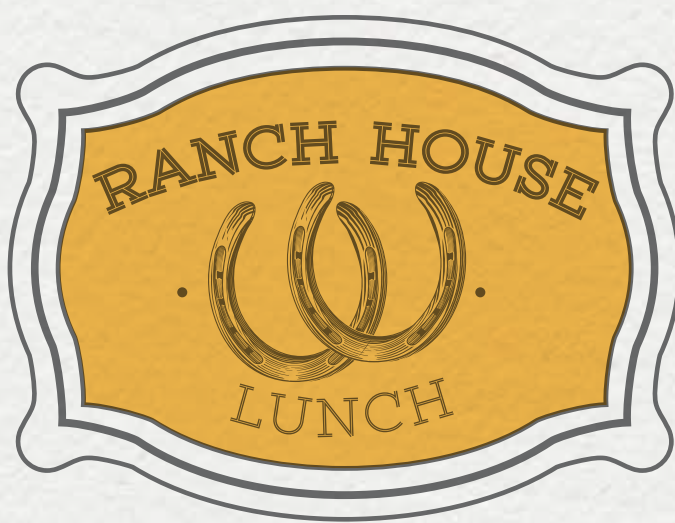
- Soup of the Day** - Served with crackers
Cup 7 Bowl 8
- French Onion Soup** 10
Topped with Sour Dough Crostini and Gruyere
- Western Style Chili** - Served with crackers 
Cup 7 Bowl 10
Topped with Cheese, Red Onion, Sour Cream

Salads

- Add Grilled Chicken Breast** 3.50
Add Wild Caught Salmon 6
- Classic Caesar Salad** 11
Organic Romaine, Multi-Grain Croutons, Aged Parmesan, and Caesar Dressing
- Paintbrush Canyon Chopped Salad** 13
Baby Greens, BBQ Chicken, Diced Tomatoes, Corn, Roasted Chiles, Tortilla Croutons, Boiled Egg, Avocado, Red Onion, Pepper Jack Cheese served with Chipotle Homestyle Dressing
- Taco Salad served in a Fried Tortilla Shell** 13
Seasoned Ground Beef, Black Beans, Lettuce, Cheese, Green Onion, Tomatoes, Red Onions, Cilantro, Guacamole, Sour Cream served with Chipotle Homestyle Dressing
- Caramalized Goat Cheese and Roasted Golden Beet Salad** 11
Toasted Pistachios, Arugula, Olive Oil, White Balsamic Glaze  
- Ranch House Salad** 9
Baby Greens, Cucumber, Tomato, Croutons, Feta and choice of Dressing on the side 

Desserts

- Assorted Pies** 6.50
A' la Mode 7
Chocolate Lava Cake 8
Whipped Cream and Sauce
- White Chocolate Huckleberry Cheesecake** 9
Banana Split 9
Banana, Ice Cream, Chopped Nuts, Whipped Cream and a Maraschino Cherry
- Ice Cream Sundae** 7
Ice Cream
- Single Scoop** 4
Double Scoop 5.75



Side Orders

- Potato Wedges, Potato Salad, Macaroni Salad, Coleslaw, Diced Fresh Fruit or Fresh Raw Vegetables. 4.50 each

Entrees

- Served hot with choice of Potato Wedges, Potato Salad, Macaroni Salad, Coleslaw, Diced Fresh Fruit or Fresh Raw Vegetables
- Burger Add-Ons - priced per item** 1.50
Blue Cheese, Bacon, Mushrooms, Fried Egg, Extra Cheese
- Square G Ranch Burger** 15
Black Angus 1/3 lb All Natural Patty, Lettuce, Tomato, Onion, Cheese served on Gaston's Sesame Seed Bun with a Pickle Spear
- Moran Buffalo Burger** 16
Buffalo/Beef 1/3 lb Patty, Lettuce, Tomato, Onion, Cheese served on Gaston's Sesame Seed Bun with a Pickle Spear
- Nap Time** 16
Black Angus 1/3 lb All Natural Patty, Cheddar Cheese, Bacon, Fried Egg, Crunchy Peanut Butter served on an English Muffin with a Pickle Spear
- Pack Mule** 17
Black Angus 1/3 lb All Natural Patty, Pulled Pork, Fried Mac N' Cheese, BBQ Sauce served on Gaston's Sesame Seed Bun with a Pickle Spear
- Barbeque Pulled Pork Sandwich** 13
Barbeque Pulled Pork, Coleslaw, Barbeque Sauce served on Gaston's Sesame Seed Bun with a Pickle Spear
- Grilled Portobello Sandwich** 14
Grilled Portobello, Sundried Tomato Pesto, Baby Spinach, Roasted Red Pepper, Goat Cheese served on Gaston's Sesame Seed Bun with a Pickle Spear 
- Coffee BBQ Beef Brisket Sandwich** 14
Beef Brisket, BBQ Sauce, Sharp Cheddar Cheese, Tobacco Onions served on a Hoagie Roll
- Italian Herb Marinated Grilled Breast of Chicken** . . 14
Grilled Chicken Breast, Avocado, Havarti Cheese, Lettuce, Onion, Tomato served on Gaston's Sesame Seed Bun with a Pickle Spear
- French Dip** 14
Sautéed Mushroom, Provolone Cheese, Tobacco Onions and side of Rosemary Burgundy Au Jus, served on a Hoagie Roll with a Pickle Spear
- Shrimp Po Boy** 15
Deep Fried Shrimp, Cilantro Slaw, Pineapple Salsa with a Pickle Spear
- Mac n' Cheese** 15
Mac n' Cheese served with your choice of two: Pulled Pork, Grilled Chicken, Sliced Hot Dog, Chopped Bacon, Grilled Andouille Sausage, Sweet Peas, Roasted Tomatoes, Fried Poblano, Jalapeno, Green Onion, Roasted Garlic or Salsa
- Additional Items 1.50 each

Open Daily from 11:30 a.m. to 1:30 p.m.

Dietary Restrictions:  GLUTEN FREE  VEGAN  VEGETARIAN

*Gluten Free Options are available and can be accommodated by substitution or omission of certain ingredients.

Chef Jay Kane



Beverages

- Starbucks Coffee**
(Regular or Decaffeinated) 3.25
Assorted Tazo Hot Teas 3
Tazo Iced Tea 3
Hot Chocolate 3
Assorted Fruit Juices 4
Orange, Grapefruit, Cranberry, Tomato
- Soft Drinks** 3
Lemonade 3.75
Milk (2%, Skim, Whole, Almond, Soy)
Small 3 Large 4
- Draft Beer** 4.75
Snake River Brewing Hoback Hefe
Grand Teton Amber Ale
- Bottle & Can Beer** 5.5
Zonker Stout, Jenny Lake Lager, Pako's IPA, Snake River Pale Ale, Old Faithful Golden Pale Ale, Bitch Creek ESB, Sweetgrass, American Pale
- Gin and Tonic** 7

Wines By The Glass

- Chardonnay** 13
Pino Grigio 9
Sauvignon Blanc 10
Cabernet 12
Pinot Noir 11
Zinfandel 9

Specialty Drinks

- Huckleberry Margarita** 12
Sauza Silver Tequila, huckleberry purée, orange liqueur, lemon & lime served on the rocks with a salt rim
- Elk Island Iced Tea** 10
Black Tea Vodka, Peach Vodka, muddled mint, and lemonade
- Rhubarb Cosmo** 11
Grand Teton Vodka with Rhubarb puree, orange liqueur, and lime juice, shaken and served up with a sugar rim
- Cactus Flower** 10
Silver tequila with elderflower liqueur, ruby red grapefruit and pineapple juice, with a salt rim
- Colter Collins** 9
New Amsterdam Gin, muddled cucumber and mint, lime and soda on the rocks
- Mountain Mai Thai** 12
Bacardi Light Rum, amaretto liqueur, mango purée, and pineapple juice with a float of huckleberry puree.
- Moran Mule** 11
Colter's Run Bourbon, muddled orange & lime and ginger beer.

A 20% gratuity will be added on for parties of 8 or more.