

# THE BLUE HERON

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The Great Blue Heron is the most common and largest heron in North America. It is classified as a Species of Greatest Conservation 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 SUSTAINABLE PARTNERS

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Durham Ranch, Gillette, WY

Lombardi Brothers, Denver, CO

Riverence, Buhl, ID

Great Lakes Cheese, Fillmore, UT

Slide Ridge Honey, Cache Valley, UT

Eagle Eye Farms, Idaho Falls, ID

Mountain View Farms, Fillmore, UT

Beehive Cheese, Ogden, UT

Glenview Farms, Kilbride, Canada

Grains of Montana, Billings, MT



**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.*

*Parties of 8 or more are subject to a 20% automatic gratuity.*

# BREWS

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## ***DRAFT 16OZ / 22OZ***

### **Snake River Brewing - Jackson, Wyoming (8/10)**

Earned It Hazy IPA 6%

Jenny Lake Lager 4.8%

Hike It Out Hefeweizen 5.4%

### **Grand Teton Brewing - Victor, Idaho (8/10)**

Skillet Glacier Golden Ale 4.7%

Teton Amber Ale 4.7%

### **Modelo Especial (8/10)**

### **Stella Artois (8/10)**

### **Michelob Ultra (6/8)**

## ***CANS***

### **12oz Snake River Brewing**

#### **Jackson, WY (8)**

Pako's IPA 6.8%

Zonker Stout 6%

Pale Ale 5.2%

### **12oz Grand Teton Brewing**

#### **Victor, ID (8)**

Parks Citra IPA 5.5%

Huckleberry Madness

Wheat Ale 4.7%

### **16oz Roadhouse Brewing**

#### **Jackson, WY (10)**

Wilson Mountain Style IPA 7.5%

Family Vacation Golden Ale 4.9%

### **12oz Highpoint Cider**

#### **Victor, ID (9)**

Transplant 6%

Prairie Punch 6%

## ***NA BREWS***

### **12oz Athletic Brewing (8)**

Run Wild IPA

Athletica Mexican Lager

### **12oz Heineken Zero (8)**

# SIGNATURE COCKTAILS

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## **Jackson Lake Hard Lemonade (14)**

44 North Huckleberry Vodka and house-made lemonade with a splash of soda  
Purchase a Jackson Lake Lodge pint glass for \$10 and receive \$2 off on your cocktail.

## **Teton Mule (15)**

44 North Huckleberry Vodka, ginger beer, and lime juice  
Purchase a Jackson Lake Lodge copper mug for \$20 and receive \$2 off on your cocktail.

## **Mountain Mojito (16)**

Bacardi Rum muddled with lime, mint, and house-made huckleberry syrup with a splash of soda.

## **Three Nine Nine (19)**

Our signature Huckleberry margarita made with lime juice and agave served on the rocks with salt rim

## **Blue Heron Bloody Mary (15)**

House-made bloody Mary with a hearty garnish and a Tajin rim  
Purchase a Jackson Lake Lodge pint glass for \$10 and receive \$2 off on your cocktail

## **Colter's Old Fashioned (18)**

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

## **The Wildfire (17)**

Montelobos Mezcal, 1800 Reposado, honey, lime juice, dash of bitters

## **Peak Heat (16)**

House-infused jalapeno Hornitos tequila with lime juice and agave served on the rocks with Tajin rim

## **Absaroka Negroni (18)**

Jackson Hole Still Works Absaroka Barrel Aged Gin, Dolin Vermouth, Campari

## **Lupine Meadows (17)**

House-infused sage Great Grey Gin, honey, lemon juice, egg whites, lavender bitters

## **Paintbrush Canyon Spritzer (13)**

Aperol, La Marca Prosecco

## NA COCKTAILS

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### **Jackson Lake Lemonade NA** (12)

House-made huckleberry syrup and fresh lemonade

### **Honey Bee** (14)

Mahala NA Botanical, lemon, lavender-honey syrup, and elderflower soda

### **Lunch Tree Refresher** (12)

Grapefruit and lime juice, simple syrup, mint and sparkling cucumber water

## CORKS

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### **SPARKLING**

**La Marca Prosecco** (15/60)  
Italy

**Mumm Prestige Napa** (17/80)

### **WHITE**

**Edna Valley** (13/51)  
Chardonnay California

**Whitehaven** (17/66)  
Sauvignon Blanc New Zealand

**Acrobat Pinot Gris** (14/55)  
Oregon

**Vidigal Vihno Verde** (11/42)  
Portugal

**Martin Codax** (15/59)  
Albarino Spain

**#ONO** (12/48)  
Sauvignon Blanc France

### **ROSÉ**

**The Beach France** (13/50)

### **RED**

**Acrobat Pinot Noir** (17/67)  
Oregon

**Decoy Cabernet** (18/72)  
Sauvignon Sonoma

**Izarbe Reserva** (18/70)  
Tempranillo Spain

**Edna Valley** (14/55)  
Cabernet Sauvignon  
California

**False Bay Syrah** (11/42)  
South Africa

**MacMurray** (22/87)  
Pinot Noir California

*A Corkage fee of \$20 will be applied to bottles brought to the restaurant.  
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# LIQUOR

## (L) – Local (R) – Regional

### VODKA

Skyy	8
Grand Teton (L)	9
44 North Huckleberry (R)	10
Tito's	10
Stolichnaya	9
Absolut	9
Jackson Hole Stillworks (L)	11
Belvedere	13
Grey Goose	14
Ketel One	11

### GIN

Beefeater	9
Tanqueray	10
Tanqueray Ten	13
Aviation	12
Hendrick's	13
Bombay Dry	9
Bombay Sapphire	10
Absaroka (L)	14
Great Grey (L)	11
The Botanist	13

### TEQUILA/MEZCAL

José Cuervo	9
1800 Silver	11
1800 Reposado	11
Tres Generaciones Anejo	15
Patrón Silver	14
Casamigos Blanco	14
Hornitos	11
Don Julio 1942	45
Espolón Blanco	13
Herradura Reposado	16
Del Maguey Vida	15
Montelobos Mezcal	13
Casamigos Mezcal	16

### RUM

Bacardi Superior	8
Bacardi Gold	8
Captain Morgan	9
Mount Gay Eclipse Gold	10
Pyrat XO	12
Ron Zacapa Gold	15
Malibu Coconut	9

### BOURBON/WHISKY

Jim Beam	9
Jack Daniel's	10
Angel's Envy	14
Maker's Mark	12
Colter's Run (L)	13
High West bourbon (R)	13
Bulleit Bourbon	12
Basil Hayden's	14
Jameson Irish	11
Woodford Reserve	13
Widow Jane	22
Wyoming Whiskey (L)	13
Mountaineer (L)	13
Crown Royal RSV	14
Cowboy Country Distilling (L)	15
Bulleit 95 Rye	12
High West Double Rye (R)	13
Whistle Pig (Rye)	23

### SCOTCH

Dewar's White Label	9
Chivas Regal	13
Cutty Sark	8
Johnnie Walker Red	10
Johnnie Walker Black	14
Macallan Sherry 12-Year	26
Monkey Shoulder	11
Dalwhinnie 15-Year	21
Talisker 10-Year	22
Laphroaig 10-Year Malt	18
Balvenie 12-Year	19
Glenlivet 12-Year	16

## SOUPS AND SALADS

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**Tomato Basil Soup - GF, V (12)**

 **House Salad - GF, V (13)**

Spring Mix, Tomato, Cucumber, Carrot, Onion, Shaved Parmesan,  
Champagne Vinaigrette

**Burrata and Marinated Heirloom Tomato Salad - GF, V (17)**

Fresh Basil, Cracked Black Pepper, Aged Balsamic Reduction

**Watermelon-Feta Salad - GF, V (15)**

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

## SMALL PLATES

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 **Marinated Olives and Mozzarella - GF, V (9)**

 **Hummus Plate - VG (15)**

Kalamata, Seasonal Fresh Vegetables, Lavash

**Caramelized Onion Dip - GF, V (13)**

House Potato Chips

**Chicken Chile Colorado Nachos (21)**

House made Tortilla Chips, Green Chile Queso, Micro Cilantro

Pickled Fresno Peppers, Avocado Crema

*Substitute Barbacoa +2*

**Barbacoa Tostada (GF) (19)**

Queso Fresco, Refried Black Beans, Micro Cilantro, Avocado Crema

## DESSERT

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**New York Cheesecake (11)**

Rotating Flavors

**Boozy Sorbets (11)**

Rotating Flavors



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# GRILL MENU

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

## **Grilled Cheese - V (17)**

Sharp White Cheddar, Tomato, Pesto, on Sourdough

## **Smashroom Burger - V (18)**

Portobello, Buffalo Mozzarella, Roasted Red Pepper, Basil Aioli,  
Arugula, on Brioche

## **The Yard Bird (19)**

Snake River Pale Ale Marinated Chicken Thigh, Bacon, Lettuce,  
Tomato, Red Onion, Red Pepper Aioli, on Ciabatta

## **Lamb Burger\* (23)**

1/3-lb. Lamb Patty, Tzatziki, Feta, Arugula, Tomato, on Brioche Roll

## **Pork Belly BLT (22)**

Oven Roasted Tomato, Red Onion Gastrique, Arugula, Garlic Aioli,  
on Ciabatta

## **Blue Heron Burger\* (18)**

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



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