

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 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

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

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

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

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

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

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

 **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 Steak Barbacoa +2

Steak Barbacoa Tostada (GF) (19)

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

DESSERT

New York Cheesecake (11)

Rotating Flavors

Boozy Sorbets (11)

Rotating Flavors



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GRILL MENU

*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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