

RANCH HOUSE RESTAURANT

Local Pioneer Artifacts

The history of Jackson Hole can be seen accenting the walls of the Ranch House Restaurant. These pieces were collected primarily by Slim Lawrence, long-time caretaker of the historic AMK Ranch, and amateur archaeologist who loved to collect remnants of the past. His collection grew so large that he eventually founded the Jackson Hole Museum with another local resident, Homer Richards. The artifacts on display are courtesy of the Jackson Hole Historical Society & Museum.



Horseshoe Handle Saw used by the Reclamation Contract driftwood workers in the 1920's.

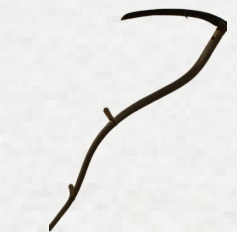
Shovel with wooden handle from a storage shed in old Moran.



Two-handed hay knife from the Elk Ranch, which was the largest ranch in northern Jackson Hole.



Iron scoop and ice tongs from the AMK Ranch. In the winter months, blocks of ice would be chopped from Jackson Lake, packed in sawdust, and stored until used the following summer.



Sickle with curved wooden handle and a 32-inch blade.



Pair of wooden stirrups.



Heavy ox yoke from the Oregon Trail, found near Fossil, Wyoming. Keys were used as wedges to lock in neck sizes around the oxen.



Crude, handmade snowshoe found in a tusk cabin at the present day Grassy Lake, formerly known as Wagner Lake. Tuskers were game poachers who killed elk solely for their eye teeth, which were prized by members of Elk Lodges. Tuskings continued until the Elks learned of the carnage, and stopped using the elk tusks.



A pair of short shoe skis found in the snowshoe cabin at Grassy Lake, along the old Reclamation Road which runs between Flagg Ranch and Ashton, Idaho. This and other snowshoe cabins were used in the late 1800's and early 1900's by soldiers who were responsible for protecting Yellowstone National Park at that time.



Handmade stirrups, fashioned from horseshoes, made for dudes so their feed would not slip through the stirrups and cause them to be dragged by their horse if they fell off while riding.



Beaver Traps – Jackson Hole was a prime location for trapping in the early 1800's when beaver hats were the fashion rage among upper-class gentlemen around the world.



This bucksaw was used for cutting wood the hard way, found in the cabin area of old Moran.



Hay hook from Jackson Hole. This tool was used by ranchers to lift bales of hay.



Hand Sythe used for mowing grass or harvesting crops.

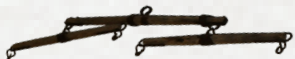


This miner's pick belonged to John Gaul, and was found near Berry Creek.

Handmade shovel for loading coal in a sheep wagon's camp stove, found in Red Desert, Wyoming.



This single tree is a harness piece from old Moran.



Comprised of lead bars used to distribute the power of horses as they pulled a wagon, this double tree was found on Lost Creek, and came from a freight wagon bringing supplies to the area.












The wagon wheel is the only artifact in the collection that was not collected by Slim Lawrence.

COLTER BAY VILLAGE

Open Daily from 11:30am to 1:30pm

Appetizers

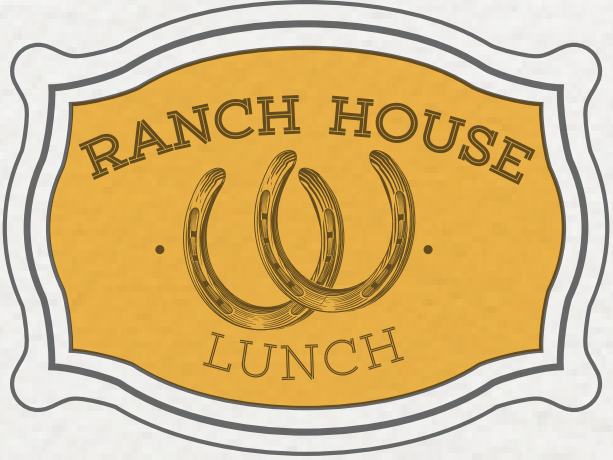
- Spinach Artichoke Dip  14.50
Creamy Parmesan served with Tortilla Chips
- Fried Chicken Wings  18
Nashville Hot Sauce, Mesquite BBQ, or Sweet Thai, Served with Carrots and Choice of Ranch or Blue Cheese
- Lemon Dill Smoked Trout Dip  18
Served with Garlic Toast Points
- Fried Brussel Sprouts  14
Tossed with Bacon, Blue Cheese, and Balsamic Reduction
- Guac and Salsa  12
Lime and Cilantro Guacamole, Toasted Cumin Salsa, Served with Tortilla Chips

Soups & Salads

- Add Chicken 6
Add Shrimp 7
- Moran View Chopped Salad  18.50
Romaine Lettuce topped with Diced Tomato, Corn, Shredded Cheese, Red Onion, Hard Boiled Egg, Avocado, Shredded Chicken, and Tortilla Strips with Creamy Lime-Chipotle Dressing on the Side
- Classic Caesar Salad  Full 14
Side 7
Romaine tossed in Caesar Dressing topped with Parmesan Flakes and Croutons
- Hermitage Point Salad  . . 16.50
Mixed Greens, Roasted Red Beets, Goat Cheese, Shaved Almonds, Granny Smith Apple with Champagne-Mint Vinaigrette
- Ranch House Salad  Full 14
Side 7
Mixed Greens topped with Cucumber, Tomato, Red Onion, Carrots, Feta and Croutons with your choice of Ranch, Blue Cheese, Italian, Balsamic, Caesar, Honey Mustard, or Oil & Vinegar dressing on the side
- Soup of the Day - Served with Crackers
Cup 7
Bowl 10
- Western Style Chili - Topped with Cheese, Sour Cream, and Red Onion served with Crackers
Cup 9
Bowl 13

Desserts





- Pie of the Day 9
Add Single Scoop of Ice Cream 4
Add Double Scoop of Ice Cream . . . 6
Mile High Chocolate Cake 13
Huckleberry Cheesecake 11
Ice Cream (*Vanilla, Chocolate, or Huckleberry*)
Single Scoop 4
Double Scoop 6



Burger Station

- Lombardi Angus Beef, prepared medium-well and served on a toasted bun. Served with your choice of Fries, Fresh Fruit, Fresh Raw Vegetables or Coleslaw
- All Burgers can be prepared with Black Bean Patty 
- Gluten Free Bun 1
Add Avocado 4
Add Bacon 3
- Square G Ranch Burger* 18
1/3 lb Black Angus Patty, White Cheddar, Lettuce, Tomato, and Red Onion
- Moran Bison Burger* 22.50
1/3 lb Bison Patty, Bacon Marmalade, White Cheddar, Lettuce, Tomato, and Red Onion
- All American* 18
1/3 lb Black Angus Patty, American Cheese, Sliced Pickles, Steamed White Onions, Lettuce, and Tomato
- Wapiti Burger* 21
1/3 lb Colorado Elk Burger, Swiss Cheese, Sauteed Mushrooms and Onions, Lettuce, Tomato, and Garlic Aioli

Sandos and Wraps

- Served with your choice of Fries, Fresh Fruit, Fresh Raw Vegetables or Coleslaw
- Pulled Pork Sandwich  18
Pickled Red Onion and Mesquite BBQ Sauce, Served on a Toasted Bun
- Grilled Portobello Sandwich  19
Roasted Red Peppers, Grilled Zucchini, Goat Cheese, and Pesto on a Toasted Bun
- Yardbird Chicken Sandwich  19.50
Grilled Rosemary Chicken Breast, Orange Zest Cranberry Spread, Whipped Goat Cheese, and Arugula, Served on a Toasted Bun
Add Bacon 3
- Pastrami Reuben 19.50
Marbled Rye, Swiss Cheese, Kraut, and Russian Dressing
- Colter Bay Hot Chicken Wrap 18.50
Grilled Chicken or Chicken Tenders tossed in Nashville Hot Sauce with Lettuce, Tomato, Onion, and Ranch Dressing

Specialty Cocktails

- Rasp"bear"y Lemon Drop. 16
Grand Teton Vodka, Lemon Juice, Simple Syrup
- Elk Island Iced Tea 14
Firefly Sweet Tea Vodka, Fresh Muddled Mint, Peach Liqueur and Lemonade
- Huckleberry Margarita 16
Silver Tequila, Fresh Huckleberry Puree, Orange Liqueur, Lemon & Lime on the rocks with a salt rim
- Trail Flower 14
Silver Tequila with Elderflower Liqueur, Fresh Orange Juice, Pineapple Juice, Splash of Soda and Grenadine served on the rocks with a salt rim

COLTER BAY VILLAGE

Chef Cody Whitmire

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

Gluten Free options are available and can be accommodated.

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

Side Orders

- Fries, Fresh Fruit, Fresh Vegetables, or Coleslaw 6.50 each

Beverages

- Coffee. 5
Regular or Decaffeinated
- Assorted Hot Teas 5
- Iced Tea. 4
- Hot Chocolate. 5
- Assorted Fruit Juices. 6
Orange, Pineapple, Apple, Cranberry
- Soft Drinks 4
- Milk 5
- Ginger Beer 5
- Lemonade 4
- Draft Beer
- Michelob Ultra 6.50
- Snake River Brewing Hazy IPA 8
- Domestic Beer 5
Budweiser, Bud Light
- Local Brews 8
SRB Hike It Out Hefeweizen, SRB Pakos IPA, SRB Pale Ale, SRB Zonker Stout, SRB Jenny Lake Lager, SRB Earned It IPA, Wind River Golden Ale, Melvin Killer Bee's, Melvin Heyzeus
- Beers & Seltzers 7
Stella, Modelo, Kona Big Wave, Happy Dad Seltzer Athletic IPA N/A
- Standard Well Drinks. 9

Wines By The Glass

- Chardonnay 14
- Pinot Grigio 14
- Sauvignon Blanc 11
- Rose 15
- Cabernet Sauvignon 13
- Pinot Noir 15
- Merlot 11
- Malbec 12

- Colter Collins 14
House-infused Cucumber Gin, Fresh Muddled Mint, Lime and Soda on the rocks and Garnished with Cucumber
- Moran Mule 15
Bourbon, Muddled Orange and Lime with Ginger Beer
- Colter Bay Campfire 15
Smores Martini with a Chocolate Graham Cracker rim
- Colter's Old Fashioned 18
A Classic Old Fashioned made with Colter's Run Bourbon garnished with an Orange Peel

