

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.

Please discuss any allergies or dietary restrictions with your server

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

BREWS

DRAFT 16OZ / 22OZ

Snake River Brewing - Jackson, Wyoming 9/11

Earned It Hazy IPA 6%

Jenny Lake Lager 4.8%

Hike It Out Hefeweizen 5.4%

Grand Teton Brewing - Victor, Idaho 9/11

Skillet Glacier Golden Ale 4.7%

Teton Amber Ale 4.7%

Modelo Especial 8/10

Stella Artois 8/10

Michelob Ultra 7/9

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 10

Transplant 6%

Clusterhuck 6%

NA BREWS

12oz Athletic Brewing 8

Run Wild IPA

Athletica Mexican Lager

12oz Heineken Zero 7

SIGNATURE COCKTAILS

Jackson Lake Hard Lemonade 15

44 North Huckleberry Vodka and house-made lemonade with a splash of soda and house-made huckleberry syrup. Purchase a Jackson Lake Lodge Pint Glass for \$15.99 and receive \$2 off on your cocktail

Teton Mule 16

44 North Huckleberry Vodka, ginger beer, and lime juice. Purchase a Jackson Lake Lodge copper mug for \$19.99 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 \$15.99 and receive \$2 off on your cocktail

Colter's Old Fashioned 18

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

The Wildfire 18

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

Lupine Meadows 17

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

Espresso Martini 17

Jackson Hole Stillworks Vodka, Kahlua, espresso, house-made cinnamon-honey syrup, egg whites

Alpenglow 17

House-infused sage Great Grey Gin, St. Germain, lemon juice, Maitea Cava

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

Maitea Cava Brut 12/50
Spain

Mumm Prestige Napa 17/82

WHITE

Edna Valley 13/52
Chardonnay California

Whitehaven 17/68
Sauvignon Blanc New Zealand

Acrobat Pinot Gris 14/56
Oregon

Lagar de Indra 13/49
Albarino Spain

Vidigal Vinho Verde 11/42
Portugal

Jackson Hole Winery 21/82
Chardonnay Wyoming

ROSÉ

Larchago Rosado 12/45
Spain

RED

Acrobat Pinot Noir 17/68
Oregon

Decoy Cabernet Sauvignon Sonoma 18/72

Izarbe Reserva Tempranillo 18/70
Spain

Edna Valley Cabernet Sauvignon 14/56
California

Bodini Malbec 11/42
Argentina

MacMurray Pinot Noir 22/88
California

*A Corkage fee of \$20 will be applied to bottles brought to the restaurant.
Parties of 8 or more are subject to a 20% automatic gratuity.*

LIQUOR

(L) – Local

(R) – Regional

VODKA

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

GIN

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

TEQUILA/MEZCAL

José Cuervo	9
Sauza Gold	9
1800 Silver	12
1800 Reposado	12
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 Mezcal	14
Montelobos Mezcal	13
Casamigos Mezcal	16

RUM

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

BOURBON/WHISKY

Jim Beam	9
Jack Daniel's	10
Angel's Envy	15
Maker's Mark	12
Crown Royal	11
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)	14
Mountaineer (L)	13
Lost Whiskey (L)	14
Cowboy Country Distilling (L)	14
Bulleit 95 Rye	12
High West Double Rye (R)	13
Whistle Pig Rye	23

SCOTCH

Dewar's White Label	10
Chivas Regal	13
Cutty Sark	9
J&B Rare	9
Johnnie Walker Red	10
Johnnie Walker Black	14
Macallan Sherry 12-Year	26
Monkey Shoulder	12
Dalwhinnie 15-Year	21
Talisker 10-Year	22
Laphroaig 10-Year Malt	18
Balvenie 12-Year	20
Glenlivet 12-Year	16
Glenfiddich 12-Year	16

SOUPS AND SALADS

Tomato Basil Soup - GF, V 13

 **House Salad - GF, V** 13

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

Burrata and Marinated Heirloom Tomato Salad - GF, V 18

Fresh Basil, Cracked Black Pepper, Aged Balsamic Reduction

Watermelon Feta Salad - GF, V 16

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

SMALL PLATES

Colorado Chicken & Chile Nachos - GF 21

House made Tortilla Chips, Green Chile Queso, Micro Cilantro
Pickled Fresno Peppers, Avocado Crema

Substitute Steak Barbacoa +2

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

 **Hummus Plate - V** 16

Kalamata Olives, Sweet Red Bell Pepper, Carrot, Cucumber, Smoked Paprika, Feta, EVOO, House made Lavash

Caramelized Onion Dip - GF, V 14

House made Potato Chips

Slow Roasted Steak Barbacoa Tostadas - GF 19

Queso Fresco, Refried Black Beans, Micro Cilantro, Avocado Crema on Fried Corn Tortilla

DESSERT

New York Cheesecake 11

Rotating Flavors

Boozy Sorbets 11

Rotating Flavors

 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.

Please discuss any allergies or dietary restrictions with your server

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

GRILL MENU

All Sandwiches come with a choice of seasoned house made potato chips or organic tossed greens with champagne vinaigrette

Three Grilled Cheese – V (18)

Sharp White Cheddar, Gruyere, Provolone, Roasted Red Pepper, Tomato, Pesto, on Sourdough

Marinated Oyster Mushroom Banh Mi – V, DF (20)

Pickled Daikon and Carrots, Fresh Jalapeno, Cilantro, Cucumber, Sriracha Aioli, on French Baguette

The Yard Bird – DF (19)

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

Slow-Cooked Lamb Sandwich (21)

Tzatziki, Feta, Pickled Onion, Arugula, on French Roll

Elk Burger* (23)

1/3 lb Elk Patty, Gruyere, Red Onion Gastrique, Arugula, Oven Roasted Tomato, Dijon Aioli, on Brioche

Blue Heron Burger* (19)

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



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.

Please discuss any allergies or dietary restrictions with your server

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

SPECIAL

Jerk Chicken Sandwich (18)

Marinated Chicken Thigh, Jerk BBQ Sauce,
Mango-Pineapple Salsa, Avocado Slaw on
Brioche

