

# Sheffields

## Restaurant

### Beer List

#### On Draft

Michelob Ultra	8
Wilson IPA	9
Melvin Heyzues	9
Teton Amber Ale	9
Family Vacation Golden Ale	9
Earned It IPA	9
Jenny Lake Lager	9
Hike It Out Hefe	9
Highpoint Cider ClusterHuck	10

Ask about our Seasonal Draft 9

**Flights 14**  
4- 4oz glasses

### Mocktails

#### Teewinot Tingle

Huckleberry, lime and cilantro topped with  
crisp seltzer  
9

#### Oxbow Bend Refresher

Raspberry lemon tea with honey and basil  
topped with crisp seltzer  
9

### Red Wine

Red Diamond Merlot	- 10, 26
Firesteed Oregon Pinot Noir	- 14, 35
Bonterra Cabernet Sauvignon	- 13, 33
Seven Deadly Zins	- 13, 33
Alamos Seleccion Malbec	- 16, 40
Coppola Cabernet Sauvignon	- 17, 43
Graham's Six Grapes Port	- 12



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### Specialty Cocktails

#### 399 RIptini - 16

Absolut Vanilla Vodka, Kahlua, Bailey's and  
fresh brewed espresso  
(In Remembrance of Grizzly Bear 399)

#### Caldera Margarita - 16

Frozen margarita with strawberry and hints  
of cilantro and habanero

#### Flagg Canyon Mai Thai - 16

Bacardi, Disaronno, orange juice, pineapple  
juice and huckleberry puree over ice

#### The French 29 - 16

Strawberry-infused Grand Teton Vodka, St-  
Germain Elderflower Liqueur, cranberry  
juice, and basil-infused lemon juice served in  
a sugar-rimmed glass

#### 45th Parallel - 15

Bulleit Rye Bourbon, cherry juice, house  
made bitters and an orange zest

#### Wyoming Mule - 15

Wyoming Whiskey, ginger beer, and a  
squeeze of fresh lime and orange

#### Huckleberry Mule - 16

Grand Teton Huckleberry Vodka with a  
squeeze of fresh lime and huckleberries

### White Wine

Mirassou Pinot Grigio	- 10, 26
Chateau Ste Michelle Riesling	- 11, 27
Bonterra Chardonnay	- 13, 33
Schug Sonoma Chardonnay	- 18, 45
Oyster Bay Sauvignon Blanc	- 12, 30
La Marca Prosecco	- 14





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### Bar Menu

🍷 **Apple & Goat Cheese Bruschetta** <sup>V</sup>

Served on grilled rustic bread and garnished with balsamic glaze

16

**Truffle Parmesan Fries** <sup>V</sup>

Served with truffle aioli

14

🍷 **Whistle Pig Wish** <sup>GF, V</sup>

Spring mix, shredded carrots, tomatoes, cucumber, red onion and choice of dressing

13

🍷 **Arcadia Caesar**

Romaine, Caesar dressing, croutons and shaved Parmesan

14

add chicken\*/7 salmon\*/9

🍷 **Sheffields Burger\***

Half-pound all-natural beef, served with battered fries

23

**Game Burger\***

Blend of bison, boar and venison, served with battered fries

25

🍷 **Veggie Burger**

House-made black bean burger with ancho lime aioli, served with battered fries

20

Burgers on a brioche bun with lettuce, tomato, red onion and pickle planks.

Choice of cheddar, Swiss or provolone cheese

Add bacon, mushroom or egg\* 3

🍷 Appetite for Life - Healthy & Sustainable Cuisine    GF - Gluten Free    V - Vegetarian  
Ask your server about vegan options.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have medical conditions.  
Please notify your server of any allergies or dietary restrictions.

\*\*Parties of 6 or more will incur an 20% gratuity.

Chef Jay Kane



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