

## 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.*

*Please discuss any allergies or dietary restrictions with your server*

*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 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

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### **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

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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**

**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** 18/72  
Sauvignon Sonoma

**Izarbe Reserva** 18/70  
Tempranillo Spain

**Edna Valley** 14/56  
Cabernet Sauvignon  
California

**Bodini Malbec** 11/42  
Argentina

**MacMurray** 22/88  
Pinot Noir California

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

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### **(L) – Local**

### **(R) – Regional**

#### **VODKA**

Skyy	9
Grand Teton <b>(L)</b>	10
44 North Huckleberry <b>(R)</b>	11
Tito's	10
Absolut	10
Jackson Hole Stillworks <b>(L)</b>	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 <b>(L)</b>	14
Great Grey <b>(L)</b>	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 <b>(L)</b>	13
High West Bourbon <b>(R)</b>	13
Bulleit Bourbon	12
Basil Hayden's	14
Jameson Irish	11
Woodford Reserve	13
Widow Jane	22
Wyoming Whiskey <b>(L)</b>	14
Mountaineer <b>(L)</b>	13
Lost Whiskey <b>(L)</b>	14
Cowboy Country Distilling <b>(L)</b>	14
Bulleit 95 Rye	12
High West Double Rye <b>(R)</b>	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

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**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

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**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


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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 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

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