



APRES

3:00 PM – 5:00 PM Daily

SHAREABLES

SWISS FONDUE	15
Gruyere, Emmental, 460 ° Baguette	
POUTINE	11
Hand Cut Fries, Cheddar Curds, Green Peppercorn Beef Gravy	
FRITTO MISTO	13
Fried Oysters, Fennel, Green Beans, Broccoli, Red Onion Pickles, Chipotle Aioli	
HOUSE MADE POTATO CHIPS & DIP	6
Pico de Gallo, Chipotle Aioli	
TRUFFLE FRIES	10
Idaho Fries, Black Truffle, Parmesan	
MEATS & CHEESES	16
Sopressata, Prosciutto, Bison Salami, Maytag Blue, Manchego, Beehive Aggiano Served with traditional accompaniments	



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DREAM CATCHER BURGER AND PINT	17
GRAND TETON DRAFT BEER	4

FAVORITES

BEEF BARLEY SOUP	8
Beef, Mushroom, Carrot, Onion	
BUTTERCUP SOUP	7
Poblano Crème Fraiche, Spiced Pumpkin Seeds	
BRANDING IRON SALAD	8
Jicama, Orange, Avocado, Cilantro Lime Vinaigrette	
ROASTED BUTTERNUT SALAD	10
Apple, Pomegranate, Grilled Onion, Mixed Greens, Honey White Balsamic Vinaigrette	
ELK BURGER	16
Caramelized Onion, Mushroom, Cheddar	
POT PIE	15
Free Range Chicken, Root Vegetables, Puff Pastry	
GRILLED CHIPOLTE CHICKEN	13
Mushroom, Caramelized Onion, Pepper Jack, Chipotle Aioli	



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BEERS

DRAFTS

GRAND TETON DEEP POWDER	4
GRAND TETON SWEETGRASS	4
GRAND TETON SEASONAL TAP	5
SNAKE RIVER PALE ALE	5
SNAKE RIVER PAKOS IPA	5
SNAKE RIVER VIENNA STYLE LAGER	5
BUDWEISER	4
BUD LIGHT	4
COORS LIGHT 16OZ	4.5
O'DOULS	4



APRES

3:00 PM – 5:00 PM Daily

SPECIALTY COCKTAILS

HOT TEADY	8
Makers Mark, Cinnamon Simple Syrup, Chamomile-Ceylon Tea	
HOT BUTTERED RUM	8
House-made Butter, Captain Morgan's Spiced Rum	
IRISH BREAKFAST	8
Jameson, Butterscotch Schnapps, House Made Maple Whipped Cream, Candied Bacon	
BERRY COSMO	9
44 North, Peach Schnapps, Wild Berry Puree	
HAZEL-TINI	9
Stoli Vanilla, Frangelico, Baileys, Nutella	

DESSERT

S'MORE PIE	7
Chocolate, Marshmallow, Graham Cracker Crust	
APPLE & HUCKLEBERRY CRISP	7
Oatmeal Brown Sugar Crumble, Vanilla Ice Cream, Caramel Sauce	
TRIPLE CHOCOLATE CAKE	7
Rich Chocolate Cake, Chocolate Frosting, Chocolate Sauce, Whipped Cream	
CARROT CAKE	7
Cream Cheese Frosting, Walnut Caramel Sauce	
PUMPKIN CRÈME CARAMEL	7
Spiced Whipped Cream	



BEERS

DRAFTS

GRAND TETON DEEP POWDER	5
GRAND TETON SWEETGRASS	5
GRAND TETON SEASONAL TAP	6
SNAKE RIVER PALE ALE	5
SNAKE RIVER PAKOS IPA	5
SNAKE RIVER VIENNA STYLE LAGER	5
HEINEKEN	5
BUDWEISER	4
BUD LIGHT	4
COORS LIGHT 16OZ	4.5
O'DOULS	4



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Spiced Whipped Cream	



WINES BY THE GLASS

Hess Chardonnay	\$9
Geyser Peak Sauvignon Blanc	\$8
Francis Coppola Pinot Grigio	\$8
Berringer White Zinfandel	\$7
William Hill Cabernet	\$10
Viu Manent "Secreto" Malbec	\$10
Red Diamond Merlot	\$8
Cline Zinfandel	\$8
Simple Life Pinot Noir	\$10

BOURBON WHISKY SCOTCH AND COGNAC

Basil Hayden	\$8
Knob Creek	\$8
Makers Mark	\$7
Pendleton	\$7
Woodford Reserve	\$8
Chivas	\$8
Dalwhinnie	\$9
Dewars	\$7
Glenlivet	\$9
MacCallen 12 Year	\$9
Johnny Walker Red	\$7
Johnny Walker Black	\$8
Johnny Walker Blue	\$30
Hennessy VS	\$8
Remy Martin VSOP	\$9.5



HOURS OF OPERATION

Hours may vary

MONDAY – THURSDAY 11 AM – 9 PM

FRIDAYS 11 AM – 9:30 PM

SATURDAYS 8 AM – 9:30 PM

SUNDAYS 8 AM – 9 PM

SPECIAL EVENTS:

CHRISTMAS EVE DINNER

CHRISTMAS DINNER

NEW YEARS EVE DINNER

GRAND TETON BREWERS DINNER

VALENTINES DAY DINNER

EASTER BRUNCH

SUNDAY NIGHTS:

PRIME RIB NIGHT

**PLEASE CALL 307 353-2300 X 1368 FOR
RESERVATIONS**

**CHEF: DAVID HUGO
MANAGER: LINDSEY CIARROCCKI**