



beer

16 oz. draft

Stella Artois | \$8

Coldsmoke | \$8

canned

melvin hey zeus | \$6

melvin back in da haze | \$6

pacifico | \$6

michelob ultra | \$5

coors light | \$5

wilson IPA | \$7

jenny lake lager | \$6

family vacation | \$7

pakos | \$6

white claw | \$6

athletic NA | \$6

cocktails

the marmalade district | \$14

-Made with our house infused pecan Bourbon & marmalade simple syrup.

cardamom pom martini | \$14

-Vanilla vodka, pom puree & cardamom simple syrup

cranberry mule | \$14

-Vodka, cranberry juice, ginger beer & lime.

Burnin' Love martini | \$14

-RumChata, cinnamon Bourbon & vanilla vodka.

cranberry/blood orange whiskey sour | \$14

-Bourbon, cranberry juice, blood orange & ginger syrup

traditional spicy marg | \$15

-House infused jalapeno tequila.

Craft Mocktails | \$12

-Choose from the following and allow our skilled bartenders create a delicious house made mocktail

-Sweet & savory

-Fresh & fruity

-Herbal and aromatic

wine

bubbles

scarpetta	13/39
sparkling 2021 italy	
scarpetta rose	13/39
brut sparkling 2021 italy	
veuve clicquot	--/185
sparkling, france	
*limited availability	

rose

the palms	14/44
2021 france	
canard cuvee	16/60
2021 California	

white

cave de lugny	14/46
chardonnay, 2020, france	
sonoma cutrer	14/50
chardonnay, 2021, russian river	
line 39	13/34
sauvignon blanc, 2020, california	
capitello	15/62
sauvignon blanc, 2022, new zealand	
chloe	14/36
pinot grigio, 2021, italy	
capitello	14/52
pinot gris, 2018-19, oregon	

reds

*international	
pradorey	14/50
tempranillo blend, Castillo y Leon, Spain	
il fauno	16/68
super tuscan blend, 2019, italy	
terrazas	14/44
malbec, 209, argentina	
la croix hermitage	--/92
syrah, 2018, france	
poggio mori	15/66
chianti riserva, 2019, italy	
bin no.27	14/42
Ruby Port., Portugal	
*domestic	
fleur (house)	14/42
pinot noir, 2020, california	
holloran	15/64
pinot noir, 2018, oregon	
true myth (house)	14/44
cabernet sauvignon, 2019, california	
jhw outlaw	16/82
cabernet blend, jackson hole	
chimney rock	-/240
cabernet sauvignon, 2018, california	
jhw catch & release	16/82
zinfandel, 2021, jackson hole	



salads

rustic \$13

Organic greens, roasted beets, toasted pistachios, cranberry, boursin cheese, herbed vinaigrette

apple \$14

red & green apple, frisee, greens, shaved Manchego, toasted almonds, lemon vinaigrette,

small plates

soup \$5 / 8

daily selection of soup made from scratch

chili \$7 / \$13

house made beef chili with cheddar, sour cream, green onion

bread service \$8

fresh baked bread for the table with whipped butter

brussels \$12

crispy brussel sprouts, sesame aioli, & mirin ponzu glaze

*carpacchio** \$19

black pepper elk, spiced apricot, parsnip chip, spicy micros

trout \$15

smoked trout dip with hose brined potato chips

fritters \$15

jalapeno corn fritters with lime aioli



pizza

8 inch cast iron baked

buffalo \$16

buffalo sauce, pulled chicken, bleu cheese, green onion

dew shrooms \$18

red sauce, oyster mushrooms, carmelized onion, truffle oil, black pepper

winter warm \$17

red sauce, mozzarella, pepperoni, hot honey, pickled jalapenos

entrees

pasta \$27

campanelle pasta, creamy mushroom sauce, lemon, basil, & crispy proscuitto

fish dish* \$MP

rotating selection of fresh fish dishes weekly

lamb* \$56

zaatar grilled rack of lamb, warm farrow, vegetable skewer

chicken \$29

buttermilk fried honey truffle chicken breast, whipped potato, shallot garlic haricot verts

pork* \$36

confit pork shank, coconut milk rice, napa cabbage, cilantro, red chili sauce

steak* \$51

10 oz dry aged NY Strip - Dillon Ranch, MT

Potato, mushroom, & vegetable hash, NG Steak sauce



kid's menu

cheese pizza \$14

red sauce, mozzarella cheese

chicken nuggets \$14

crispy, seasoned chicken nuggets with choice of 2 sides

noodles \$9

campanella pasta with red sauce or butter

fish \$19

Fish of the day with choice of 2 sides

steak \$27

grilled 4oz NY Strip with choice of 2 sides

sides

haricot vert

glazed carrot

whipped potato

fries

side salad



Winter Schedule

February 24th

Wine flights and Rocky Mountain comfort food, family style

Jackson Hole Winery

\$135 per person food and wine

March 30th

Legend Importers wine dinner

Australian wines and paired menu

featuring 2 master sommeliers - Jane Lopes & Johnathan Ross

www.legendaustralia.com

Price TBD