



Starters

Seasonal Veggie Skewers – Four mixed veggie skewers served with housemade hummus, celery and carrots. **\$10**

Jalapeño Poppers – Four homemade jalapeño poppers stuffed with garlic chive cream cheese and wrapped in bacon. **\$8**

Artichoke Dip – Artichoke hearts and baby spinach in a slightly spicy cream cheese sauce. Served with celery, carrots and toasted baguette slices. **\$10**

Chicken Wings – Extra crispy chicken wings with your choice of buffalo sauce, spicy barbecue or Asian sauce, served with celery and carrots. **\$11**

Chicken Cordon Bleu Quesadilla – Flour tortilla filled with grilled chicken, ham and cheese, served with Dijon dipping sauce. **\$11**

Mozzarella Sticks – Six fried mozzarella sticks served with marinara sauce. **\$7**

Chips and Homemade Pico de Gallo **\$6**

Appetizer Baskets:

- **Fries** **\$6**
- **Cheese Fries** **\$7**
- **Loaded Fries** – bacon, cheese, chives and sour cream. **\$8**
- **Sweet Potato Fry Basket** **\$7**
Loaded – add bacon and bleu cheese crumbles. **\$2**
- **Tater Tot Basket** **\$6**
- **Onion Rings** **\$9**
- **Fried Pickles** **\$7**
- **Soft Pretzels** – served with our own housemade cheese dipping sauce. **\$10**



Salads & Pasta

Any salad can be made without meat

Mediterranean – House greens and romaine tossed with grilled chicken, marinated artichoke hearts, kalamata olives, cucumbers, marinated red onions, roasted red peppers, feta cheese with Greek dressing. **\$15**

WRBC – House greens tossed with grilled chicken breast, apple slices, candied pecans, grilled onion and raisins with balsamic vinaigrette. **\$13**

Chef Salad – Swiss cheese, bacon bits, grape tomatoes, diced ham and turkey and a hard boiled egg on a bed of romaine with ranch dressing. **\$13**

Hail, Caesar! – Romaine lettuce tossed with homemade croutons and fresh parmesan cheese with a classic Caesar dressing. **\$10**

Southwest Steak Salad – Grilled steak, cooked to your liking, corn, onions, tomatoes, avocado and bleu cheese on a bed of Romaine with southwest dressing. **\$16**

Buffalo Chicken Salad – Crispy buffalo chicken, tomatoes, grilled onions and bleu cheese crumbles on a bed of romaine with bleu cheese dressing. **\$12**

Strawberry Salad – Feta cheese, candied pecans, marinated onions and fresh strawberries on a bed of greens with housemade strawberry vinaigrette dressing. **\$10**

Dressing Choices – ranch, thousand island, bleu cheese, Caesar, Greek or balsamic vinaigrette.

Additions: Steak, add **\$6**; Chicken, add **\$4**; Shrimp, add **\$5**; Avocado, add **\$2**

Alfredo Primavera Linguine – Broccoli, mushrooms and spinach tossed in alfredo sauce, topped with parmesan cheese and parsley. **\$14**



A la carte

Homemade Mac and Cheese – Macaroni noodles in a mild and creamy cheese sauce. **\$7**

Soup du jours – Made fresh in-house daily. Bowl **\$6**; Cup **\$4**; Add Toast **\$1**

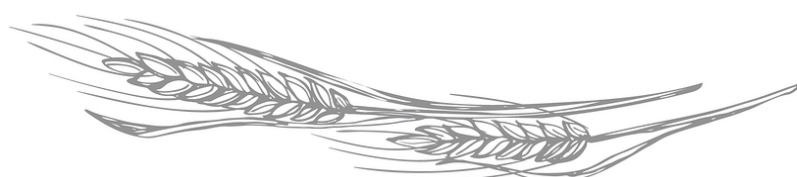
House Side Salad – Mixed greens, grape tomatoes, cucumbers, red onions, shredded cheese and housemade croutons. **\$6**

Homemade Citrus Slaw – Made fresh in-house daily. **\$4**

Baked Potato – **\$4**

Loaded - add bacon, cheese, butter, sour cream and chives. **\$2**

Side of Veggies – chef's choice. **\$4**





Burgers, Sandwiches & More

Served with your choice of beer battered fries, sweet potato fries, tater tots, chips & pico de gallo or house salad
Upgrade to a Gluten Free Bun, add \$1

Brew Master Burger – 8 oz patty topped with house smoked brisket, Beer-BQ sauce, pepper jack cheese, topped with onion rings, served on a grilled bun. **\$16**

Chipotle Avocado Burger – 8 oz patty topped with avocado, bleu cheese crumbles and chipotle mayo served on a grilled bun. **\$14**

Egg Burger – 8 oz patty topped with a fried egg, bacon and pepper jack cheese served on sourdough bread. **\$13**

Build a Burger – 8 oz patty, served on a grilled bun with lettuce, tomato, onion and a pickle on the side. **\$11**

Add choice of cheese or any other items \$1 each
Bleu, American, Pepper Jack, Provolone, Swiss or Cheddar cheese, roasted jalapeños, grilled onions, sautéed mushrooms, pineapple or roasted red peppers. Bacon or avocado **\$2 each**

Hang Ten Chicken Sandwich – Grilled chicken breast, ham, pineapple, Swiss cheese and teriyaki sauce served on a bun. **\$13**

French Dip – Slow roasted top round, thinly sliced, topped with Swiss cheese on a French baguette, served with au jus and horseradish sauce. **\$13**

Turkey Pesto Sandwich – Sliced turkey breast, provolone, lettuce, tomato, mayo and fresh pesto on wheatberry bread. **\$13**

Ribeye Steak Sandwich – 8 oz ribeye pan seared to order with roasted red peppers and caramelized onions served on a toasted French baguette. **\$16**

Veggie Delight Sandwich – Housemade hummus, lettuce, tomato, onions, cucumber and green peppers on a gluten free bun. **\$12**; add cheese **\$1**

BLT – Bacon, lettuce, tomato and mayonnaise on toasted wheatberry bread. **\$9**

Wind River Reuben – Corned beef, old world sauerkraut, Swiss cheese and our WRBC sauce grilled on marbled rye. **\$13**

House Smoked Sandwich – Shredded house smoked beef brisket in Beer-BQ sauce served on a grilled bun. **\$12**

Spicy Sriracha Chicken Sandwich – Grilled chicken breast marinated with our own secret house sauce, topped with citrus slaw served on grilled sourdough bread. **\$12**

Street Tacos – Flour tortillas topped with choice of grilled chicken, house smoked brisket, garlic shrimp or fish (*sorry no mixing!*) and served with citrus slaw, limes, pico de gallo and sour cream on the side. **\$10**

Shrimp Salad Wrap – Grilled garlic shrimp, chopped salad, corn, avocado and black beans with a spicy cilantro lime dressing served in a jalapeño tortilla. **\$12**

Chicken Bacon Ranch Wrap – Grilled chicken breast, tomatoes, lettuce, bacon and ranch dressing in a warm flour tortilla. **\$11**

Fish and Chips – A mild, white Swai fillet deep fried with a Blonde Ale beer batter. Served with a house made dill tartar sauce. **\$13**

Chicken Tenders – Four home-style crispy fried chicken tenders served with our WRBC sauce. **\$10**

Ribeye – 12 oz cut served with choice of soup or salad and baked potato or fries. **\$22**



Drinks

Fountain Drinks – Pepsi, Diet Pepsi, 7Up, Mountain Dew, Unsweetened Iced Tea, Lemonade, Arnold Palmer **\$2**

Bottled Soda – Ginger Ale, Jackson Hole Soda Co. Buckin' Root Beer and High Mountain Huckleberry **\$3**

Other Beverages – Coffee, Hot Tea **\$2**
Milk, Chocolate Milk, Hot Chocolate, Cranberry juice, Grapefruit juice, Orange juice **\$3**

Drink Flavorings – Add a little something extra to your beverage – Cherry, Strawberry, Raspberry, Blueberry, Blackberry, Mango, Peach, Pomegranate, Kiwi, Watermelon or Vanilla **\$0.50**

Desserts

Mile High Chocolate Cake – three layers of decadent chocolate and ganache. **\$5.95**

Carrot Cake – classic home style carrot cake with cream cheese frosting. **\$5.95**

Classic New York Cheesecake – smooth and creamy, the cheesecake of your dreams, served plain or topped with your choice of chocolate, caramel or strawberry sauce. **\$5.95**

Specialty Cheesecake – ask your server which of our specials is available today. **\$6.95**

Brownie Sundae – warm brownie topped with a scoop of vanilla ice cream. **\$6.95**

Vanilla Ice Cream – single scoop. **\$2**