Trail Provisions

SKILLET CHEDDAR CORNBREAD 12
honey butter, chives

DUCK FRIES 23
crispy confit duck, bacon gravy, cheddar, parmesan, pickled onion, pickled jalapeno

BUFFALO CARPACCIO 24*
golden beet, crispy caper, garlic aioli

SURE HAND FONDUE 29
smoked gouda porter fondue, andouille sausage, broccolini, sourdough

RED CHILI 24*
slow stewed texas-style chili, cheddar, onion, cornbread

BUTTER GARLIC SHRIMP SKILLET 24
onion, tomato, aleppo pepper, sourdough

GINGER BUTTERNUT SQUASH SOUP 15
creme fraiche, pumpkin seeds, chives

WINTER GREENS SALAD 18
radicchio, frisee, arugula, beets, butternut sqaush, radish, spiced blood orange vinaigrette, goat cheese, pumpkin seed, cranberries
+ add chicken 10 + add shrimp 18

CAESAR SALAD 22
romaine, roasted garlic anchovy dressing, boquerone, croutons, parmesan
+ add chicken 10 + add shrimp 18

Supper Time

PAN ROASTED CHICKEN 41
herb marinated chicken breast, parmesan mashed potatoes, asparagus, au jus

CRUSTED TROUT 37
malt vinegar aioli, fries, frisee

GRILLED SALMON 37
andouille dirty rice, pickled vegetables, charred vegetable remoulade

BUTTERNUT SPAGHETTI 28
butternut squash, mushrooms, sage, brown butter, parmesan

SIRLOIN STEAK FRITES 34
snake river, wagyu sirloin, fries, demi-glace, pickled onions

SNAKE RIVER WAGYU BEEF POT ROAST 55
tender beef cheeks, braising jus, andouille dirty rice, pickled carrots

T-BONE SURF & TURF 65
cornmeal crusted shrimp, tarragon butter, fries, frisee

DRY AGED BONE-IN RIBEYE 95
blue cheese potato croquette, mushroom demi, broccolini

Sides

parmesan mashed potatoes 15
chili garlic broccolini 13
buttered garlic asparagus 16
seasonal mushrooms 13

Cocktails

19

FARAWAY MERMAID
spicy tequila, lime, jalapeño agave, tajín

THE ALPENGLOW
aperol, prosecco, soda, winter cube

CURE FOR PAIN
bulliet rye & bourbon, tawny port, carpano antica, campari, creme de cacao. barrel-aged

THE GOLDEN COULOIR
bourbon, lemon, hot honey, gold leaf

THE STANDARD CASK
bulliet rye, carpano antica, maraschino barrel aged & smoked

WHITE HOT
grey goose, creme de cacao, white chocolate, milk, vanilla, whipped cream, salted macadamia

VELVET IRISH
jameson, guinness syrup, coffee, cream, baileys

THE BUTTERED RUN
dark rum,, all-spice dram, creamed butter, brown sugar, cinnamonm, nutmeg, all-spice

ALPINE HOT CHOCOLATE
choice of ullr, fernet branca, or fernet menta with hot chocolate, whipped cream, mint drizzle

HORSE WHISPERER
locals know, guests discover

Wine

LUCIEN ALBRECHT
cremant d'alsace, brut, alsace, france 18/70

LES HAUTS DE LAGARDE
sauvignon blanc & semillon bordeaux, france 14/56

DUMOL
chardonnay 'chloe' russian river valley, california 15/60

RED CAR
rose of pinot noir sonoma coast, california 15/60

ERATH
pinot noir, willamette valley, oregon 16/64

STOLPMAN
syrah blend, la cuadrilla, santa barbara, california 18/70

CHATEAU RECOUGNE
cabernet blend, bordeaux superieur, france 15/60

NA Cocktails

WILD ACRE 9
pineapple, lime, rosemary, cherry, club soda

COLD SPRING 9
cucumber, mint, lime, tonic

Beer

GUINNESS 11
dry stout, draft

WILSON IPA 11
roadhouse, wyoming, draft

PETRO CLUB PILSNER 11
gruner brothers brewing, wyoming, draft

LIL' SUMPIN' 11
lagunitas hoppy wheat ale california, can

SIPPIN' PRETTY 11
odell, fruited sour ale colorado, can

KUSH IPA 15
roadhouse hazy, wyoming, 16oz can

COORS BANQUET 8
american lager, colorado, bottle

PERONI N/A 11
0.0% alcohol, italian lager, bottle