

COLTER BAY VILLAGE GRAND TETON NATIONAL PARK



NATIONAL PARK SERVICE 100TH ANNIVERSARY 100 YEARS. 100 MEMORIES.

One of our goals this year is to connect with and create the next generation of park visitors, supporters, and advocates.

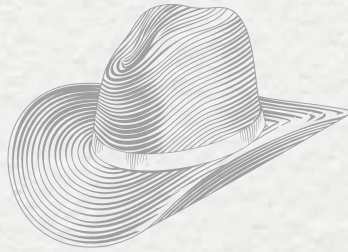
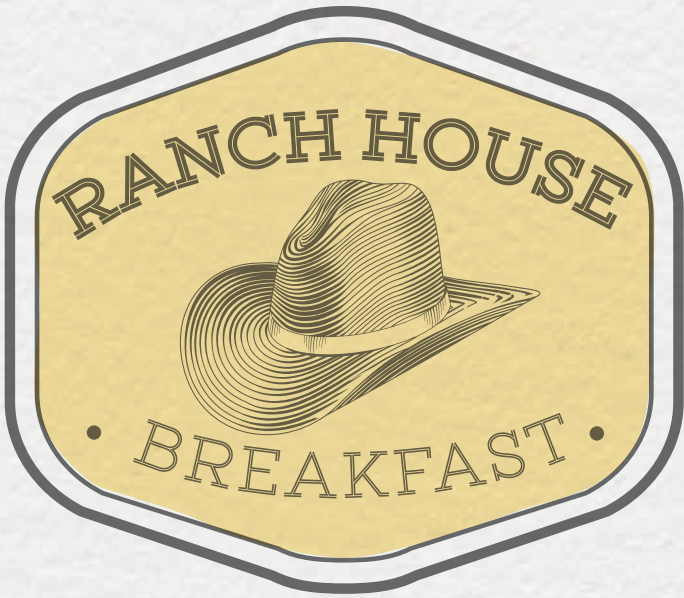
This is a once-in-a-hundred-year opportunity to reintroduce the National Park Service to the public and expand their understanding of who we are and how we affect their lives. A way to look at the valley in the context of the 100 years the NPS has been around, but also a way to look forward at the next 100 years and drive the audience to make their own memories.

The centennial falls on August 25, 2016, and will be celebrated through the entirety of 2016. Sometimes called Founder's Day, it is the 100 year anniversary of the signing of the Organic Act which created the National Park Service.

“The service thus established shall promote and regulate the use of the Federal areas known as national parks, monuments, and reservations hereinafter specified by such means and measures as conform to the fundamental purposes of the said parks, monuments, and reservations, which purpose is to conserve the scenery and the natural and historic objects and the wild life therein and to provide for the enjoyment of the same in such manner and by such means as will leave them unimpaired for the enjoyment of future generations.”



COLTER BAY VILLAGE



Open Daily from 6:30am to 10:30am

**Gluten Free Options are available and can be accommodated by substitution or omission of certain ingredients.*



Side Orders

One Egg	4
Cage-Free Egg, Toast, Butter/Jam/Jelly	
Two Eggs	5
Cage-Free Eggs, Toast, Butter/Jam/Jelly	
Cage-Free Boiled Egg	2.75
Applewood Smoked Bacon	4.50
Natural Country Sausage	4.50
Spiral Cut Ham	4.50
Toast	2.25
Bread, Butter/Jam/Jelly	
Gluten Free Toast	2.50
Bagel with Cream Cheese	3.75
Bagel, Cream Cheese, Butter/Jam/Jelly	
Pastries/Muffins	3.50
Danish/Muffin Butter/Jelly	
Assorted Cold Cereal	4
Milk	
Granola Cereal - Gluten Free	5
Soy Milk*	
Organic Oatmeal	5
Milk, Raisins, Brown Sugar	
Low-Fat Yogurt	3.25
Teton Granola	5.50
Granola, Milk or Yogurt	
Bowl of Fruit	4.50
Seasonal Melon, Strawberries, Grapes and Pineapple	
Seasonal Whole Fruit	3
Apple/ Banana/ Orange	

Complete Breakfast Buffet

Adult	16
Children	9

Scrambled Eggs, French Toast, Daily Hot Breakfast Special, Bacon, Sausage, Breakfast Potatoes, Biscuits & Gravy, Fruits, Organic Oatmeal, Cold Cereals, Breakfast Pastries Coffee, Tea, Juice, Milk

Mini-Homesteader Buffet

Adult	10
Children	7

Fruits, Cold Cereal, Organic Oatmeal, Breakfast Pastries, Coffee, Tea, Juice, Milk

Breakfast Specialties

Breakfast Burrito	10
Cage-Free Eggs, Bacon, Sausage, Cheddar Cheese, Rancho Sauce, Sour Cream, Potatoes in a 12" Flour Tortilla	
Skillet Biscuits & Gravy	10
Biscuits, Sausage Thyme Gravy, Hash Browns	
Chicken Fried Steak and Eggs	15
House Made Chicken Fried Steak, Cage-Free Eggs, Sausage Gravy, Hash Browns and Toast	
Ranch Hand Breakfast	11
Trout, Cage-Free Eggs, Hash Browns, Toast, Butter/Jelly	
2 Cage-Free Eggs, Any Style	10
Two eggs cooked to style, Bacon, Ham or Sausage, Hash Browns and Toast	
Colter Pancakes	
Full Stack	7.50
Short Stack	6.50
Strawberries, Chocolate Chips, Chocolate Sauce, Granola, Whipped Cream, Toasted Almonds, Walnuts . . . 1.75 each	
Tofu Scramble - Served with Gluten Free Toast*	11
Extra Firm Tofu, Extra Virgin Olive Oil, Curry Powder, Onion, Peppers, Scallions, Tamari – Gluten Free Soy, Tomatoes, Breakfast Potatoes, Gluten Free Toast	

Beverages

Seattle's Best Organic Coffee (Regular or Decaffeinated)	3
Cream and Sugar	
Assorted Tazo Hot Teas	3
Lemon Wedge, Cream and Sugar	
Tazo Iced Tea	3
Lemon Wedge	
Hot Chocolate	3
Whipped Cream	
Assorted Fruit Juices	3.75
Orange, Grapefruit, Cranberry, Tomato	
Soft Drinks	2.75
Lemonade	2.75
Milk (2%, Skim or Whole)	
Small	2.75
Large	3.50

Coffee & Espresso Drinks

Syrups: vanilla, mocha, white chocolate mocha, caramel, hazelnut, or sugar free vanilla		
Sizes	12oz	16oz
Coffee-Regular & Decaf . . . 3 . . .	3.25	
Fair Trade Organic		
Cappuccino	4.25	4.50
Latte	4.25	4.50
Mochas, Macchiatio	4.25	4.50
Espresso, Café Au Lait, Americano . . .	3.25	
Double Espresso	4.25	

Children's Beverages

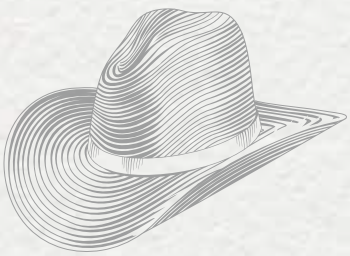
Chilled Juice	2.75
Milk	2.50
Chocolate Milk	2.50
Soft Drinks	2.50
Lemonade	2.50
Hot Chocolate	2.50



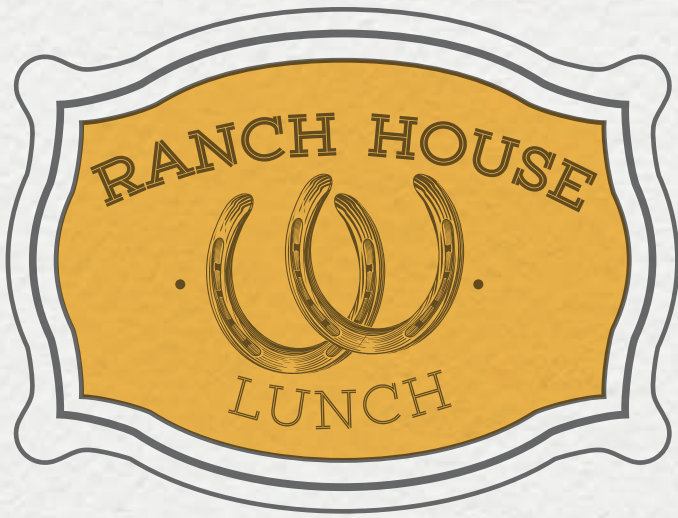
DID YOU KNOW?
The American Black Bear can go 100 days without eating or drinking?
www.gtlc.com/activities



Chef Jay Kane



COLTER BAY VILLAGE



Open Daily from 11:30am to 1:30pm

**Gluten Free Options are available and can be accommodated by substitution or omission of certain ingredients.*

Chef Jay Kane



Soups & Chili

- Soup of the Day** - Served with crackers
Cup 6 Bowl 7
- French Onion Soup** 9
Topped with Sour Dough Crostini and Gruyere
- Western Style Chili** - Served with crackers
Cup 7 Bowl 10
Topped with Cheese, Onion, Sour Cream

Salads

- Includes fresh home baked biscuit and sweet butter
Add Grilled Chicken Breast 3.50
Add Wild Caught Salmon 6
- Classic Caesar Salad** 10
Organic Romaine, Multi-Grain Croutons, Aged Parmesan, Caesar Dressing and Capers
- Paintbrush Canyon Chopped Salad** 12.50
Baby Greens, BBQ Chicken, Diced Tomatoes, Corn, Roasted Chiles, Tortilla Croutons, Boiled Egg, Avocado, Pepper Jack Cheese served with Chipotle Ranch Dressing
- Taco Salad served in a Fried Tortilla Shell** 12
Seasoned Ground Beef, Black Beans, Lettuce, Cheese, Green Onion, Tomatoes, Red Onions, Cilantro, Guacamole, Sour Cream served with Chipotle Ranch Dressing
- Fried Green Tomato Caprese Salad** 10.50
Sliced Tomato, Fresh Mozzarella Cheese, Basil Chiffonade and Balsamic Glaze
- Ranch House Salad** 8
Baby Greens, Cucumber, Tomato, Croutons, Feta and choice of Dressing on the side

Desserts

- Assorted Pies** 6.50
- A' la Mode** 7
- Huckleberry Cobbler** 7
- Chocolate Lava Cake** 8
Whipped Cream and Sauce
- Ranch House Mud Pie** 7
- Banana Split** 9
Banana, Ice Cream, Chopped Nuts, Whipped Cream and a Maraschino Cherry
- Ice Cream Sundae** 8
Ice Cream, Sauce, Chopped Nuts, Whipped Cream and a Maraschino Cherry
- Ice Cream**
Single Scoop 4
Double Scoop 5.75

All You Can Eat Lunch Buffet

Soup, Chili, Baked Potato & Salad Bar 15
Served with House Made Rolls and Biscuits with Butter.

Hot Sandwiches

- Served hot with choice of French Fries, Potato Salad, Macaroni Salad, Coleslaw, Diced Fresh Fruit or Fresh Raw Vegetables
- Square G Ranch Burger** 12.50
Black Angus 1/3 lb All Natural Patty, Lettuce, Tomato, Onion, Cheese served on a Sesame Seed Bun with a Pickle
- Moran Buffalo Burger** 13.50
Buffalo/Beef 1/3 lb Patty, Lettuce, Tomato, Onion, Cheese served on a Sesame Seed Bun with a Pickle Plank
- Fully Loaded Burger** 15
Black Angus 1/3 lb All Natural Patty, Bacon, Egg, Mushrooms, Lettuce, Tomato, Onion, served on a Sesame Seed Bun with a Pickle Plank
- Colter Buffalo Burger** 16
Buffalo/Beef 1/3 lb Patty, Chili, Mushrooms, Lettuce, Tomato, Tobacco Onions served on a Sesame Seed Bun with a Pickle Plank
- Burger Add-Ons - priced per item** 1.50
Blue Cheese, Bacon, Onion, Mushrooms, Extra Cheese
- Barbeque Pulled Pork Sandwich** 11
Barbeque Pulled Pork, Coleslaw, Barbeque Sauce served on a Sesame Seed Bun
- Grilled Portobello Sandwich** 11.50
Grilled Portobello, Sundried Tomato, Baby Spinach, Red Pepper Aioli, Feta Cheese served on a Sesame Seed Bun
- Coffee BBQ Beef Brisket Sandwich** 13
Beef Brisket, BBQ Sauce, Sharp Cheddar Cheese served on a French Baguette Roll

- Italian Herb Marinated Grilled Breast of Chicken** . . 12
Grilled Chicken Breast, Avocado, Havarti Cheese, Shaved Lettuce, Onion, Tomato served on a Sesame Seed Bun with a Pickle Plank
- Slow Smoked Prime Rib French Dip** 16
Sauteed Mushroom, Provolone Cheese, Tobacco Onions and side of Rosemary Burgundy Au Jus

Entrees

- Mac N' Cheese** 13
Mac N' Cheese served with your choice of two: Pulled Pork, Grilled Chicken, Sliced Hot Dog, Chopped Bacon, Grilled Andouille Sausage, Sweet Peas, Roasted Tomatoes, Fried Poblano, Jalapeno, Green Onion, Roasted Garlic or Salsa
Additional Items 1.50 each
- Rotisserie Half Chicken** 19
Half Chicken with Lemon Thyme Jus and a Biscuit with butter

Side Orders

French Fries, Potato Salad, Macaroni Salad, Coleslaw, Diced Fresh Fruit or Fresh Raw Vegetables 4.50 each

Beverages

- Seattle's Best Organic Coffee**
(Regular or Decaffeinated) 3
- Assorted Tazo Hot Teas** 3
- Tazo Iced Tea** 3
- Hot Chocolate** 3
- Assorted Fruit Juices** 3.75
Orange, Grapefruit, Cranberry, Tomato
- Soft Drinks** 2.75
- Lemonade** 2.75
- Milk (2%, Skim or Whole)**
Small 2.75
Large 3.50
- Domestic Beers** 4.75
Budweiser, Bud Light, Blue Moon
- Craft Beers** 5.50
Snake River Brewing, Jackson Hole, WY, Pale Ale, Zonker Stout, Jenny Lake Lager, Pakos IPA, Howling Wolf Weisse Bier
- Imports** 5.50
Stella, Pacifico

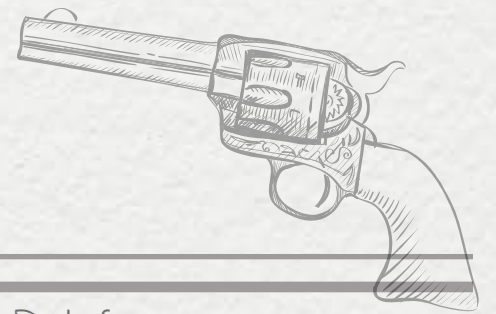
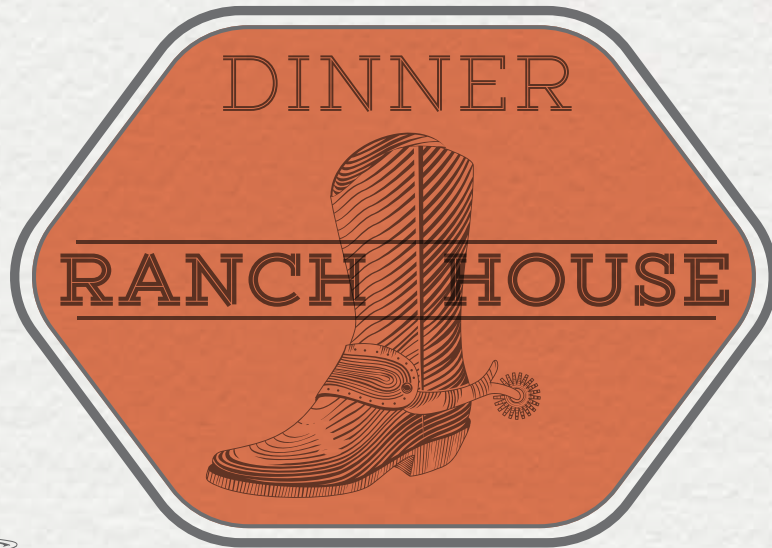
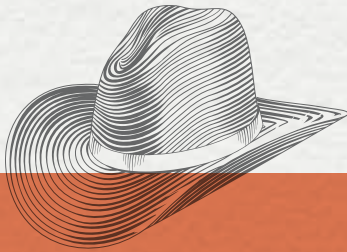
Wines By The Glass

- Chardonnay** 8
- Pinot Grigio** 9
- Sauvignon Blanc** 10
- Cabernet** 10
- Pinot Noir** 10
- Zinfandel** 8

Specialty Drinks

- Huckleberry Margarita** 10
Fresh Huckleberries Mixed with our Classic Margarita Mix, available blended or on the rocks
- Teton Breeze** 12
Malibu Rum, Blue Curacao, Peach Schnapps, Orange Juice, Pineapple Juice and Lemonade
- Mountain Mojito** 13
Muddled Mint, Lime, Rum, Sugar, finished with a splash of Soda Water
- Moran Sunset** 10
Vodka, Silver Rum, Orange Juice, Pineapple Juice with a float of Dark Rum and Grenadine
- Teton Pack Mule** 12
Local Vodka and Ginger Beer with Fresh Squeezed Lime
- Ranch Hand Lemonade** 10
Local Whiskey, Triple Sec and Lemonade with splash of 7-Up

COLTER BAY VILLAGE



Open Daily from 5:30pm to 9:00pm

**Gluten Free Options are available and can be accommodated by substitution or omission of certain ingredients.*

Chef Jay Kane

Appetizers

- Cornbread and Sage Honey.** 6.50
- Rocky Mountain Oysters** 11
Rocky Mountain Oysters, Sweetgrass Aioli and House Cole Slaw
- BBQ Pork Sliders.** 8
Pulled Pork, Mini Bun, Sweet Chili Aioli and Tobacco Onions
- Spinach-Artichoke Dip** 8
Spinach Artichoke Dip and Fresh Tortilla Chips
- Crispy Smoked Chicken Wings.** 13
Choice of Honey-Harbanero, Sweet and Tangy BBQ or Garlic Honey
- Appetizer Sampler** 13
Fried Pickles, Pork Ribs, Honey Habanero Wings, Dijon Mustard Aioli, Ranch Dressing, Sweet Chili Sauce

Salads

- Includes fresh home baked Biscuit and sweet butter
Add Grilled Chicken Breast 3.50
Add Wild Caught Salmon 6
- Classic Caesar Salad** 10
Organic Romaine, Multi-Grain Croutons, Aged Parmesan, Caesar Dressing
- Paintbrush Canyon Chopped Salad** 12.50
Baby Greens, BBQ Chicken, Diced Tomatoes, Corn, Roasted Chiles, Tortilla Croutons, Boiled Egg, Avocado, Pepper Jack Cheese served with Chipotle Ranch Dressing
- Taco Salad Served in a Fried Tortilla Shell** 12
Seasoned Ground Beef, Black Beans, Lettuce, Cheese, Green Onion, Tomatoes, Red Onions, Guacamole and Sour Cream served with Chipotle Ranch Dressing
- Fried Green Tomato & Goat Cheese Caprese Salad** 10.50
Sliced Tomato, Fresh Mozzarella Cheese, Basil Chiffonade, Balsamic Glaze
- Ranch House Salad** 8
Baby Greens, Cucumber, Tomato, Croutons, Feta and choice of Dressing on the side
- Small Ranch House Side Salad** 6
Organic Greens, Tomatoes, Cucumbers, Carrots and your choice of Dressing



Desserts

- Assorted Pies** 6.50
- A' la Mode.** 7
- Huckleberry Cobbler** 7
- Chocolate Lava Cake** 8
Whipped Cream and Sauce
- Ranch House Mud Pie.** 7

Entrées

- Hermitage Point Rainbow Trout** 23
Mascarpone Polenta, Roasted Tomatoes, Charred Carrots with an Espresso Bourbon Sauce
- Slow Smoked Beef Prime Rib**
Prime Rib of Beef, Horseradish Sauce, Au Jus and choice of two sides
8 oz. 25 **12 oz.** 31
- Grilled New York Steak with Compound Butter** . . . 25
8 oz New York Steak with choice of two sides
- Coffee Barbequed Beef Brisket** 19
Barbeque Beef Brisket with choice of two sides
- Rotisserie Half Chicken** 19
Half Chicken with Lemon Thyme Jus and choice of two sides
- Barbeque Pork Ribs** 22
Pork Spare Ribs and House Made BBQ Sauce with choice of two sides
- Cauliflower Toss** 17
Cauliflower, Pine Nuts, Onion, Mushrooms, Roasted Red Peppers with Coconut Basil Sauce
- Pasta Primavera** 18
Pappardelle, Spinach, Artichoke Hearts, Black Olives, Roasted Red Bell Pepper and Shaved Parmesan in a White Wine Butter Sauce
- Rosemary Carbonara Pasta** 20
Penne Pasta, Parmesan Rosemary Cream, Sweet Peas, Diced Bacon, Diced Tomato and Shaved Parmesan

Sides

- French Fries, Macaroni Salad, Coleslaw, Potato Salad, Diced Fruit, Braised Collard Greens, Mashed Potatoes, Baked Beans, Cheese Grits, Braised Apples and Cabbage, Charred Carrots, Fresh Raw Vegetables 4.50 each

Soups & Chili

- Soup of the Day** - Served with crackers
Cup 6 **Bowl** 7
- French Onion Soup** - Topped with Sour Dough Crostini and Gruyere 9
- Western Style Chili** - Topped with Cheese, Onion and served with crackers
Cup 7 **Bowl** 10

Beverages

- Seattle's Best Organic Coffee**
(Regular or Decaffeinated) 3
- Assorted Tazo Hot Teas** 3
- Tazo Iced Tea** 3
- Hot Chocolate** 3
- Assorted Fruit Juices** 3.75
Orange, Grapefruit, Cranberry, Tomato
- Soft Drinks** 2.75
- Lemonade.** 2.75
- Milk (2%, Skim or Whole)**
Small 2.75
Large 3.50
- Domestic Beers.** 4.75
Budweiser, Bud Light, Blue Moon
- Craft Beers** 5.50
Snake River Brewing, Jackson Hole, WY, Pale Ale, Zonker Stout, Jenny Lake Lager, Pakos IPA, Howling Wolf Weisse Bier
- Imports** 5.50
Stella, Pacifico

Wines By The Glass

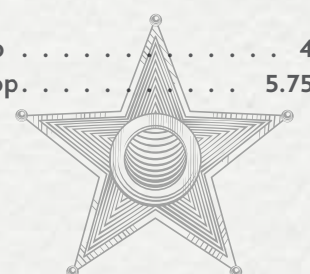
- Chardonnay.** 8
- Pinot Grigio** 9
- Sauvignon Blanc** 10
- Cabernet** 10
- Pinot Noir.** 10
- Zinfandel** 8

Specialty Drinks

- Huckleberry Margarita** 10
Fresh Huckleberries Mixed with our Classic Margarita Mix, available blended or on the rocks
- Teton Breeze** 12
Malibu Rum, Blue Curacao, Peach Schnapps, Orange Juice, Pineapple Juice and Lemonade
- Mountain Mojito** 13
Muddled Mint, Lime, Rum, Sugar, finished with a splash of Soda Water
- Moran Sunset.** 10
Vodka, Silver Rum, Orange Juice, Pineapple Juice with a float of Dark Rum and Grenadine
- Teton Pack Mule** 12
Local Vodka and Ginger Beer with Fresh Squeezed Lime
- Ranch Hand Lemonade** 10
Local Whiskey, Triple Sec and Lemonade with splash of 7-Up

Ice Cream

- Single Scoop** 4
- Double Scoop.** 5.75



COLTER BAY VILLAGE



Open Daily from 11:30am to 10:30pm

Appetizers

Western Style Chili

Cup 7 Bowl 10

Topped with Cheese, Onion, Sour Cream and served with crackers

Crispy Smoked Chicken Wings. 13

Choice of Honey-Habanero, Sweet and Tangy BBQ or Garlic Honey

Rocky Mountain Oysters 11

Rocky Mountain Oysters, Sweetgrass Aioli, House Cole Slaw

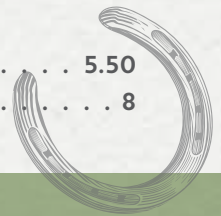
Appetizer Sampler 13

Fried Pickles, Pork Ribs, Honey Habanero Wings, Dijon Mustard Aioli, Ranch Dressing, Sweet Chili Sauce

Cornbread and Sage Honey. 6.50

House-Made Tortilla Chips & Chipotle Salsa 5.50

Add Guacamole 8



Entrées

Ranch House Salad 7

Baby Greens, Cucumber, Tomato, Croutons, Feta, Choice of Dressing

Barbeque Pulled Pork Sandwich 11

Barbeque Pulled Pork, Coleslaw, Barbeque Sauce served on a Sesame Seed Bun

Square G Ranch Burger 12.50

Black Angus 1/3 lb All Natural Patty, Lettuce, Tomato, Onion, Cheese served on a Sesame Seed Bun with a Pickle Plank

Moran Buffalo Burger 13.50

Buffalo/Beef 1/3 lb Patty, Lettuce, Tomato, Onion, Cheese served on a Sesame Seed Bun with a Pickle Plank

Nap Time 14

Black Angus 1/3 lb All Natural Patty, Cheddar Cheese, Bacon, Fried Egg, Peanut Butter served on an English Muffin with a Pickle Plank

Pack Mule. 15

Black Angus 1/3 lb All Natural Patty, Pulled Pork, Mac N' Cheese, BBQ Sauce served on a Sesame Seed Bun with a Pickle Plank

Branding Fire 13.50

Black Angus 1/3 lb All Natural Patty, Pepper Jack Cheese, Jalapenos, Habanero Sauce, Bacon served on a Sesame Seed Bun with a Pickle Plank

Juan Colter's Favorite Burger. 13

Black Angus 1/3 lb All Natural Patty, Pico De Gallo, Pepper Jack Cheese, Tortilla Chips, Fried Poblano Chiles and Chipotle Aioli served on a Sesame Seed Bun with a Pickle Plank

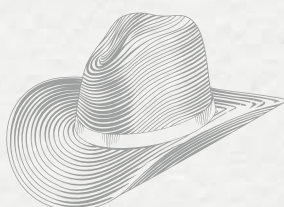
Burger Add-Ons - priced per item 1.50

Blue Cheese, Bacon, Onion, Mushrooms, Extra Cheese

Sides Dinners include 1 choice of side

French Fries, Macaroni Salad, Coleslaw, Potato Salad, Diced Fruit and Fresh Raw Vegetables **4.50 each**

Chef Jay Kane



COLTER BAY VILLAGE



Open Daily from 11:30am to 10:00pm

Beverages

Domestic Beers 4.75

Budweiser
Bud Light
Coors
Coors Light
Blue Moon

Craft Beers 5.50

Snake River Brewing, Jackson Hole, WY
Pale Ale
Zonker Stout
Jenny Lake Lager
Pakos IPA
Monarch Pilsner

Grand Teton Brewing, Jackson Hole, WY

Howling Wolf Weisse Bier
Sweet Grass American Pale Ale
Old Faithful Golden Pale Ale
Bitch Creek Extra Brown Ale



Imports 5.50

Stella
Pacifico
Red Apple Ale
Corona

Wines By The Glass

Chardonnay

Bogle 8
Edna Valley 10
Bonterra 12

Pinot Grigio

Ecco Domani 9

Riesling

Chateau St. Michelle 8

Sauvignon Blanc

Starborough 10

Cabernet Sauvignon

Edna Valley 10
Bonterra 12

Pinot Noir

Fleur de California 10
Elk Cove 12

Zinfandel

Bogle 8
Seghesio 15

Specialty Drinks

Huckleberry Margarita 10

Fresh Huckleberries Mixed with our Classic Margarita Mix,
available blended or on the rocks

Teton Breeze 12

Malibu Rum, Blue Curacao, Peach Schnapps, Orange Juice,
Pineapple Juice and Lemonade

Mountain Mojito 13

Muddled Mint, Lime, Rum, Sugar, finished with a splash of Soda Water

Moran Sunset. 10

Vodka, Silver Rum, Orange Juice, Pineapple Juice with a float of
Dark Rum and Grenadine

Teton Pack Mule 12

Local Vodka and Ginger Beer with Fresh Squeezed Lime

Ranch Hand Lemonade 10

Local Whiskey, Triple Sec and Lemonade with splash of 7-Up