

THE BLUE HERON

The Great Blue Heron is the most common and largest heron in North America. It is classified as a Species of Greatest Conservation Need by the Wyoming Game and Fish Department.

They are distinguished by their long bills, blue cap and wing feathers, “S” shaped neck and large wingspan – up to 79 inches in length!

Great Blue Herons are typically a summer breeding-only resident of Wyoming, but they can be spotted year-round.

During breeding season, colonies are often found near forest-bound lakes and ponds, as well as along the Snake River

Their diet consists mostly of fish, amphibians, insects, and even small mammals.



OUR PARTNERS

Durham Ranch, Gillette, WY

Sparboe Farms, Hudson, CO

Clear Springs Foods, Buhl, ID

Eagle Eye Farms, Idaho Falls, ID

Mountain View Farms, Fillmore, UT

Slide Ridge Honey, Cache Valley, UT

Grains of Montana, Billings, MT

Grain Craft, Blackfoot, ID

West Point Dairy, Hyrum, UT

Dairy Gold Farms, Boise, ID



Appetite for Life: Healthy & Sustainable Cuisine

GF: *Gluten Free Ingredients Used* V: *Vegetarian* VG: *Vegan* DF: *Dairy Free*

**Consuming raw or undercooked meat may increase your risk of foodborne illness.*

All menu items prepared in a facility that contains wheat, soy, dairy, tree nuts and ground nuts.

Parties of 8 or more are subject to a 20% automatic gratuity.

BREWS

DRAFT 16OZ / 22OZ

Skillet Glacier Golden Ale–4.7% (8/10)

Grand Teton Brewing, Victor, ID

Teton Amber Ale–4.7% (8/10)

Grand Teton Brewing, Victor, ID

Earned It Hazy IPA–6% (8/10)

Snake River Brewing, Jackson, WY

Jenny Lake Lager–4.8% (8/10)

Snake River Brewing, Jackson, WY

Hike It Out Hefeweizen–5.4% (8/10)

Snake River Brewing, Jackson, WY

Pronghorn Pilsner–5% (8/10)

The WYldife Fund, Wind River, Pinedale, WY

Modelo–4.4% (7.50/9.50)

Michelob Ultra–4.2% (6/8)

CRAFT CANS

Grand Teton Juicy IPA–6.5% (8)

Victor, ID

Snake River Brewing (8)

Zonker Stout–6%,

Pako's IPA–6.8%, Pale Ale–5.2%

Jackson, WY

Roadhouse Brewing (9)

Wilson Mountain Style IPA–7.5%

Family Vacation Golden Ale–4.9%

Jackson, WY

Ascent Kombucha (10)

Teton Valley, ID

CIDER

High Point Transplant–6% (9)

Victor, ID

High Point Alpenglow–6% (9)

Victor, ID

DOMESTIC CANS

White Claw (7.50)

Mango–5%

Black Cherry–5%

Heineken 0 (NA) (7.50)

SIGNATURE COCKTAILS

Jackson Lake Hard Lemonade (13)

44 North Huckleberry Vodka and house-made lemonade with a splash of soda
Have your lemonade served in our souvenir Jackson Lake Lodge pint glass for \$8 and receive \$2 off on your cocktail.

Teton Mule (14)

44 North Huckleberry Vodka, ginger beer, and lime juice
Have your Mule served in our souvenir Jackson Lake Lodge copper mug for \$20 and receive \$2 off on your cocktail.

Mountain Mojito (17)

Bacardi Rum muddled with lime, mint, and house-made huckleberry syrup served over ice with a splash of soda

Three Nine Nine (18)

Our signature Huckleberry margarita made with fresh squeezed lime juice and agave served on the rocks with salt or sugar rim

Blue Heron Bloody Mary (15)

House-made bloody Mary with a hearty garnish

Colter's Old Fashioned (17)

Colter's Run Bourbon and bitters come together in this Old Fashioned that John Colter himself would have walked days for

Peak Bagger (16)

House infused jalapeno tequila with fresh squeezed lime juice and agave served on the rocks with Tajin rim

Absaroka Negroni (18)

Jackson Hole Still Works Absaroka Gin, Dolin Vermouth, Campari

Lupine Meadows (17)

Sage infused Great Grey Gin, honey simple syrup, lemon juice, dashes of bitters

Jackson Hole Still Works Vesper (17)

Great Grey Gin, Still Works Vodka, Lillet

Paintbrush Canyon Spritzer (13)

Aperol, La Marca Prosecco

SIGNATURE BEVERAGES

Jackson Lake Lemonade NA (12)

House-made lemonade, huckleberry

Hey, Bear! (12)

Lavender & rosemary, lemon, topped with grapefruit soda

Moose Jam (12)

Lemongrass & mint, pineapple, lime, topped with ginger beer

CORKS

SPARKLING

La Marca Prosecco (13/56)

Tre Venezie, Italy

Mumm Brut Prestige (14/75)

Napa Valley, CA

ROSÉ

The Beach Rose (14/53)

Languedoc, France

WHITE

Edna Valley, Paragon Chardonnay (12/47)

Central Coast, CA

Whitehaven Marlborough Sauvignon Blanc (16/62)

Marlborough, New Zealand

Acrobat Pinot Gris (14/53)

Willamette Valley, Oregon

Vidigal Vihno Verde (11/42)

Leiria, Portugal

Martin Codax Albarino (15/58)

Rias Baixas, Spain

RED

Acrobat Pinot Noir (17/67)

Willamette Valley, Oregon

Decoy Cabernet Sauvignon (18/71)

Sonoma County, CA

Bodini Malbec (11/42)

Mendoza, Argentina

Edna Valley Cabernet Sauvignon (14/53)

Central Coast, CA

False Bay Syrah (12/45)

Coastal Region, SA

*A Corkage fee of \$20 will be applied to bottles brought to the restaurant.
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LIQUOR

VODKA

Skyv	8.50
Grand Teton (L)	9
44 North Huckleberry (R)	10
Tito's	9.50
Stolichnaya	9
Absolut	9.50
Jackson Hole Stillworks (L)	11
Belvedere	13
Grey Goose	14
Ketel One	11

GIN

Beefeater	8.50
Tanqueray	10
Tanqueray Ten	13
Aviation	10
Hendrick's	13
Bombay Dry	9
Bombay Sapphire	10
Absaroka (L)	14
Great Grey (L)	11
The Botanist	13

TEQUILA

José Cuervo	8.50
1800 Silver	11
1800 reposado	11
Tres Generaciones Anejo	15
Patrón Silver	14
Casamigos Blanco	14
Hornitos	10.50
Don Julio 1942	45
Espolón Blanco	13
Herradura Reposado	16
Del Maguey Vida	15
Casamigos Mezcal	16
(L) - Local	
(R) - Regional	

RUM

Bacardi Superior	8.50
Bacardi Gold	8.50
Captain Morgan	9
Mount Gay Eclipse Gold	10
Pyrat XO	12
Ron Zacapa Gold	15
Malibu Coconut	9

BOURBON/WHISKY

Jim Beam	8.50
Angel's Envy	13
Maker's Mark	11
Colter's Run (L)	12.50
High West American Prairie	13
Bulleit Bourbon	11.50
Basil Hayden's	13
Jameson Irish	10.50
Wyoming Whiskey (L)	13
Crown Royal RSV	14
Bulleit 95 Rye	11.50
High West Double Rye	13
Whistle Pig (Rye)	21
Woodford Reserve	13

SCOTCH

Dewar's White Label	8.50
Chivas Regal	12.50
Cutty Sark	8.50
Johnnie Walker Red	9.50
Johnnie Walker Black	13
Macallan Sherry 12-Year	25
Monkey Shoulder	11
Dalwhinnie 15-Year	21
Talisker 10-Year	22
Laphroaig 10-Year Malt	18
Balvenie 12-Year	19
Glenlivet 12-Year	15

SOUPS AND SALADS

Tomato Basil Soup (GF, V) 12



House Salad (GF, V) 13

Spring Mix, Tomato, Cucumber, Carrot, Onion, Shaved Parmesan, Champagne Vinaigrette

Burrata Heirloom Tomato Salad (GF, V) 16

Fresh Basil, Cracked Black Pepper, Aged Balsamic Reduction

Watermelon-Feta Salad (GF, V) 14

Spinach, Diced Watermelon, Crumbled Feta, Spiced Pistachio, Mint-White Balsamic Vinaigrette

SMALL PLATES

Spiced Nuts (GF, VG, DF) 11



Marinated Olives and Mozzarella (GF, V) 9



Hummus Plate (V) 13

Feta, Kalamata, Fresh Vegetables, Lavash

Caramelized Onion Dip (V, GF) 13

House Potato Chips

Chicken Chile Colorado Nachos 21

House made Tortilla Chips, Green Chile Queso, Green Onion, Cilantro, Sweet Pepper, Avocado Crema
Substitute Carne Asada +2

Carne Asada Tostada (GF) 19

Queso Fresco, Salsa Verde, Refried Beans, Cilantro, Avocado Crema

DESSERT

New York Cheesecake 11

Rotating Flavors

Boozy Sorbets 11

Rotating Flavors



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GRILL MENU

All Sandwiches come with a choice of potato chips or side salad

Grilled Cheese (V) 16

Gruyère, Tomato, Pesto, Sourdough

Smashroom Burger (V) 18



Portobello, Buffalo Mozzarella, Roasted Red Pepper, Pesto, Spinach, Brioche Roll

The Yard Bird 19

Beer Marinated Chicken, Bacon, Arugula, Tomato, Red Onion, Red Pepper Aioli, Brioche Roll

ELK Burger* 23

1/3-lb. Elk Patty, Provolone, Arugula, Tomato, Red Onion Gastrique, Dijon Aioli, Brioche Roll

Rockefeller Reuben 20

Gruyère, Avocado Lime Slaw, Corned Beef, Thousand Island, Marbled Rye

Blue Heron Burger* 18

1/3-lb Beef Patty, Bourbon Bacon-Onion Jam, White Cheddar, Dijon Aioli, Lettuce, Tomato, Brioche Roll



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