

COLTER BAY VILLAGE

Open Daily from 5:30 p.m. to 9:00 p.m.



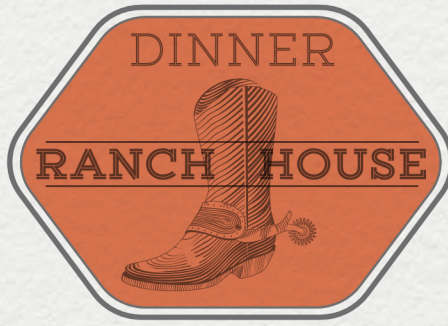
Healthier Options Sustainable Cuisine

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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

Please kindly address any food allergies with your server.

A 20% gratuity will be added on for parties of 8 or more.



Appetizers

Dill Fried Pickle Spears with Homestyle Dressing 9



Spinach-Artichoke Dip 9
Spinach Artichoke Dip and Fresh Tortilla Chips



Crispy Smoked Chicken Wings 13
Choice of Honey-Habanero, Sweet and Tangy BBQ or Garlic Honey

Brussels 9
Brussel Sprouts with Bacon and Asiago Cheese, drizzled in a Balsamic Reduction Sauce

Appetizer Sampler 14
Cheese Curds, Pork Ribs, Crispy Smoked Chicken Wings, Homestyle Dressing, Sweet Chili Sauce

Salads

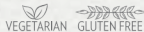
Add Grilled Chicken Breast 3.5
Add Wild Caught Salmon 7

Grilled Chicken Caesar Salad 11
Organic Romaine, Multi-Grain Croutons, Aged Parmesan, Caesar Dressing

Paintbrush Canyon Chopped Salad 13
Baby Greens, BBQ Chicken, Diced Tomatoes, Corn, Roasted Chiles, Tortilla Croutons, Boiled Egg, Avocado, Red Onion, Pepper Jack Cheese served with Chipotle Homestyle Dressing

Taco Salad Served in a Fried Tortilla Shell 14
Seasoned Ground Beef, Black Beans, Lettuce, Cheese, Green Onion, Tomatoes, Red Onions, Guacamole and Sour Cream served with Chipotle Homestyle Dressing

Caramelized Goat Cheese and Roasted Golden Beet Salad 12
Toasted Pistachios, Arugula, Olive Oil, White Balsamic Glaze



Ranch House Salad 10
Baby Greens, Cucumber, Tomato, Croutons, Feta and choice of Dressing on the side



Small Side Salad 6
Organic Greens, Tomatoes, Cucumbers, Carrots and your choice of Dressing

Soup & Salad Bar 11
Includes Soup of the Day, Western Style Chili, and Salad Bar

Entrées

Grilled New York Steak with Compound Butter* . . . 25
10 oz New York Steak with choice of two sides



Coffee Barbequed Beef Brisket 20
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 Baby Back Ribs and House Made BBQ Sauce with choice of two sides

Brisket and Ribs 26
Coffee BBQ Brisket and Pork Baby Back Ribs, Housemade BBQ Sauce with choice of two sides

Seafood & Pasta

Hermitage Point Rainbow Trout 24
Mascarpone Polenta, Roasted Tomatoes, Baby Carrots with an Espresso Bourbon Sauce

Miso Salmon 24
Grilled Miso Salmon, Rice Pilaf, Grilled Baby Bok Choy, Pineapple Salsa, Fresh Cilantro served with a lime wedge

Curry Cauliflower Toss 18
Cauliflower, Onion, Pineapple, Red Bell Pepper, Cilantro, Cashews, Curry Coconut Sauce served with a lime wedge



Rosemary Carbonara Pasta 20
Penne Pasta, Parmesan Rosemary Cream, Sweet Peas, Diced Bacon, Diced Tomato and Shaved Parmesan served with Garlic Bread

Ravioli 20
Ravioli with Broccoli, Carrots, and Black Olives served with choice of Housemade Marinara or Cream Sauce, and Garlic Bread.



Sides

Potato Wedges, Baked Potato, 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

. 4.5 each

Soups & Chili

Soup of the Day - Served with crackers
Cup 7 **Bowl** 8.5

French Onion Soup - Topped with Sour Dough Crostini and Gruyere 10

Western Style Chili - Topped with Cheese, Red Onion, and Sour Cream served with crackers
Cup 8 **Bowl** 10



Beverages

Starbucks Coffee (Regular or Decaffeinated) . . . 3.5
Assorted Teavana Hot Teas 3
Teavana Iced Tea 3
Hot Chocolate 3
Assorted Fruit Juices 4
Orange, Grapefruit, Cranberry, Tomato

Soft Drinks 3.25
Lemonade 3.75

Milk (2%, Skim, Whole, Almond, Soy)
Small 3
Large 4

Draft Beer 6.5
Snake River Brewing Hoback Hefe
Grand Teton Amber Ale

Bottle & Can Beer 5.5
Zonker Stout, Jenny Lake Lager, Pako's IPA, Snake River Pale Ale, Old Faithful Golden Pale Ale, Bitch Creek ESB, Sweetgrass American Pale, Teton Range IPA, Family Vacation Blonde Ale, Trout Whistle Pale Ale, Wilson IPA, Angry Orchard Cider, Blue Moon, Budweiser, Bud Light, Michelob Ultra, Stella Artois, Corona

Standard Well Drinks 7.5

Wines By The Glass

Chardonnay 14
Pinot Grigio 9
Sauvignon Blanc 10
Riesling 14
Rose 9
Cabernet 12
Pinot Noir 14
Merlot 9
Malbec 11
Petit Syrah 9

Specialty Cocktails

Rhubarb Cosmo 11
Grand Teton Vodka with rhubarb purée, orange liqueur, and lime juice, shaken with a sugar rim

Elk Island Iced Tea 11
Firefly Sweet Tea Vodka, fresh muddled mint, peach liqueur and lemonade

Huckleberry Margarita 12
Silver Tequila, fresh huckleberry purée, orange liqueur, lemon & lime on the rocks with a salt rim

Cactus Flower 11
Silver tequila with elderflower liqueur, ruby red grapefruit and pineapple juice, with a salt rim

Colter Collins 9
House-infused cucumber gin, fresh muddled mint, lime and soda on the rocks

Mountain Mai Thai 13
Silver Rum, Disaronno, orange and pineapple juice with a float of fresh huckleberry purée

Moran Mule 13
Colter's Run Bourbon, muddled orange & lime and ginger beer

Moose Tracks 9
Jim Beam bourbon, house-made peanut butter liqueur, milk, a chocolate drizzle, and whip cream

Southwest Bloody Mary 10
Our house-made blend of tomato juice, cayenne pepper, lemon juice, parsley, garlic and house vodka

City Slicker 10
Basil-infused Gin, orange liqueur, and fresh lime juice, shaken and strained

Ranch Hand Lemonade 12
Local Silver Spur Vodka and Red Roan Raspberry Cordial, muddled lemon and soda

Desserts

Assorted Pies 6.5
A la Mode 7
Chocolate Lava Cake 8
Whipped Cream and Sauce

Banana Split 9
Banana, Ice Cream, Chopped Nuts, Whipped Cream and a Maraschino Cherry
White Chocolate Huckleberry Cheesecake 9

Ice Cream Sundae 7
Ice Cream
Single Scoop 4
Double Scoop 5.75

