



SNOWY MOUNTAIN BREWERY WINTER PUB MENU

Food Served Daily
2PM -9PM



STARTERS

Add dipping salsa, ranch or blue cheese for an additional \$0.50

Add a side of fries for an additional \$3

CAVALRY CHICKEN WINGS 12 (GF)

Ranch or Buttermilk Blue Cheese and 1 wing sauce

Additional sauce \$0.50 each

Strawberry Rhubarb BBQ or Orange Garlic BBQ (sweet)

Carolina Reaper Sauce (extreme hot)

Buffalo Sauce (medium)

Chipotle (medium) | Habanero (hot)

COCONUT SHRIMP 12

8 Jumbo Shrimp Battered and Coated with Coconut,

Deep Fried and Served with Orange Chili Sauce

PAIRS WELL WITH SARATOGA WITBIER

CHEESY GARLIC CRACK-BREAD 6

Life Altering Garlic Spread on a Fire Roasted Flat-bread

Topped with Wisconsin 4 Cheese Pizza Blend

PAIRS WELL WITH SUNSHINE ALE

SOFT PRETZEL BEER BITES 5

Served with Creamy American Cheese Sauce or

Honey-Dijon Mustard

PAIRS WELL WITH INDIAN RYE IPA

SARATOGA NACHOS 12 (GF)

Tortilla Chips Topped with House-Made Pork Green Chili,

Pickled Fresno Peppers, Cheddar-Jack Cheese, Spiced

Black Beans, Jalapeños, Sour Cream

and Chopped Tomatoes

PAIRS WELL WITH VIENNA LAGER

Just Chips and Salsa \$6

CREAMY SPINACH & ARTICHOKE DIP 8

Served with Garlic Crostinis

PAIRS WELL WITH HIGH ALTITUDE HELLES LAGER

TOASTED ONION BATTERED GREEN BEANS 6

A Basket of Deep Fried Green Beans, Served with

Wasabi Ranch

PAIRS WELL WITH SUNSHINE ALE

BREADED PICKLE SPEARS 6

7- Hand Breaded Pickle Spears, Deep Fried and Served

with our House Made Louis Sauce

PAIRS WELL WITH WIDOW MAKER

SOUPS & SALADS

Add Grilled or Blackened Shrimp \$5 | Add Grilled or Blackened Chicken \$4 | Add 4oz. USDA Prime Sirloin \$8

HOUSE SALAD 8 (GF)

A Blend of Lettuce, Topped with Radish, Orange Onion,

Carrot Ribbons and Choice of Dressing

Ranch | Buttermilk Blue Cheese | Balsamic Vinaigrette

Watermelon Vinaigrette

COBB SALAD 9 (GF)

Mixed Greens Topped with Avocado, Bacon, Red Onion,

Blue Cheese, Grape Tomatoes, Hardboiled Egg and

Balsamic Vinaigrette

WARM SUPER SLAW SALAD 10 (GF)

Shredded Super Food: Kohlrabi, Brussels Sprouts, Red

Cabbage, Carrots and Broccoli, Sautéed with Black

Pepper and a Watermelon Vinaigrette

ICEBERG SALAD 8 (GF)

Chopped Iceberg Lettuce Topped with Bacon,

Blue Cheese, Grape Tomatoes,

Toasted Walnuts, Orange Onion

and Buttermilk Blue Cheese Dressing

SOUP OF THE DAY

Today's House-Made Preparation

CUP 4 | BOWL 6 | BREAD BOULE 8

WYOMING GAME RED CHILI OR

PORK GREEN CHILI 7 (GF)

Both Made From Scratch, Served with Cheddar-Jack

Cheese and Sour Cream

In a Bread Boule Additional \$2

ENTRÉES

Sandwiches are served with your choice of Saratoga fries, sweet potato fries, coleslaw or house-made potato salad. Soup or house salad available for additional \$2

FRENCH DIP 14

Thinly Sliced Beef Sirloin Cooked on the Grill with Caramelized Onions and Melted Swiss cheese on a Toasted Hoagie Bun
PAIRS WELL WITH INDIAN RYE IPA

SMOKED HOT HAM & CHEESE MELT 11

Smoked Pit Ham with American and Cheddar Cheeses Melted on Sourdough Bread with Honey Mustard-BBQ Sauce and Sliced Tomato
PAIRS WELL WITH HIGH ALTITUDE HELLES

SARAH'S REUBEN 11

Sunshine Ale Braised Corned Beef Piled High with Sauerkraut, Swiss Cheese and 1000 Island Dressing on Marble Rye
PAIRS WELL WITH SARATOGA WITBIER

AVOCADO RANCH CHICKEN 12

Grilled Chicken Breast, Pepper Jack Cheese, Crispy Bacon, Topped with Avocado-Ranch Sauce and Served on a Toasted Croissant
Add Avocado Slices \$1.50
PAIRS WELL WITH ALPENGLOW PILSNER

BRIAN'S FAMOUS PORK PORTERHOUSE 26

16 oz Pork Porterhouse Loin Chop, Topped with Brian's Banana-Cognac and Brown Sugar-Bacon Sauce Served with Seasonal Vegetables, Chef's Choice of Potato and Choice of a Cup of Soup or Side Salad
PAIRS WELL WITH WIDOW MAKER

SUNSHINE ALE FISH & CHIPS 15

Atlantic Cod Gently Battered in Snowy Mountain Brewery Sunshine Ale Tempura and Fried Crispy, Served with House-Made Chips and Blackened Shrimp Tartar Sauce
(no choice of side)
PAIRS WELL WITH SUNSHINE ALE

HAYDEN'S COLD WATER CATCH MKT

A Variation of Trout, Served with a Proper Starch Seasonal Vegetables, and Choice of a Cup of Soup or Side Salad
PAIRS WELL WITH SARATOGA WITBIER

CHARBROILED RIB-EYE STEAK 34

Certified Angus Beef, Roasted Shallot Demi Glaze, Served with Seasonal Vegetables, Chef's Choice of Potato and Choice of a Cup of Soup or Side Salad
PAIRS WELL WITH CHOCOLATE MELTDOWN PORTER

CHARBROILED BURGERS

-Build Your Own-

BEEF \$9 | MOUNTAIN MAN \$13 | BISON \$12
PORTOBELLO \$8 (V)
GRILLED OR BBQ CHICKEN \$8

-Toppings \$1 per item-

American, Pepper Jack, Swiss, Cheddar, Blue Cheese, Fried Jalapeño, Sautéed Onion, Onion Strings, Roasted Red Pepper or Grilled Mushrooms

-Additional toppings \$1.50 per item-
Smoked Bacon, Avocado

SNOWY MOUNTAIN PIZZA 11

12" Wood Fired Pizza Crust with House Made Marinara or Garlic Cream Sauce and a Wisconsin 4 Cheese Pizza Blend

Toppings - \$1.50 each

Artichoke, Roasted Red Pepper, Caramelized Onion, Red Onion, Black Olive, Mushrooms, Jalapeños, Pineapple, Sausage, Pepperoni, Bacon and Smoked Ham

SNOWY MOUNTAIN MAC & CHEESE

HALF 8 WHOLE 15

Creamy Soft Cheeses Blended with a White Wine Cream Sauce, Tossed with Pasta Served with a Choice of a Cup of Soup or Side Salad
Add Bacon & Mushrooms 2
PAIRS WELL WITH LONE RANGER RED

FETTUCCINE ALFREDO 14

Scratch Made Parmesan Cream Sauce Tossed with Fettuccine Pasta and Choice of a Cup of Soup or Side Salad
*Add Grilled Chicken (4) | Add USDA Prime Sirloin (8)
Add Grilled or Blackened Shrimp (5)*
PAIRS WELL WITH ALPENGLOW PILSNER

TOP SIRLOIN 24

8oz USDA Prime Top Sirloin, Topped with Garlic & Green Onion-Compound Butter Served with Seasonal Vegetables, Chef's Choice of Potato and Choice of a Cup of Soup or Side Salad
PAIRS WELL WITH LONE RANGER RED

PARTIES OF 8 OR MORE WILL HAVE AN AUTOMATIC 20% GRATUITY ADDED. THANK YOU FOR DINING WITH US!