

The SNOWY MOUNTAIN PUB & Brewery

Appetizers

Spent Grain Pretzel Bites (10)

House made from grain used in our brewery, served with smoky beer cheese sauce.

Baked Nachos (10)

Tortilla chips baked with cheddar-jack cheese. Topped with black olives, green onion, pickled jalapeño, and black bean salsa. Finished with queso and a cilantro lime sauce drizzle.

ADD: CARNE ASADA OR SMOKED PULLED CHICKEN +5
ADD: AVOCADO SLICES +3

Chips and Dip (8)

House made tortilla chips. Served with roasted salsa and queso.

Chicken Wings (15)

1lb of house wings tossed in one of our signature sauces. Topped with green onion, served with celery, and carrots.

SIGNATURE SAUCE: BLACK PORTER BBQ, SWEET ASIAN, SPICY CAROLINA BBQ, OR BUFFALO.

Spinach and Artichoke Dip (12)

Fontina cheese, spinach, artichokes, fresh basil, and cream cheese. Served with crostini.

Fried Cheese Curds (12)

Side of Aspen Alley Amber honey mustard.

Snowy Mountain Cutting Board (15)

Cheese board with smoked cheddar, smoked kielbasa, Fuji apple, Aspen Alley Amber honey mustard, and lavosh crackers.

Salads

CHOICE OF DRESSING:

HONEY MUSTARD, BALSAMIC, BLUE CHEESE, RANCH, OR 1000 ISLAND

Strawberry Shrimp Salad (14)

Avocado, strawberries, pickled onion, goat cheese, and bacon bits.

Iceberg Wedge Salad (12)

Baby iceberg wedge topped with blue cheese, bacon, candied pecans, cherry tomatoes and red onion, with a cherry balsamic drizzle.

Classic Caesar Salad (12)

Hearts of Romaine, tossed with house made caesar dressing, garlic croutons and fresh grated parmigiano reggiano.

ADD: FRIED SHRIMP, SALMON OR PULLED CHICKEN +5

House Salad (10)

Mixed greens, tomato, red onion, cucumbers, croutons.

Ask About

LOYALTY LUNCH CARD

1 1th Lunch is Free!!

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SNOWY MOUNTAIN BREWERY PUNCH CARD

10 BEERS FOR \$30.00

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NO EXPIRATION DATE

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

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Pizza

14" PIZZA TOPPED WITH MOZZARELLA CHEESE,
RED SAUCE, AND ITALIAN SEASONINGS.
10" CAULIFLOWER CRUST (GF) +3

Garlic Cheese Bread (14)

14" crust topped with garlic butter and mozzarella cheese.

Cheese (12)

Pepperoni (13)

Hawaiian (15)

Grilled pineapple and ham.

Veggie (16)

Mushroom, caramelized onion, sun dried tomato, and artichoke. Topped with citrus arugula salad.

Carnivore (16)

Pepperoni, sausage and ham.

Ultimate (18)

Pepperoni, sausage, ham, caramelized onion, pickled jalapeños, mushroom and black olives.

Tacos

3 TACOS SERVED WITH TORTILLA CHIPS AND SALSA,
CHOICE OF SOFT FLOUR OR SOFT CORN TORTILLAS.
ADD AVOCADO SLICES +3

Carne Asada (15)

Grilled marinated sirloin. Topped with pico, cotija cheese and cilantro. Served with a lime wedge.

Pulled Chicken (13)

Smoked pulled chicken, shredded lettuce, cheddar-jack cheese and pico. Topped with cotija cheese and cilantro lime sauce.

Pulled Pork Verde (13)

Smoked pulled pork verde, shredded lettuce, cheddar-jack cheese and pico. Topped with cotija cheese and cilantro lime sauce.

Volcano Shrimp (15)

Lightly fried shrimp tossed in spicy mayo. Topped with cheddar jack cheese, cabbage, pico, cilantro lime sauce and cotija cheese.

Veggie (13)

Mixture of sautéed red pepper, onion, mushroom and roasted garlic. Lettuce, cheddar-jack cheese and pico. Topped with cotija cheese and cilantro lime sauce.

Current Tap List

High Country Helles

Wyoming Summer Wheat

Beam Me Up Scotty

Ironhorse Ale

Chocolate Meltdown Java Porter

Aspen Alley Amber

Rockie's Apricot Wheat

Cow Creek Milk Stout

Shaggy Pony

White Buffalo

Saratoga Wit

Treasure Island IPA

Ask Your Server About Our Flights



4 ~ 5OZ BEERS FOR \$6.00

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Burgers

SERVED WITH YOUR CHOICE OF SIDE
SUB: PORTOBELLO FOR ANY BURGER PATTY

*Classic Bacon Cheese Burger (13)

(½ lb) ground sirloin patty, topped with cheddar cheese & hickory smoked bacon. Served on a Wheat Montana sesame bun with lettuce, tomato slice and onion relish.

*Mushroom Swiss Burger (13)

(½ lb) ground sirloin patty, topped with Swiss cheese, and sautéed mushrooms. Served on a Wheat Montana sesame bun.

*BYO Burger (10)

(½ lb) ground sirloin patty served on a Wheat Montana sesame bun with shredded lettuce and tomato.

ADD:

AMERICAN, PEPPER JACK, SWISS, CHEDDAR, BLUE CHEESE, MUSHROOMS, CARAMELIZED ONIONS, JALAPENOS - \$1EA.

ADD:

BACON OR AVOCADO + \$3 EA.

Sides

Smoked Brisket Baked Beans

Smashed Potato Salad

French Fries

Sweet Potato Fries

Beer Battered Onion Rings

Side Salad

Sandwiches

SERVED WITH YOUR CHOICE OF SIDE

French Dip (15)

Slow roasted prime rib sliced thin, topped with swiss cheese and caramelized onion. Served on a french roll with garlic mayo and au jus.

North Platte Cheese Steak (15)

Slow roasted prime rib sautéed with a mixture of red peppers, onion, mushroom, and roasted garlic. Topped with cheese sauce, served on a french roll with garlic mayo.

Snowy Mountain Reuben (13)

Corned beef, sauerkraut, swiss cheese and 1000 Island dressing on rye bread.

Chicken Fried Steak Sandwich (13)

Tender cube steak fried crispy. Served with lettuce, tomato, onion, and horseradish sauce, served on buttery brioche bun.

Honey Stung Chicken Salad Sandwich (13)

All white meat chicken diced and tossed with, red onion, celery, and honey yogurt. Topped with toasted almonds, green onion and Asian slaw on a buttery brioche bun.

BBQ Pulled Pork Sandwich (13)

Lightly smoked pork butt tossed in our own Ironhorse Ale BBQ sauce topped with coleslaw. Served on a buttery brioche bun.

Hot Springs BLT (11)

Apple wood smoked bacon, fresh tomato, iceberg lettuce, and garlic mayo, served on a buttery brioche bun.



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The **SNOWY MOUNTAIN PUB** & Brewery

EVENING FEATURES

DAILY, STARTING @ 5PM

INCLUDES SALAD AND A HOUSE MADE ROLL WITH BUTTER.

*8oz Filet Mignon (36)

Char grilled to perfection, served with a lynburge cabernet demi glace roasted potatoes and chef choice vegetable.

*14oz Ribeye (36)

Char grilled to perfection, served with garlic rosemary jus, garlic mashed potatoes and chef choice vegetable.

Grilled Atlantic Salmon (24)

Seasoned with lemon zest, salt and pepper, char grilled and served over asparagus and toasted almond pilaf; topped with lemon butter and a cherry balsamic reduction.

Shrimp Scampi (24)

Sautéed shrimp, tossed with fresh papperdeli pasta, garlic, cherry tomatoes, fresh basil and white wine, finished with whole butter and lemon.

Smoked Pe Kin Chicken (26)

Half free range smoked chicken, served crispy with an orange glaze, jasmine rice and Asian slaw.

BBQ Pork Ribs (18)

Half rack lightly smoked pork ribs with our own Ironhorse Ale BBQ sauce, served with house made smoked brisket baked beans, and smashed potato salad.

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