

CALICO ITALIAN RESTAURANT & BAR

CASUAL ITALIAN
DINING



Bustling throughout the year, the Calico Italian Restaurant and Bar serves a wide-ranging menu of Italian food for the entire family. A casual, comfortable place to be, the open kitchen allows you to watch as Calico's meals are prepared from pastas, fresh fish, and risotto, to New York-style pizza. An array of soups, salads and appetizers are also available. Fresh bread and scrumptious desserts are prepared in-house daily. When the weather warms up, the fresh herbs and spices that appear on your plate are harvested from the Calico's own extensive garden.



Outdoor dining on Calico's large deck is very popular in the summertime. Parents can kick back, relax, and enjoy dinner and a glass of wine while keeping an eye on the kids as they play on the 1.5-acre lawn.

The bar, formerly a Mormon church and schoolhouse, has been a local favorite for years. Friends gather to shoot pool, catch the game on TV, or just relax in front of the fireplace. The Calico offers a fine selection of wines, liquors and bottled beers as well as a variety of microbrews on tap. Open daily. Reservations accepted.

appetizers

tuscan style crab cake
corn and parsley
salsa, red
pepper coulis

goat cheese pizza
montrachet goat
cheese with basil
pesto and roma
tomatoes

bruschetta
crostini with pesto,
roasted garlic aioli
and tomato
basil compote

pasta

linguini with fresh spinach
fresh spinach,
sun-dried tomatoes,
crimini mushrooms
and pine nuts tossed
in a white wine
sauce topped with
feta cheese

ravioli florentine
spinach and ricotta
stuffed pasta
finished with our
own marinara sauce

baked manicotti
ricotta, sun-dried
tomatoes and
spinach stuffed
manicotti shells
topped with our rich
marinara sauce,
mozzarella and
provolone cheeses

entrées

grilled new york steak
served with pan-seared
raviolis, oven-dried
tomatoes, and a herb
butter demi glace

fennel-crusted salmon
served over a roasted
corn cake, with a
rock shrimp broth
and sautéed greens

pan-roasted chicken breast
yukon gold scalloped
potatoes, applewood
smoked bacon, corn
and creamed spinach

children's menu
entrées \$9 to \$20

MANGY MOOSE

A DINING AND
ENTERTAINMENT
EXPERIENCE



The Mangy Moose, where fine dining combines with a museum-like setting of vintage Americana. Enjoy a menu of steaks, prime rib, fresh fish, chicken and pasta, complemented with fine wine and after-dinner drinks. Relics of the past adorn the walls, creating a fun and unique dining environment. The Mangy Moose prides itself on quality, consistency and a family-friendly atmosphere. The restaurant's bountiful salad bar included with every entree has created a loyal following among locals.

The world famous Mangy Moose Saloon is open for lunch and breakfast during the summer and winter seasons. The Saloon serves lighter fare and features

an expansive deck with beautiful views of the Jackson Hole Mountain resort. The Saloon, acclaimed by *Snow Country* and *Skiing* magazines as the "Best Après-ski Bar in North America" offers live entertainment, including national and regional bands.

On the ground level of the Mangy Moose is the new Mangy Moose Market, offering fine wine, spirits, food and sundries; open daily. Also downstairs you'll find gift shops, plus the Rocky Mountain Oyster restaurant, offering affordable fare in a cozy atmosphere. Stop in for breakfast, lunch or dinner. The menu includes pizza, hamburgers, homemade soups and salads.

appetizers

steamed clams
"moose" wings
crab cake
blooming onion
steamed mussels

entrées

double cut
pork chop
slow roasted and
herb crusted with
whole grain
mustard cream
sauce, mashed
potatoes and
fresh veggies

baby rack ribs
house smoked
with our maple
bbq sauce, oven
roasted baked
potatoes and fresh
veggies

filet béarnaise
10 oz of choice filet
mignon topped with
an artichoke heart,
sautéed mushrooms
and our béarnaise
sauce

prime rib
spice rubbed and
slow roasted to
perfection; served
with a baked potato
and fresh veggies

chicken james
flame broiled
breast of chicken
over wild rice,
topped with crab,
hearts of palm,
mushrooms and our
sauce béarnaise

king crab legs
straight from
Alaskan waters
with clarified
butter, cocktail
sauce, wild rice
and veggies

trout amandine

linguini
with clams

bountiful
salad bar
with all entrées

entrées \$13 to \$24

BILLY'S "GIANT" HAMBURGERS



Billy's is famous throughout the valley for serving the biggest, juiciest burgers in town. The half-pound delicacies, served on a toasted bun with crisp iceberg lettuce, tomato, onion and mayonnaise are impossible to set down. Pile your burger even higher with an assortment of toppings – like jalapeños, bacon or grilled onions.

The retro-fifties-style burger bar allows burger lovers to watch the creation of each mouth-watering meal. But watch out – once you eat a burger at Billy's, you'll be dreaming about another one until your next visit to Jackson. Inside the Cadillac Grille, the bar offers cozy booths and table service for more private dining. Here, you may select from both menus: Billy's Burgers and the Cadillac Grille. The full service bar offers a fine variety of wines, draft micro brews and cocktails.

ON THE
TOWN SQUARE

menu selections

*billy's giant
cheeseburger
with fries*

*billy's giant
hamburger
with fries*

*billy's pastrami
and swiss
with fries*

*billy's turkey
and swiss
with fries*

*billy's breaded
chicken breast
with fries*

*billy's vienna
hot dog
with fries*

entrées \$4 to \$6

LOCATED ON THE WEST SIDE OF THE TOWN SQUARE • JACKSON • (307) 733-3279

CADILLAC GRILLE



Since opening in 1983, the Cadillac Grille has been recognized again and again by locals, newspapers, and major magazines as one of the top eating and drinking establishments in the Jackson Hole area.

The Cadillac's upbeat, creative style is present throughout the restaurant and bar, both in the unique flavors of its superb food, and in its crisp, cheerful setting and architectural ingenuity.

To complement your meal, choose a wine from the wine list, which has been acclaimed by *Wine Spectator* magazine since 1995.

Fantastic starters range from a great caesar salad to crab cakes. Entrées include a grilled Elk T-Bone to fresh Ahi Tuna – and be sure to leave room for a comforting tiramisu.

Reservations are helpful – walk-ins are always encouraged.

NEW AMERICAN
CUISINE

appetizers

*prince edward
island mussels
garlic butter broth*

wood-fired pizzas

entrées

*grilled elk t-bone
with baby vegetables
and dijon jus*

*grilled medallions
of caribou
with wild mushroom
risotto, baby vegetables
and natural jus*

*sesame-seared
center cut ahi tuna
atop a slaw of nappa
cabbage and tender
vegetables*

*bleu cheese tournedos
sautéed twin cuts of
beef tenderloin served
with famous creamy
bleu cheese-dijon sauce*

entrées \$15 to \$26

ON THE WEST SIDE OF THE TOWN SQUARE • JACKSON • (307) 733-3279

LEJAY'S SPORTSMEN'S CAFE

WHERE
LOCALS EAT



At the corner of Glenwood and Pearl streets sits one of Jackson's most character-rich institutions: LeJay's Sportsmen's Cafe.

The town's only 24 hour eatery – a local classic known for its hearty meals like steak and eggs, biscuits and gravy, and the legendary Larry Turner Special – has been serving breakfast, lunch and dinner for 20 years.

Not to be missed are the daily specials, like the Friday night special: a juicy 16 oz. New York strip steak or the huge 20 oz. T-bone steak. Our Saturday Night Special is a seasoned thick cut of Prime Rib.

Our menu also features the French Dip, the Gringo, Gibby's Chicken Sandwich, the Trapper, Mexican specials, and our "healthy-eating" Buffalo Burger.

LeJay's Cafe - anytime. Serving breakfast, lunch and dinner.

appetizers

deep-fried mushrooms served with homemade ranch dressing

fingersteaks breaded steak strips deep-fried and served with gravy

entrées

prime rib 16 ounce new york steak

trout almondine large selection

salad bar

buffalo burgers famous omelettes

chicken fried steak with homemade country gravy

entrées \$4 to \$16

CORNER OF GLENWOOD AND PEARL • JACKSON • (307) 733-3110

MERRY PIGLETS

AUTHENTIC
TEX-MEX GRILL



Merry Piglets, established in 1969, has gained a great reputation for its tradition of serving excellent Tex-Mex lunches and dinners at great prices.

Owners Denise and Joe Rice ensure that their snappy salsas and entrées are made from scratch, and that the freshest ingredients go into their delicious specialties like cheese crisps, grilled fajitas, quesadillas and traditional dishes. The Piglets' colorful ambiance is created with a cheerful decor and festive salsa-style music. Merry Piglets' goal is to satisfy young and old by serving up the best Mexican food in town, as quickly and affordably as possible. Our friendly staff works together to serve customers well.

To complement its menu, Merry Piglets has a full bar serving margaritas in many flavors, imported and draft beers, wine and over 30 specialty tequilas.

appetizers

bueno nachos tortilla chips covered with refried beans, beef or chicken, cheese, and all the fixings

chile con queso

entrées

relleno-enchilada combo one cheese relleno and one beef, chicken or cheese enchilada
mesquite grilled fajitas flank steak, boneless chicken breast, or shrimp marinated and grilled over a mesquite fire

shrimp mango wrap grilled shrimp, rice, guacamole, ginger slaw and mango salsa

kids menu available entrées \$3 to \$12

160 NORTH CACHE • NEXT TO RIPLEY'S BELIEVE IT OR NOT • DOWNTOWN JACKSON • (307) 733-2966

RED OAK GRILL

OPEN FIRE
GRILLED CUISINE



For generations, coastal California's secret to great barbeque has been in the way it's grilled – over an open fire of red oak. The flavor this native wood creates is distinctive and, until now, hasn't been available far beyond the famed coastline of Santa Barbara. Now the rolling green hills meet the majestic Tetons as we bring this world renowned barbeque flavor to Jackson Hole.

Red Oak Grill serves the highest quality food at reasonable prices in a uniquely private atmosphere. Steaks are hand-cut daily from aged, corn-fed, beef selected specifically for Red Oak Grill. The chicken and fish are always fresh, never frozen. All soups and sauces are prepared from scratch daily.

Great food along with great value, quality and warm hospitality have defined Red Oak Grill, and they are committed to keeping that tradition going for many years to come.

menu selection
**red oak grilled
filet mignon**
*served with jumbo
prawns and mashed
red garlic potatoes*

*marinated
rack of lamb*
*with sweet potato
puree, creamed baby
spinach and a
cranberry-port
reduction*

*chilean sea
bass gratin*
*roasted ratatouille,
fresh herb potato
chips and basil pesto*

death by chocolate
*a rich triple-layer
chocolate cake
topped with a house-
made white chocolate
ice cream, smothered
in chocolate sauce*

entrées \$15 to \$28

2 6 5 W E S T B R O A D W A Y • J A C K S O N • (3 0 7) 7 3 2 - 0 3 2 0

SIDEWINDERS SPORTS GRILL & TAVERN



Sidewinders is much more than a sports bar and restaurant. In the non-smoking family room, both kids and adults can order tasty munchies and check out the latest arcade games. In yet another large room, adults dine and dance the night away to some of Jackson Hole's most popular live bands. Even cigar smokers receive a warm welcome in the front bar at Sidewinders! Add that to Sidewinders Tavern's impressive list of amenities and offerings: live entertainment; a fireplace and comfortable lounge chairs; twenty color televisions; thirty imported, domestic, and microbrew draft beers; and most impressively – a selection of 40 single-malt scotches.

Sidewinders has a variety of dining options indoors (and outdoors on the deck in summer), with mouth-watering entrées such as barbecue specialties, pizzas, salads, burgers and more unique snacks and menu choices for lunch and dinner. And, stop by our discount liquor store!

FOOD, FUN
AND GAMES

appetizers

buffalo wings
spicy, bbq, or honey
*served with ranch
dressing*

nachos
*black olives,
jalapeños, red
onions, cheese and
sour cream*

entrées

baby back ribs
*smoked with
hickory wood*

pulled pork platter
*tender smoked pork
served on a grilled roll*

new york style pizza
our best kept secret

kids menu available
entrées \$4 to \$16

802 WEST BROADWAY • NEXT TO THE VIRGINIAN MOTEL • JACKSON • (307) 734-5766

SILVER DOLLAR GRILL

IN THE HISTORIC
WORT HOTEL



Jackson's only true American Style Chop House featuring Black Angus beef, game and fresh fish. We are proud to serve only U.S.D.A. prime beef – mid-western, corn-fed and hand-cut, grilled over mesquite coals.

An excellent wine list with many wines is available by the glass in addition to an innovative martini and margarita menu.

The Grill has been a favorite of locals and tourists alike since its beginning. Be sure to finish a delightful dinner with a nightcap in the world famous Silver Dollar Bar. We are open for breakfast from 7:00 a.m. to 11:30 a.m., lunch from 12:00 p.m. to 2:30 p.m., and dinner begins at 5:30 p.m. with a lighter fare menu available in the bar from 11:30 a.m. until closing.

Ask about our catering and party facilities.

appetizers

*chicken lolli-pops
with a spicy apricot
sweet and sour sauce*

*fire cracker shrimp
served with cocktail
sauce and drizzled
with wasabi*

*seared ahi
with sesame
vinaigrette, pickled
ginger and wasabi*

entrées

*prime porterhouse
south dakota
buffalo prime rib*

*pork chops
two 8 oz chops and
grilled sweet apples
with a Jack Daniels
apple glaze*

*fresh seafood
specials daily*

entrées \$14 to \$32

CORNER OF GLENWOOD & BROADWAY • ONE BLOCK WEST OF THE TOWN SQUARE • JACKSON • (307) 732-3939

SNAKE RIVER GRILL

AMERICAN
GRILL



With unmatched elegance, the Snake River Grill — as featured in *Gourmet*, *Bon Appetit* and *Quarterly Review of Wines* — offers the finest in mountain dining. Western ambiance prevails in this warm, comfortable restaurant, with walls of lodgepole pine, a double fireplace of moss rock, and booths of fine leather and richly colored tapestry.

Snake River Grill's mostly organic menu includes salads, vegetarian pastas, fresh seafood, pizzas from the wood-burning oven, chops, steaks and free-range game, veal and chicken.

Besides receiving *Wine Spectator's* "Award of Excellence" for the last eight years, The Grill has won the coveted Dirona Award.

The Grill offers more than 260 wine selections, as well as a full cocktail and beer list.

appetizers

*potato pancake
with smoked
atlantic salmon*

*baked, fresh
mussels from the
wood oven*

entrées

*seared ahi tuna
with asian
vinaigrette*

*braised
antelope shanks*

*seared prime
new york steak
with roasted garlic
mashed potatoes*

grilled elk chops

*buffalo short ribs
with horseradish
mashed potatoes*

entrées \$18 to \$29

LOCATED ON THE TOWN SQUARE • JACKSON • (307) 733-0557

TETON PINES

CONTEMPORARY
AMERICAN CUISINE



Chef Michael Gallivan's exquisite creations come to life at Teton Pines. Enjoy a casual, relaxed gourmet menu for lunch or dinner in the Pines' newly remodeled restaurant.

In the summertime, dine on the expansive heated outdoor deck with unmatched views of the golf course and splendid mountain scenery. The winter season offers a panorama of the majestic, snow-covered Teton Range and rolling 13 kilometers of cross-country ski trails.

In addition to the daily specials, Chef Michael changes his eclectic fare seasonally and pairs menu selections with chosen wines to complement each entrée.

Teton Pines prides itself on offering an extensive wine list that is hand selected and conservatively priced. Serving breakfast, lunch and dinner.

appetizers

tempura nori roll
tiger eye ahi tuna, arctic char, dungeness crab, tomato and onion salsa, chinese mustard sauce and oak-aged tamari soy

entrées

sautéed arctic char
crispy skin, bacon and chive mashed potato, lobster sauce with asparagus and baby carrots

elk tenderloin
lingonberry sauce, rosemary poached pears, canadian lake wild rice with pecans, butternut squash purée

veal michael
roasted tenderloin, braised spinach, truffle demi glacé, osso bucco, saffron risotto

entrées \$4 to \$32

TETON PINES CLUBHOUSE ON TETON VILLAGE ROAD • JACKSON • (307) 733-1005

THAI ME UP

AUTHENTIC THAI CREATIONS



Thai Me Up serves authentic Thai food as well as gourmet creations. We have taken recipes dating back to the beginning of Thai culture and given them a flair designed for the western palette. Thai food encompasses four main flavors – sweet, spicy, sour and salty – you can have a meal that is a blend of all four or a meal that is more specific to one or two of these flavor components. Not all Thai food is spicy. We have an affordable wine list that is designed to accompany our wonderful foods. With the chef and the owner taking trips to Thailand seasonally, you will be guaranteed great Thai food. Thai Me Up's intimate eight-person bar serves up the best drinks in town. If time permits, we might even be able to give you a ride in our 3-wheeled motorized rickshaw, the Tuk-Tuk, imported from the streets of Bangkok.

appetizers

larb gai
chicken, lime juice, kaffir lime leaves, mint, rice powder and thai chilis

entrées

drunken noodle (pad kee mow)
chicken or tofu with wide rice noodles, oyster sauce, thai basil, thai chilis, onions and tomatoes

green curry
a smooth and light curry in coconut milk with vegetables; spicy dish served with grade A jasmine rice

pad garee pla
yellow fin tuna, rice noodles and vegetables in a mild yellow curry

entrées \$9 to \$28

7 5 E A S T P E A R L • J A C K S O N • (3 0 7) 7 3 3 - 0 0 0 5

VISTA GRANDE

MEXICAN FOOD
WITH FLAIR



Indulge in great Mexican food at Vista Grande, a Jackson Hole tradition since 1978. We have a deck for those wonderful Jackson Hole summer evenings and a cozy fireplace for those cold winter nights. Choose from one of our innovative nightly specials or house specials such as our Enchiladas de la Casa, Acapulco Seafood Platter or our unique Chimichangas. Or you can treat yourself to a classic Mexican feast with one of our enchilada, burrito or relleno combinations.

Enjoy Teton views while relaxing with one of our famous margaritas and complimentary chips and salsa. Vista Grande is reasonably priced and can accommodate large groups. Come and enjoy a relaxing dinner in our fun and festive atmosphere. We have plenty of parking and a beautiful setting. Serving dinner.

entrées

fajitas
charbroiled, marinated skirt steak, chicken breast, shrimp or a portabello mushroom

blackened chicken tostada salad
mixed greens, feta cheese, corn and pecans with a blackened chicken breast on a blue corn tortilla

crab rellenos
two anaheim chiles stuffed with real crab, cream cheese, and spices baked with our white sauce

plato tomas
chicken burrito laced with guacamole, sour cream, lettuce, tomato, cheese, onion and three sauces

entrées \$9 to \$13

T E T O N V I L L A G E R O A D • J A C K S O N • (3 0 7) 7 3 3 - 6 9 6 4

All Mountain

traditional pizza

MEAT TREAT: pepperoni, Italian sausage, canadian bacon, with your choice of one veggie topping

GRECIAN GOURMET: fresh garlic, onion, mushrooms, black olives & feta cheese

HAWAIIAN: pepperoni, pineapple, canadian bacon, extra cheese

VEGGIE SUPREME: onions, mushrooms, black olives, bell peppers, tomatoes, sprinkled with sesame seeds on a whole wheat crust

COMBO: pepperoni, canadian bacon, onion, mushrooms, black olives



120 WEST BROADWAY
ONE BLOCK WEST OF THE TOWN SQUARE
PATIO DINING • OPEN DAILY

WE DELIVER
733-3646

toppings

PEPPERONI, CANADIAN BACON, ITALIAN SAUSAGE, HAMBURGER, SALAMI, CHICKEN, PESTO, JALAPENOS, MUSHROOMS, PINEAPPLE, ONIONS, ANCHOVIES, GARLIC, BELL PEPPERS, BLACK OLIVES, TOMATOES, GREEN CHILIES, SUN-DRIED TOMATOES, SPINACH, FETA CHEESE, ARTICHOKE HEARTS

SALADS, CALZONES AND SUBS, TOO!

High pizzas

specialty pizza

WHITE PIZZA: olive oil glaze, mozzarella and ricotta cheeses, artichoke hearts, fresh garlic, tomato and basil

BBQ CHICKEN: our tangy sauce, mozzarella cheese, sliced marinated chicken breast, red onions and bell peppers

SUNNY CHICKEN PESTO: pesto sauce, mozzarella cheese, sun-dried tomatoes, sliced, marinated chicken breast and basil

SANTA FE: black beans, green onions, cilantro, corn, tomatoes and chicken. Southwestern heat!

Beer and wine are available.

are made with fresh dough.

100% real cheese and tangy pizza sauce

GAMEFISH

REFINED WESTERN CUISINE WITH A SOUTHERN FLAIR



Located in the Snake River Lodge and Spa in Teton Village, GameFish combines the traditional flavor of western cuisine with the zest of authentic southern cooking. Our recent renovation of the restaurant offers both new and returning guests a comfortable atmosphere with a landscape view of the valley and Sleeping Indian Mountain. Renowned Chef Kevin Humphreys, a veteran of The Cloister at Georgia's Sea Island, has created a fascinating approach to fine dining featuring a menu of Angus steaks, native trout and smoked game that will captivate your senses. We also serve an extensive daily breakfast buffet. For reservations, call 732-6040. Open Monday through Sunday, 7 a.m. -10 p.m.

appetizers

*smoked duck
grilled half breast,
pickled asparagus,
suckle pear chutney*

entrées

*wapiti
grilled elk chop,
scaloped sweet
potatoes and
juniper jus*

*rocky mountain
trout
grilled with roast
corn cakes, smoked
tomato coulis*

entrées \$18 to \$28

INSIDE SNAKE RIVER LODGE & SPA • TETON VILLAGE • (307) 732-6040

KOSHU WINE BAR

CONTEMPORARY AMERICAN FOOD



An innovative Asian/Latin inspired dining occurrence. Chef Joel Holland graciously blends diverse culinary styles and techniques, bringing out flavors of true authenticity in a wide array of cultural foods. Koshu Wine Bar's constantly evolving wine list showcases but a fraction of the over 900-bottle selection available in the Jackson Hole Wine Company. Food and wine pairing inquiries can be answered by knowledgeable, experienced staff. An exciting and eclectic cocktail menu is also spotlighted. Seating is limited. Open Tuesday through Sunday.

plates

*ceviche
of lobster and sea
scallops with mango*

*beef tartare
with red curry and
kaffir lime*

*five spice
duck breast
with confit leg and
sweet soy*

*paella
with manila clams,
calamari
and chorizo*

entrées \$12 to \$18

200 WEST BROADWAY • INSIDE THE JACKSON HOLE WINE COMPANY • JACKSON • (307) 733-5283

MASA SUSHI

THE BEST IN THE WEST



Make the journey to peaceful Teton Village for a palatable reward from the Far East: Masa Sushi.

Owners Kay and Masa Kitami prepare all the dishes, sauces, and soups by hand. The exceptional tastes, flavors, and quality are achieved through a combination of Masa's experience and creativity. The freshest ingredients are used.

Be sure to try the Unagi Avocado Roll or the Hot Spicy Tuna Roll; its unique taste has become a favorite of customers. The atmosphere at Masa Sushi is warm, friendly, and extremely inviting. It's not uncommon for customers to become friends. Seating is limited, and reservations are strongly recommended. Serving dinner.

menu selections

*jackson hole roll
tuna, yellowtail,
salmon shrimp
and avocado*

*unagi avocado roll
freshwater eel
and avocado*

hot spicy tuna roll

*spider roll
softshell crab*

*teton roll
tuna, avocado,
cucumber*

entrées \$4 to \$14

SECOND FLOOR • THE INN AT JACKSON HOLE • TETON VILLAGE • (307) 733-2962

NANI'S GENUINE PASTA HOUSE

ITALIAN FOOD PREPARED WITH PASSION



Nani's Genuine Pasta House offers amazing Italian food in a cozy atmosphere. Each month a new region of Italy is featured in addition to a menu of classic Italian favorites such as veal marsala, zuppa fagiole, risotto, marinara, pesto and all' amatriciana.

Nightly specials include homemade pasta, steak and fresh fish dishes. Our breads and pastries are baked daily and only the best imported ingredients and freshest produce are served.

Nani's wine list is very reasonably priced and includes Italian and Californian wines. Serving lunch and dinner.

appetizers

*prosciutto
and parmigiano
pepperoni arrosti*

entrées

*marinara
all'amatriciana
pesto*

*zuppa fagiole
risotto*

*porterhouse steak
veal marsala*

*dinner entrées
\$10 to \$19*

*lunch entrées
\$5 to \$8*

2 4 2 N O R T H G L E N W O O D • J A C K S O N • (3 0 7) 7 3 3 - 3 8 8 8



NIKAI

SUSHI AND ASIAN CUISINE

Please join us at Nikai, Jackson's most creative sushi bar. We offer a contemporary but casual atmosphere, located just two blocks north of the Town Square. Our creative sushi menu uses only the freshest ingredients. We take pride in offering something for everyone from our Asian influenced kitchen. We feature a full service bar, unique and affordable wine list and the largest selection of chilled sake in Wyoming. We'd love for you to join us for a drink, an appetizer for your most memorable dining experience in Jackson Hole. Serving dinner nightly. (307) 734-6490.

entrées

*cellophane
noodle salad
with spicy thai
peanut sauce*

*vietnamese
spring rolls
served fried with
chili-garlic sauce*

*nikai roll
spicy scallop sushi
roll with tempura
vegetables*

*grilled teriyaki
new york steak*

entrées \$3 to \$19

2 2 5 N O R T H C A C H E • J A C K S O N • (3 0 7) 7 3 4 - 6 4 9 0

OLD YELLOWSTONE GARAGE



FINEST CUISINE IN COWBOY COUNTRY

Don't be fooled by the name – Old Yellowstone Garage is not the place to get your oil changed, but rather the place for some of the finest cuisine in cowboy country. The menu features local specialties such as Rocky Mountain rib eye steak and elk shanks, which are prepared in the style and tradition of Italy's Piedmont region.

Owners David and Cinzia Gilbert have crafted a restaurant true to their Italian roots' boasting a wine list of more than 150 selections, many under \$30. David Gilbert refers to the producers as neighbors, and says every wine is made by someone he knows.

appetizers

wood oven pizzas
mozzarella di bufala
fried calamari

entrées

fresh seafood
homemade pasta
prime steaks

servng dinner

entrées \$13 to \$28

1 7 5 C E N T E R S T R E E T • J A C K S O N • (3 0 7) 7 3 4 - 6 1 6 1



PATO

FLAVORS FROM THE SOUTHERN HEMISPHERE

Located off the beaten path, but well worth the trip. Come to Pato to experience the alchemy of good food and wine in a truly unique setting. Enjoy the fresh, simple flavors from the Southern Hemisphere, whether you opt for Fish Tacos, spice-rubbed ribeye or a fresh salad. Be sure to save room for one of Pato's house-made desserts and an espresso. Pato is also home to some of the coolest cocktails this side of the equator and a well-rounded wine list. Visit during the summer and contemplate the sunset on the Tetons while dining on our deck. Warm, casual, delicious...welcome to Pato.

entrées

fish tacos
shrimp cubano
sautéed shrimp with
olive oil, garlic, lime
and red pepper
pato's enchiladas
tortillas filled with
roasted achote
chicken, goat cheese
and spinach with
mole rojo sauce
spice-rubbed ribeye
roast citrus
achiote chicken
entrées \$13 to \$22

6 8 0 E A S T B R O A D W A Y • J A C K S O N • (3 0 7) 7 3 9 - 9 1 9 1

RENDEZVOUS BISTRO



NEW AMERICAN BISTRO

Rendezvous Bistro is one of the newest additions to the ever-expanding Jackson Hole dining scene.

A casual, friendly atmosphere welcomes diners to relax and experience Jackson dining at its best. The semi-open kitchen offers views of chef Roger Freedman and staff preparing simple, comforting dishes.

The service bar offers a full range of cocktails and draft beers, and a raw bar featuring the freshest selection of oysters and ceviche available. Menu items include salads, daily specials, rotisserie chicken, lamb and pork chops. Serving dinner 5:30 p.m. to close. Reservations recommended.

appetizers

fresh selections
from the raw bar
mussels with
garlic butter
french onion soup

entrées

half rotisserie
chicken
ahi tuna salad
nicoise
skirt steak
sandwich
daily plates
entrées \$10 to \$20

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SNAKE RIVER BREWING COMPANY



RESTAURANT AND BREWERY

In 2001, for the second year in a row, the Snake River Brewing Company was awarded Small Brewery & Brew Master of the Year at the Great American Beer Festival. The Snake River Lager and Custer's Last Ale received gold medals at the competition, making S.R.B. America's most award-winning microbrewery since opening in 1994.

Serving lunch and dinner from 11:30 a.m. until 11:00 p.m., the bill of fare consists of wood-fired pizzas, pasta, sandwiches, salads and desserts. Daily happy hour from 4:00 p.m. to 6:00 p.m. offers \$1 giant soft pretzels and \$2.50 pints.

We are a non-smoking establishment. Families welcome.

from the brewery

*seven taps
snake river lager
zonker stout
seasonal specialties*

entrées

*brew pub brät
wild mushroom
and spinach
calzone*

*spicy peanut
chicken
fettuccini*

entrées \$9 to \$12

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TETON AVIATION WARBIRDS CAFÉ



Warbirds Café offers the best new dining option in Teton Valley just a short scenic drive over Teton Pass at the Driggs-Reed Memorial Airport. We offer a unique atmosphere, spacious indoor and outdoor seating, great food and views of the Grand Teton and aircraft activities. Serving everything from killer malts and shakes to Buffalo burgers that measure on the Richter scale, to Rocky Mountain beef stew served over garlic mashed potatoes, and a variety of lighter menu items to send taste buds soaring. Along with items for the young eagles, we also offer domestic and imported beer and a wine list for the folks. Enjoy our awesome display of mint condition warplanes from eras gone by. Drive or fly in to Warbirds Café! Pilots, check out our ad on page 40.

entrées

*bi-plane bagel
norwegian smoked
salmon on a toasted
bagel with cream
cheese, capers, and
a nice thin slice of
red onion*

*T-2 buckeye
new orleans style
sandwich with sliced
smoked turkey, salami,
provolone cheese with
olive salad piled high
on our asiago bun*

*breakfast and
lunch \$4 to \$9
dinner \$9 to \$18*

D R I G G S - R E E D M E M O R I A L A I R P O R T • D R I G G S , I D A H O • (2 0 8) 3 5 4 - 2 5 5 0

VERTICAL



NEW AMERICAN CUISINE

Visit the village for one of the valley's finest restaurants. Vertical has much to offer with an eclectic menu including citrus soy glazed duck breast, buffalo carpaccio, and miso marinated halibut. Enjoy our signature cocktails made with fresh juices like pineapple-jalapeno margarita or blood orange cosmopolitan. Don't leave without trying one of our many sumptuous desserts, including coconut chocolate creme brulee, strawberry orange chiffon cake or bananas foster bread pudding. Located at the Inn at Jackson Hole in Teton Village. Open daily for breakfast and dinner. Reservations accepted (307) 734-2375.

entrées

*citrus glazed
duck breast
with tamarind confit
spring roll and
sautéed snow peas*

*miso marinated
halibut
with baby bok choy
in a hijiki dashi
broth with fresh
udon noodles*

*cider cured pork loin
with bacon braised
red cabbage, napkin
dumplings in an
apple cider sauce*

entrées \$16 to \$24

O N T H E G R O U N D F L O O R O F T H E B E S T W E S T E R N I N N • T E T O N V I L L A G E • (3 0 7) 7 3 4 - 2 3 7 5