

— BAR —
ENOTECA

WINE BAR — TETON VILLAGE, WY

WHITE BY THE GLASS	NV	Scarpetta, Prosecco , It	11.50
	2017	Saracco, Moscato D Asti , It	10.00
	2016	Solar de Randez, Blanco Viura , Rioja, Sp	10.00
	2017	Vinosia, Rosato Aglianico , Irpinia, It	12.00
	2018	Lanzos, Sauvignon Blanc , Castilla y Leon, Sp	13.00
	2016	Mer Soleil, Chardonnay , Sonoma, Ca	15.00
RED BY THE GLASS	2016	Sostener, Pinot Noir , Soledad, Ca	12.00
	2015	La Querce Seconda, Chianti , It	13.50
	2014	Brancaia, Tre, Super Tuscan , It	14.50
SPECIALTY COCKTAILS		part time hiker – silver tequila, mezcal, aperol, st. germaine, lemon	12.00
		basil martini - absolut citron, basil, grapefruit, lemon	13.00
		teton sunset - repasado tequila, campari, grapefruit, lime	13.00
		grand orchid - grand teton huckleberry vodka, aperol, st germaine, sour, bitters	13.00
		barreleopardier - colter’s run bourbon, campari, sweet vermouth	15.00
DRAFT BEER		Honey Drip Kolsch – Roadhouse Brewing Company	7.50
		Mtn Jam Hazy IPA Vol. 4 – Roadhouse Brewing Company	7.50
		Trout Whistle Pale Ale – Roadhouse Brewing Company	7.50
		Peroni Lager – Italy	6.00
SALAD		snack bowl – walnut, almond, cashew, peanut, pecan, chili de árbol, agave	9
		arugula - shallot, parmigiano, fig vinaigrette	12
		snap pea - english pea, green bean, radish, ricotta salata, basil mint dressing	12
		mixed greens - kale, sweet greens, peach, pecan, blue cheese, strawberry sherry dressing	14
		bitter leaves - frisee lettuce, endive, radicchio, pecorino cheese, pomegranate dressing	12
		fennel - roasted beet, watercress, manchego cheese, italian dressing	12
	butter lettuce - fried anchovy, garlic crouton, parmigiano, sundried tomato dressing	14	
PIZZA		margherita - pomodoro, basil, pulled mozzarella	20
		morbido - pomodoro, sopressatta, sausage, prosciutto	24
		coppa - mascarpone, capicola salumi, banana pepper, swiss chard	26
		cinque formaggi - béchamel, gorgonzola, mozzarella, fontina, parmigiano, gruyere, thyme	22
		salmoné - mascarpone, fried caper, mozzarella, pecorino, basil	24
		allá putanesca - pomodoro, anchovy, fried caper, castelvetrano olive, caramelized onion	24
		guido sarducci - mascarpone, fennel sausage, mushroom, caramelized onion, swiss chard	24
		allá primavera - pomodoro, prosciutto cotto, mozzarella, cherry tomato, arugula	24
		al pesto - artichoke, mozzarella, garlic clove, pine nut, parmigiano	22
		bianca olive oil, pulled mozzarella, ricota	18
	diavola - pomodoro, calabrese salumi, spicy sausage, mozzarella, arugula	22	
SWEETS		mini chocolate salted caramel pot de creme - chocolate cream, caramel sauce, whipped cream	4
		mini tiramisú - chocolate, coffee, mascarpone, lady fingers	4
		mini cannolis – ricotta filling, chocolate chips	4

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