

spur

RESTAURANT & BAR

STARTERS

DEVILED EGGS / 5
aleppo chile, fried caper, celery

MINI TUNA TARTARE TACOS / 9
wonton shell, cucumber, ginger, sesame, micro wasabi

BAKED LOBSTER MAC & CHEESE / 17
tasso, mountina & havarti cheeses, potato bread crust

MUSSELS / 15
chorizo, piquillo pepper, tomato, green onion, espellette, baguette

BRENNIVIN-CURED GRAVLOX / 15
celery root salad, radish, dill crème fraîche

ROASTED MUSHROOM TOAST / 11
poached egg, mountina cheese, truffle vinaigrette, potato bread

ELK & PORTOBELLO SAUSAGE / 12
parsnip purée, pickled brussels sprouts, guinness mustard

BEEF CHEEK SCHNITZEL / 12
salsa criolla, aji panca aioli

307 FRIES / 12
elk gravy, white cheddar cheese, chives

FRIED BRUSSELS SPROUTS / 10
lemon, garlic, montasio cheese



SALAD

SOUP OF THE DAY / CUP 6 / BOWL 9

GRANNY SMITH APPLE SALAD / 11
mixed greens, manchego cheese, toasted pecan vinaigrette

SPUR SALAD / 12
lollo rosso, arugula, spiced butternut squash, pumpkin seeds, sherry-maple vinaigrette

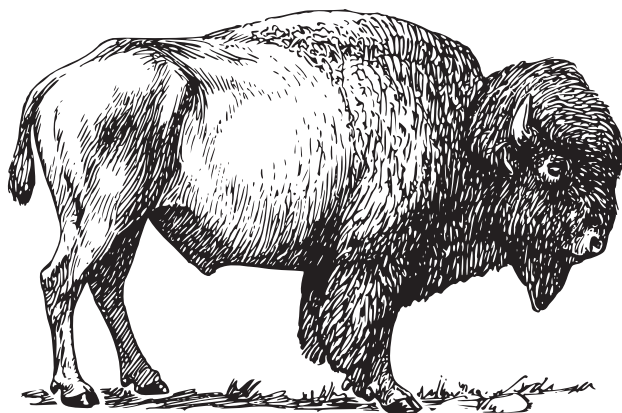
DUCK PASTRAMI SALAD / 14
roasted beets, frisée, goat cheese, orange-poppy seed vinaigrette

BOARDS

CHARCUTERIE / SMALL 16 / LARGE 25
house made salumi & sausage, pickles, mustard

ARTISANAL CHEESES / SMALL 15 / LARGE 24
local & farmstead selections, apple chutney, cranberry-hazelnut crackers

SPUR / SMALL 29 / LARGE 44
charcuterie, cheeses



MAINS

ZONKER STOUT-BRAISED AMERICAN WAGYU POT ROAST / 25
piquillo pepper polenta, kale, carrots, onion marmalade

SMOKED CHICKEN GNOCCHI / 24
spinach, hen of wood mushroom, leek, goat gouda, sage-prosciutto cream

APPLE-BRAISED KUROBUTA PORK SHANK / 24
rosemary-cheddar potatoes, braised red cabbage, whole grain mustard jus

PORCINI-DUSTED STEELHEAD TROUT / 30
salsify-potato purée, bacon-seared brussels sprouts, lemon-garlic emulsion

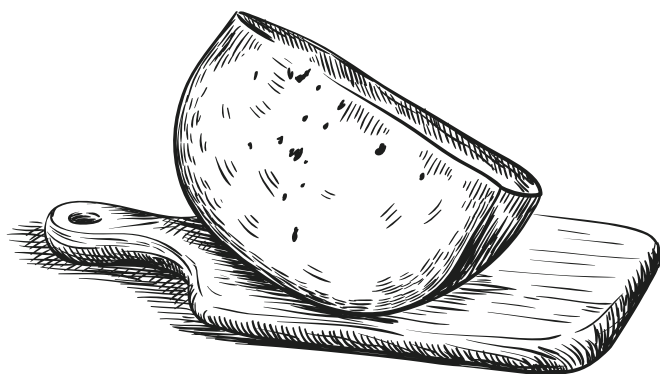
AMERICAN WAGYU BUTCHER STEAK / 37
potato, spinach, horseradish hash, house made worcestershire sauce, tobacco onions

ELK RIB EYE / 52
celery root purée, delicata squash, baby carrots, baby turnips, green peppercorn demi

KUROBUTA PORK CHOP / 34
scalloped sweet potato, delicata squash, pear-ginger chutney, pomegranate

KALE & POLENTA CAKES / 22
curry beluga lentils & butternut squash, roast cauliflower, cashew-cilantro sauce

CARTER COUNTRY BEEF BURGER / 17
pancetta, arugula, white cheddar cheese, roasted tomato, truffle aioli, brioche bun, pommes frites



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RESTAURANT & BAR

DRAFT

"IN SESSION", SESSION IPA / 6
Declaration Brewing • Denver Colorado

"WILSON" IPA / 6
Roadhouse Brewing • Wilson, Wyoming

"2x4" DIPA / 8
Melvin Brewing • Jackson, Wyoming

"JENNY LAKE" LAGER / 6
Snake River Brewing • Jackson, Wyoming

"CITRA" PALE ALE / 6
Upslope Brewing • Boulder, Colorado

SPATEN LAGER / 6
Spaten Brewing • Munich, Germany

"BLUE SKI" LAGER / 6
Epic Brewing • SLC, Utah & Denver, Colorado

ROTATING NITRO TAP / 7
ask your server for details

BOTTLES & CANS

BUD / 5

BUD LIGHT / 5

COORS LIGHT / 5

LABATT'S / 5

GUINNESS / 6

STELLA ARTOIS / 6

PACIFICO / 6

PILSNER URQUELL (16 oz.) / 7

MICROS

MELVIN "PILS-GNAR" PILSNER / 6

SNAKE RIVER BREWING "PAKO'S" IPA / 6

WILDLIFE "HOPSTAFARIAN" EXTRA PALE / 6

DESCHUTES "MIRROR POND" PALE ALE / 6

ODELL "ISOLATION" ALE / 6

GRAND TETON "TETON" AMBER ALE / 6

ALASKAN "HERITAGE" COFFEE BROWN / 6

BIG SKY "MOOSE DROOL" BROWN / 6

SNAKE RIVER BREWING "ZONKER" STOUT / 6

SOCKEYE "HUGGY BEAR" DARK SOUR / 6

OMISSION PALE ALE / 6

ANGRY ORCHARD HARD CIDER / 6

COCKTAILS

ONCE IS ENOUGH / 16
mezcal, absinthe, ginger syrup, lime juice, bitters

TWICE IS NICE / 14
light & dark rums, lemon & lime juices, allspice dram, absinthe rinse

THREE TIMES A LADY / 12
plymouth gin, st. germain, averna amaro, lime juice

GAZUMBA / 11
gin, honey-mint syrup, pomegranate juice, lemon juice

TODD, FROM COLOMBIA / 10
colombian-style vodka hot toddy, sugar cane, anise syrup, ricard pastis, lime juice

ABOVE AVERAGE MARG / 22
don julio añejo tequila, fresh lime, fresh oj, pomegranate juice, agave syrup, grand marnier float

MEET YOUR MAKER / 10
maker's mark bourbon, ginger syrup, fresh lemon

INSOMNIA / 9
white russian, espresso shot

SPICY MARGARITA / 11
jalapeño-infused tequila, muddled citrus, passion fruit or blood orange purée

WYOMING WILDFLOWER / 10
grand teton vodka, honey-mint syrup, grapefruit juice

BARREL-AGED COCKTAILS / 15
ask your server about current selections

