

## BAR BITES 4

**PIMENTO CHEESE SPREAD**  
rosemary sea salt flatbread

**DEVEILED EGGS**  
fried caper, celery, Aleppo chile

**TRUFFLED SPINACH ARANCINI**  
saffron aioli

**MARINATED OLIVES**  
Castelvetro olives, rosemary,  
garlic, lemon

**DEVILS ON HORSEBACK**  
date, goat cheese,  
applewood bacon

**BLACK GARBANZO HUMMUS**  
roasted garlic, smoked olive oil,  
cucumber



## BETWEEN THE BREAD

*served with pommes frites or side salad, substitute  
cup of soup or sweet potato fries for \$2*

**CHICKEN MUFFALETTA** 13  
olive salad, arugula, Provolone, basil aoli,  
Persephone ciabbatta

**GRASS FED ORGANIC WYOMING BEEF BURGER** 15  
Red Dragon or Lifeline cheddar, applewood bacon,  
pickled red onions, brioche bun

**OPEN FACED WARM EGG SALAD SANDWICH** 13  
Montasio, greens, bagna cauda, Persephone ciabbatta

**HOUSEMADE SRF AMERICAN KOBE PASTRAMI** 16  
caramelized onions, Rock Hill Creamery Gouda,  
house ale mustard, Persephone rye bread

**FRIED GREEN WYOMATOES** 13  
pimento cheese, arugula, red onion, focaccia  
Add Bacon \$2

## Ice Breaker Trivia

What was the first dude ranch in Wyoming and where is it  
Located? Hint: The owners came up with the term "dude"

Executive Chef - Kevin Humphreys  
Sous Chef - Troy Batten    Sous Chef - Ben McCarter

## BOARDS

**CHARCUTERIE**  
house made salami and sausages  
with pickles and mustard  
Small 16 Large 25

**ARTISANAL CHEESES**  
selection of local and farmstead  
cheeses with accompaniments  
Small 14 Large 24

**SPUR**  
combination board of  
charcuterie and cheese board  
Small 26 Large 40

## SALADS

**ROASTED BEET SALAD** 12  
lollo rosso, arugula, Amalthia Dairy goat  
cheese, toasted pecan vinaigrette

**WYOMATO SALAD** 11  
baby iceberg, Lark Meadow Bluebird  
blue, sweet onion dressing, peppered  
bacon

**BUFFALO SKIRT STEAK SALAD** 17  
baby kale, shiitake bacon, egg,  
Vella Dry Jack Cheese,  
tomato basil vinaigrette

## ENTREES

**SRF AMERICAN KOBE 30  
BEEF BUTCHER STEAK**  
warm fingerling potato salad, crispy  
onions, house Worcestershire

**CORN CRUSTED IDAHO TROUT 23**  
corn puree, green beans, tomatoes,  
romesco sauce

**DUROC PORK CHOP 24**  
black eyed peas, sautéed greens,  
green tomato relish,  
guajillo chile sauce

(served 11:30am-3pm)

## STARTERS

**SOUP OF THE DAY** cup 6 bowl 8

**ARTISANAL BREAD** 3  
Persephone baguette

**POMMES FRITES** 6  
smoked paprika, truffle aioli,  
house made ketchup

**SWEET POTATO FRIES** 6  
sweet chile fry sauce

**307 FRIES** 11  
braised venison and buffalo gravy,  
pommes frites, Lifeline cheddar cheese  
add bacon 2

**CHILE AND CITRUS GRAVLOX** 13  
multi-grain bread, avocado, radish,  
pickled red onion, smoked olive oil

**SUGAR SNAPS AND HEIRLOOM CARROTS** 9  
aji Amarillo aoli, radish, sesame

**CRISPY PIG EAR "CHILAQUILLES"** 10  
tomatillo salsa, cojita cheese, red onion,  
Poached egg, cilantro

**BUFFALO STYLE WINGS** 12  
blue cheese and celery

**DRY AGED BUFFALO SLIDERS** 2 for 12 3 for 16  
pancetta, arugula, oven-dried tomato,  
truffle aioli, Lifeline cheddar



## WINES BY THE GLASS

SEE OUR WINE LIST FOR FULL  
SELECTION OF BOTTLED WINES.

### WHITE

Francis Coppola, Sofia Blanc de Blanc, Sparkling Wine, Pinot Blanc/Reisling/Muscat, Monterey County, California	10
Chateau Riotor, Rose, Grenache/Cinsaut, Cotes De Provence, France, 2014	10
Tabali, Reserva Sauvignon Blanc, Limari Valley, Chile, 2011	8
Cave De Lugny, Les Charmes, Chardonnay, Macon-Lugny, Burgundy, France, 2011	8
Sonoma-Cutrer, Chardonnay, Russian River Ranches, California, 2012	12
Phelps Creek, Vineyards, Pinot Gris, Columbia Gorge, Oregon, 2010	11
Schlink Haus Reisling, Nahe Valley, Germany, 2011	8
Anton Bauer, Gmork, Gruner Veltliner, Austria, 2013	11

### RED

Yamhill Valley Vineyard, Pinot Noir, Willamette Valley, Oregon, 2009	13
Mt. Defiance, Pinot Noir, Columbia River Gorge, Oregon, 2011	10
Joel Gott, Zinfandel, St. Helena, Napa County, California, 2011	9
O. Fournier, Urban Maule, Cabernet Sauvignon, Maule Valley, Chile, 2011	8
Duckhorn, "Decoy", Cabernet Sauvignon/Merlot/Petit Verdot, Napa Valley, California, 2012	14
Pietra Santa, Estate Grown, Merlot, Cinenega Valley, California, 2010	10
Faustino Rivero Ulecia, Tempranillo/Garnacha, Crianza, Rioja, Spain, 2011	11
Durigutti, Bonarda, Mendoza, Argentina, 2010	6

## BEER

### ON TAP

SRB JENNY LAKE LAGER Snake River Brewing, Jackson, WY	4.50
208 SESSIONS Grand Teton Brewing, Victor, Idaho	4.50
RHOMBUS IPA Roadhouse Brewing, Wilson, WY	6
NITRO BREW Ask your server for detail	**
SPATEN LAGER Spaten Brewing, Munich Germany	5
SEASONAL DRAFTS Ask your server for details	**

Did you come hungry???

Check out our bar bites on the other side  
and order some right away!

### BOTTLES/CANS

DOMESTIC OR IMPORT	MICRO
BUD	4.50
BUD LIGHT	4.50
COORS	4.50
COORS LIGHT	4.50
MICH ULTRA	4.50
GUINNESS	6
STELLA ARTOIS	5.50
BUCKLER NA	5
PBR	4
SRB PAKOS I.P.A	5
SRB ZONKER STOUT	5
MIRROR POND PALE	5
SNAPSHOT WHEAT	5
OMMISION PALE ALE	5
ANGRY ORCHARD	5.50
HARD CIDER	

## SPUR COCKTAILS

SPICY MARGARITA infused jalapeno tequila, muddled citrus, passion fruit or blood orange puree	
BACON BLOODY MARY bacon infused vodka, house-made bloody mix	
DALY DROP house infused sweet tea vodka with a splash of iced tea or lemonade	
SMILE OF SIAM Thai infused rum coconut, Thai pepper, lime juice, angostura bitters	
RPK 3 house spiced rum with ginger beer (our version of a dark and stormy)	
POMELITO Sauza Blanco tequila, St. Germain, fresh squeezed grapefruit juice, soda water, salted rim	
SHADY LADY otherwise known as grapefruit crush... Absolut ruby red vodka, fresh squeezed grapefruit juice, splash of soda	
RUFFIGNAC House raspberry shrub, cognac, soda, lemon oil	
MEET YOUR MAKER Maker's Mark, ginger syrup and lemonade	
INSOMNIA White Russian with an added shot of espresso...a great hangover cure!	
RFD (ROOT BEER FLOATATION DEVICE) Captain Morgan's Rum, Kahlua, Grand Teton Root Beer, Cream	
COOL AS A CUCUMBER Hendricks, St. Germaine, lime juice, cucumber, soda	
MOUNTAIN MUDDLED MINT Absolute Citron, mint, ginger syrup, ginger beer	