

# BRANDING IRON

100% WYOMING BEEF

## APPETIZERS

**Chicken Tenders** Hand breaded chicken strips served with your choice of dipping sauce and fries. **12\***

**Steak Bites** Hand breaded and fried in house served with gravy, teriyaki or honey mustard. **11\***

**Jalapeño Poppers** Jalapeño stuffed with cream cheese and pork belly, battered with Black Tooth brown ale served with a raspberry reduction dipping sauce. **10\***

**Poutine** Seasoned fries crowned with cheese curds, cheese sauce and brown gravy. **11**

**Cheese Curds** Battered and served with a homemade ranch dipping sauce. **10**

**Fried Green Tomatoes** Hand breaded green tomatoes fried golden brown and served with lemon basil aioli or Cajun aioli. **9**

**Nashville Cauliflower** Breaded Nashville cauliflower bites topped with blue cheese crumbles and served with a blue cheese dressing. **8**

**Cowboy Bites** Sweet corn, jalapeño, bacon and cream cheese breaded in panko bread crumbs and served with a Cajun ranch. **10\***

**Pork Belly Mac and Cheese** Crispy pork belly mixed with our homemade creamy cheese sauce. **11\***

## SOUPS/SALADS

**Chili** Homemade green chili. **7\***

**Daily Soup**

Homemade chicken noodle. **7\***

**Soup Du Jour**

Fresh homemade soup. **7\***

**Buffalo Chicken Salad** Hand breaded fried chicken breast tossed in homemade buffalo sauce served on a bed of romaine lettuce with bacon, tomatoes, avocado and blue cheese crumbles served with blue cheese dressing. **13\***

**Taco Salad** Romaine lettuce, shredded cheddar cheese, grape tomatoes, avocado, red onions and ground beef, topped with tortilla strips and served with a homemade Cajun ranch. **13\***

**Salmon Caesar Salad** Romaine lettuce tossed in Caesar dressing with grape tomatoes, parmesan cheese and croutons, topped with seared salmon. **15\***

**Asian Salad** Romaine lettuce topped with Thai chili noodles and grilled teriyaki chicken, red peppers, fresh carrots, green onions, topped with sesame seeds and served with a balsamic vinaigrette. **13\***

**Cobb Salad** Grilled chicken breast on a bed of spring mix, blue cheese crumbles, hard-boiled egg, bacon bits, grape tomatoes, red onions and avocado served with a homemade ranch. **13\***

## BURGERS

Sub veggie, chicken or bison on any burger. Gluten free options available.

**Casper** Ground beef and pork patty, topped with a creamy pork belly mac and cheese, served on a potato bun. **15\***

**Yellowstone** Bison patty topped with pepper jack cheese, Cajun aioli, lettuce, tomato and onions, served on a potato bun. **15\***

**Milwaukee** Beef patty smothered with Swiss cheese, cheddar cheese and Monterey Jack cheese, lettuce, tomato and onions, served on a potato bun. **12\***

**Flagstaff** Bison patty with Montreal seasoning, onions, mushrooms, cheddar cheese and A1-aioli, served on a potato bun. **16\***

**Denver** Beef patty with pepper jack cheese, sautéed peppers, onions, and a fried egg, served on croissant bun. **13\***

**Farmington** Beef patty with Monterey Jack cheese, piled with charred green chilies, guacamole, lettuce, tomato and onions, served on a potato bun. **14\***

**Louisville** Beef patty with cream cheese, jalapeños, bacon and raspberry reduction sauce, served on a potato bun. **15\***

**Kona** Beef patty with grilled pineapple, jalapeño coleslaw and teriyaki sauce, served on a potato bun. **14\***

**Cody** Blackened bison patty topped with blue cheese crumbles, onion frizzles, bacon, lettuce and tomato, served on a potato bun. **16\***

**Lubbock** Beef patty covered with cheddar cheese, finished with onion frizzles, BBQ sauce, lettuce and tomato, served on a potato bun. **13\***

**Boulder** Black bean chipotle patty topped with Monterey Jack cheese, guacamole, lettuce, tomato and onions, served on a potato bun. **12\***

**Santa Fe** Beef patty served open-faced with Monterey Jack cheese, green chili and a fried egg, served on a potato bun. **14\***

## SANDWICHES

**LA** Fresh grilled chicken breast topped with bacon, cheddar cheese, Swiss cheese and avocado herb aioli, served on a croissant bun. **13\***

**Atlanta** Hand breaded fried chicken breast with BBQ aioli, pickles, lettuce and tomato, served on a potato bun. **14\***

**Baton Rouge** Blackened chicken breast topped with avocado aioli, lettuce, tomato, avocado and bacon served on a Focaccia bun. **14\***

**French Dip** Shaved Angus beef with Swiss cheese, served on a hoagie bun with au jus. **14\***

**Capri** Fresh grilled chicken breast dressed with tomato, basil leaf, spinach and mozzarella, drizzled with balsamic glaze, served on a Focaccia bun. **14\***

**Nashville** Hand breaded fried chicken breast tossed in a homemade hot sauce topped with coleslaw, served on a potato bun. **14\***

**Fairbanks** Blackened salmon topped with a Cajun aioli, lettuce, tomato, bacon and avocado, served on a Focaccia bun. **18\***

**Philly** Shaved Angus beef loaded with sautéed peppers and onions, topped with cheese sauce, served on a hoagie bun. **15\***

## KIDS

12 and under (includes drink)

Sides: fries or salad

### Sliders

Fresh patty and cheese, served with pickles. **6\***

### Corn Dog

Pile of mini corn dogs. **6\***

### Grilled Cheese

Toasted croissant bun with melted cheddar cheese. **6**

### Mac N Cheese

Pork belly mac and cheese. **7\***

### Chicken Tenders

Hand breaded chicken tenders, with your choice of dipping sauce. **7\***

All burgers and sandwiches served with your choice of one side.  
Curly Fries, Sweet Potato Fries, House Salad, Soup Du Jour or Cole Slaw.  
Sub Onion Rings, Loaded Sweet Fries, Wedge Salad, Chili or Pork Belly Mac and Cheese for \$3\*

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





DRAFT BEER

- Bud Light** St. Louis, Missouri 16oz **4.50** 18.5oz **5.50**
- Coors Light** Golden, Colorado 16oz **4.50** 18.5oz **5.50**
- Stella Artois** Leuven, Belgium 16oz **6.50** 18.5oz **7.50**
- Speed Goat** Ten Sleep, Wyoming 16oz **6.50** 18.5oz **7.50**
- Blue Moon** Denver, Colorado 16oz **5.50** 18.5oz **6.50**
- Black Tooth Brewing Saddle Bronc Brown**  
Sheridan, Wyoming 16oz **6.50** 18.5oz **7.50**
- Melvin Seasonal** Alpine, Wyoming 16oz **6.50** 18.5oz **7.50**
- Snake River Brewing Pakos IPA**  
Jackson Hole, Wyoming 16oz **6.50** 18.5oz **7.50**
- Gruner Brothers Seasonal** Casper, Wyoming 16oz **6.50** 18.5oz **7.50**
- Seasonal Selection** Please ask server for details



BOTTLE BEER

- Budweiser** St. Louis, Missouri **5.50**
- Coors Banquet** Golden, Colorado **5.50**
- Miller Lite** Milwaukee, Wisconsin **5.50**
- Corona** Mexico **6.50**
- High Noon** Modesto, California **6.50**
- Pabst Blue Ribbon** Milwaukee, Wisconsin **4.50**
- Kona Big Wave** Kaikua Kona, Hawaii **6.50**
- Michelob Ultra** St. Louis, Missouri **5.50**
- Coors Light** Golden, Colorado **5.50**
- Bud Light** St. Louis, Missouri **5.50**
- Guinness** Dublin, Ireland **5.50**
- White Claw Spritzer** Chicago, Illinois **5.50**
- Odouls N/A** St. Louis, Missouri **5.50**
- Seasonal Selection** Please ask server for details

WINES

	6oz	9oz	Btl
<b>Jacob’s Creek Moscato</b> Australia .....	6	9	22
<b>Yellowtail Sauvignon Blanc</b> Australia .....	6	8	22
<b>Yellowtail Chardonnay</b> Australia .....	6	8	22
<b>Yellowtail Pino Grigio</b> Australia.....	7	10	24
<b>Kendall Jackson Chardonnay</b> California .....	13	17	45
<b>Beringer White Zinfandel</b> California .....	6	9	20
<b>Yellowtail Cabernet</b> Australia.....	6	8	22
<b>Yellowtail Pinot Noir</b> Australia .....	6	8	22
<b>Yellowtail Merlot</b> Australia.....	6	8	22
<b>The Show Malbec</b> Argentina.....	9	13	34
<b>Apothic Red Blend</b> California.....	9	14	35
<b>Rodney Strong Cabernet</b> California.....	14	18	49

SIGNATURE COCKTAILS

- Peanut Butter Jelly Shake**  
Screwball, Chambord and ice cream crafted into a boozy peanut butter and jelly shake.
- French Martini**  
Absolut Citron, Chambord, pineapple juice and Champagne.
- Rum Punch**  
Kracken Spiced Rum, Malibu Rum, Backwards Moonshine, pineapple juice, orange juice, fresh lime juice, simple syrup and bitters.
- Contortionist Gin Mule**  
Locally distilled gin made with muddled lemon, lime, fresh mint and topped with ginger beer.
- Prickly Pear Margarita**  
Patron Silver tequila, Grand Marnier, fresh lime juice, prickly pear syrup and ginger beer.
- Boozy White Russian Shake**  
307 Vodka, Kahlua and ice cream crafted into a boozy vanilla shake.
- Sangria**  
Merlot, Raspberry Liqueur, Blackberry Brandy and pineapple juice.

SHAKES 7 Add malt 1

- Vanilla**  
Topped with whipped cream and a pirouline chocolate wafer.
- Chocolate**  
Topped with whipped cream and a pirouline chocolate wafer.
- Peanut Butter**  
Topped with whipped cream and a pirouline chocolate wafer.
- Chocolate Peanut Butter**  
Topped with whipped cream and a pirouline chocolate wafer.
- Strawberry**  
Topped with whipped cream and a pirouline chocolate wafer.



DESSERTS

- Rootbeer Float 5**
- Seasonal Dessert 8**
- Seasonal Cheesecake**  
Ask server for more details. **8**

