

WELCOME TO THE ROYAL WOLF DRIGGS • IDAHO

DRAFT BEER

Along with Pabst Blue Ribbon and Guinness Stout, we feature a selection of eight quality microbrews - please ask your server what's on tap today. Available in 10 oz glasses, 16 oz pints (real pints served here!), and 60 oz pitchers.

BOTTLED BEER

Budweiser \$3.25
Bud Light \$3.25
Coors \$3.25
Coors Light \$3.25
Miller High Life \$3.25
Miller Lite \$3.25

Corona \$4.25
Heineken \$4.25
Redbridge (gluten-free) \$4.25
O'Douls Amber (NA) \$3.25
Beck's Non-Alcoholic \$4.25

WHITE WINE

Black Box Chardonnay
\$4.75/glass
Hahn Chardonnay
\$7.00/glass \$23.00/bottle
Tangent Sauvignon Blanc
\$7.50/glass \$25.00/bottle
Bella Sera Pinot Grigio
\$5.00/glass
Copper Ridge White Zinfandel
\$4.50/glass
Segura Viudas Brut Champagne
\$6.75/glass

RED WINE

Black Box Merlot
\$4.75/glass
Dynamite Cabernet Sauvignon
\$7.25/glass \$24.00/bottle
Penfolds Max's Cabernet Sauvignon
\$38.00/bottle
Patio Red Blend
\$7.25/glass \$24.00/bottle
Don Miguel Gascon Malbec
\$7.75/glass \$26.00/bottle

SPIRITS

KENTUCKY WHISKEY

Basil Hayden's
Booker's
Buffalo Trace
Bulleit
Bulleit Rye
Jim Beam
Knob Creek
Maker's Mark
Wild Turkey 101
Wild Turkey Honey
Woodford Reserve

TENNESSEE WHISKEY

Dickel No.12
Jack Daniel's
Jack Daniel's Single Barrel

CANADIAN WHISKEY

Black Velvet
Canadian Club
Canadian Mist
Crown Royal
Crown Royal Reserve
Pendleton
Pendleton 1910 Rye
Seagram's 7
Seagram's VO

IRISH WHISKEY

Bushmills
Bushmills Black Bush
Jameson
Jameson Caskmates
Redbreast 12 Year

SCOTCH WHISKEY

Chivas Regal
Cutty Sark
Dalwhinnie 15 Year
Dewar's
Glenfiddich 12 Year
Glenlivet 12 Year
J & B
Johnnie Walker Black
Johnnie Walker Red
Laphroaig 10 Year

RUM

Bacardi
Bacardi 151
Captain Morgan
Gosling's
Malibu
Myers's
Mount Gay
Sailor Jerry

BRANDY/COGNAC

Christian Brothers
Courvoisier VS
Hennessy VS
Remy Martin VSOP

VODKA

44 North Huckleberry
Absolut
Absolut Citron
Absolut Mandrin
Absolut Peach
Absolut Pear
Absolut Peppar
Absolut Ruby Red
Bakon
Belvedere
Firefly Sweet Tea
Grand Teton
Grey Goose
Ketel One
Smirnoff
Stoli
Stoli Blueberry
Stoli Orange
Stoli Raspberry
Stoli Vanilla
Tito's

GIN

Beefeater
Bombay Dry
Bombay Sapphire
Hendricks
Tanqueray

TEQUILA

Camarena Silver
Cazadores Reposado
Corralejo Reposado
Don Julio Reposado
Herradura Anejo
Jose Cuervo Gold
Milagro Silver
Patron Anejo
Patron Silver
Sauza Hornitos

LIQUEUR

B & B
Baileys Irish Cream
Chambord
Cointreau
Disaronno
Drambuie
Fireball
Frangelico
Galliano
Grand Marnier
Jagermeister
Kahlua
Midori
Ouzo
Rumple Minze
Sambuca
Southern Comfort
Tuaca
Yukon Jack

FEATURED DRINKS

MARGARITA

classic mixture of tequila, triple sec, sweet & sour mix,
fresh lime juice, and a splash of orange juice

\$5.75

JALAPENO MARGARITA

the traditional margarita with a kick
made with fresh jalapeno peppers

\$6.25

CUCUMBER MARGARITA

cool and refreshing, our traditional margarita
enhanced with the flavor of fresh cucumbers

\$6.25

BLOODY MARY

our own spiced tomato juice, vodka, and veggie garnish
served in an Old Bay Seasoning rimmed glass
for a change, try one with a flavored vodka

house vodka \$5.50

Absolut Peppar \$6.25 Bakon \$6.75

THREE G

a spirited combination of Hendrick's Gin, grapefruit juice, and ginger ale
known to some as "the other breakfast drink"

\$6.25

HUCKLEBERRY MARTINI

44 North Vodka, a splash of Chambord,
fresh lime juice, and huckleberries

\$7.00

THE ACHEE

our bartender's tasty creation
Mount Gay Rum, orange juice, cranberry juice, and Red Bull

\$6.25

Appetizers

HOME CUT FRIES

Idaho spuds, cut fresh daily
small \$3.99 large \$5.49

PARMESAN TRUFFLE FRIES

our home cut fries, tossed in white truffle oil
sprinkled with black truffle salt, parmesan cheese, and
parsley
small \$4.99 large \$6.99

CHICKEN WINGS

jumbo wings tossed in your choice of sauce
with celery, carrots, and ranch or blue cheese dressing
*classic Buffalo hot style traditional bbq sauce
sweet & spicy Carolina mustard bbq
Bennett's special spicy sesame chili sauce
five \$7.49 ten \$12.99 twenty \$23.99*

STEAMED SHRIMP

spiced with Old Bay Seasoning
served with cocktail sauce
¼ lb \$6.99 ½ lb \$12.49 full lb \$22.99

FRIED CALAMARI

deep fried calamari, served with our
creamy sesame honey sauce
\$9.99

CRAWFISH TAILS

seasoned deep fried crawfish tails
served with cocktail sauce
¼ lb \$7.49 ½ lb \$12.99 full lb \$23.99

NACHOS SUPREME

tortilla chips piled high with black bean salsa, peppers,
onions, mushrooms, cheddar cheese, and jack cheese
topped with jalapeno peppers, sour cream, and fresh
cilantro
(please allow extra time for this made to order baked
dish)
*vegetarian \$9.49 chicken \$12.49
chipotle flavored pulled pork \$12.99*

TATER SKINS

stuffed with bacon, cheddar cheese, and jack cheese
served with a side of sour cream
\$8.49

MINI CORN DOGS

a childhood favorite, a county fair memory, or
an adult guilty pleasure, these bite-size versions
of the classic are great for dipping
ten \$5.99 twenty \$9.99

MOZZARELLA STICKS

served with marinara sauce
\$7.99

BBQ HOG WINGS

tender, trimmed pork shanks, each approximately ¼ lb
“ribs that you eat like wings”, served with coleslaw
your choice of traditional bbq sauce, Carolina bbq sauce,
or Bennett's special spicy sesame chili sauce
two \$8.49 four \$14.99 six \$20.99

CHIPS & SALSA

\$3.99

CHICKEN TENDERS

served with bbq, sweet & spicy Carolina mustard bbq,
ranch, or our creamy sesame honey sauce
\$7.99

STEAMED EDAMAME

shell-on soybeans sprinkled with sea salt
served with soy sauce, wasabi, and pickled ginger
\$6.99

PORK POTSTICKERS

wonton wrappers filled with pork stuffing
served with teriyaki sauce and sweet chili sauce
\$8.49

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SOUP • SALADS

SOUP OF THE DAY

always homemade, served with 460 Bread – baked fresh daily in Driggs, Idaho
cup \$3.99 bowl \$5.99

SALAD ENHANCEMENTS

add your choice of the following to any of our salads for the price listed below

<i>grilled chicken</i> \$3.99	<i>shrimp</i> \$4.99	<i>8 oz center cut top sirloin*</i> \$7.99
<i>buffalo chicken</i> \$4.49	<i>mahi-mahi</i> \$6.99	<i>deep fried pork belly cubes</i> \$4.99
<i>grilled portabella mushroom</i> \$4.49	<i>deep fried crawfish tails</i> \$5.49	

HOUSE SALAD

spring mix, romaine lettuce, carrots, tomatoes, and cucumbers with your choice of dressing
ranch, blue cheese, honey Dijon, huckleberry vinaigrette,
cilantro lime vinaigrette, sesame ginger vinaigrette, or creamy bacon Dijon
small \$4.49 large \$8.99

CAESAR SALAD

romaine lettuce tossed with our zesty Caesar dressing*, grated parmesan cheese, and croutons
small \$4.49 large \$8.99

ROASTED TOMATO & PECAN SALAD

mixed greens salad topped with roasted plum
tomatoes, candied pecans, and blue cheese crumbles
served with huckleberry vinaigrette dressing
small \$6.49 large \$10.99

COBB SALAD

mixed greens salad topped with bacon, hard-boiled
egg, avocado, tomato wedges, and blue cheese
crumbles
served with your choice of dressing
small \$6.49 large \$10.99

CLAWSON BLT SALAD

spring mix and Bambi Bibb lettuce from Clawson Greens hydroponic farm in Teton, Idaho
with bacon, roasted plum tomatoes, hard-boiled egg, and parmesan cheese, served with creamy bacon Dijon
dressing
small \$7.99 large \$12.99

(substitute Clawson Greens on our House, Roasted Tomato & Pecan, and Cobb salads +\$1.25 small/+\$2.50 large)

SOUTHWESTERN FAJITA SALAD

mixed greens, black bean salsa, jalapeno peppers, cheddar cheese, and monterey jack cheese
tossed with cilantro lime vinaigrette and topped with chipotle tortilla strips, sour cream, and fresh cilantro
small \$5.49 large \$9.99

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SANDWICHES

served with home cut fries, featuring 460 Bread – baked fresh daily in Driggs, Idaho - substitute salad for fries + \$1.50

BUFFALO CHICKEN SANDWICH

deep fried seasoned flour dredged chicken breast
oven baked with spicy Buffalo wing sauce
and melted blue cheese crumbles

\$11.99

ITALIAN HAM SANDWICH

black forest ham, genoa salami, mozzarella cheese,
giardiniera (Italian vegetable relish), lettuce, tomato,
and red onion, served on French bread

\$12.49

HOG WINGS & CHIPS

three tender, trimmed pork shanks, served with fries and coleslaw
each approximately ¼ lb - “ribs that you eat like wings”
your choice of traditional bbq sauce, Carolina bbq sauce, or spicy sesame chili sauce

\$14.99

FISH & CHIPS

battered Pacific pollock or Alaskan halibut
served with fries, coleslaw,
and our homemade tartar sauce
pollock \$9.49 halibut \$14.99

CRAWFISH PITA

deep fried crawfish tails, roasted red and yellow plum
tomatoes, cilantro aioli*, lettuce, tomato, and red onion
served on warm pita bread
\$12.99

DEPOT STREET PB&J

decadent cubes of deep fried pork belly,
pickled red jalapenos, marinated jicama sticks,
and cilantro aioli*, served on warm pita bread
\$12.99

CHEESE & TOMATO MELT

seasoned tomato slices, roasted garlic spread,
parmesan cheese, mozzarella cheese, romaine lettuce,
and red onions, served on French bread
\$9.49

STEAK SANDWICH

8oz grilled center cut top sirloin* served on French bread
topped with fried onions and horseradish sauce
center cut top sirloin \$16.99

PHILLY CHEESE STEAK

shaved sirloin sautéed with caramelized onions,
bell peppers, and mushrooms
topped with melted mozzarella cheese
served on French bread
\$11.99

CAROLINA CHEESE STEAK

shaved sirloin sautéed with caramelized onions and bell
peppers, topped with bacon, our Carolina bbq sauce,
and melted mozzarella and smoked gouda cheese
served on French bread
\$12.99

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BURGERS • ETC

½ LB GROUND BEEF BURGER*

\$10.49

½ LB GROUND BUFFALO BURGER*

\$13.99

CHICKEN SANDWICH

\$10.49

CHICKEN FRIED STEAK SANDWICH

\$10.99

PORTABELLA SANDWICH

\$10.99

BLACK BEAN VEGGIE BURGER

\$10.99

*served with home cut fries and lettuce, tomato, red onion, and pickles on the side - substitute salad for fries +\$1.50
featuring 460 Bread – baked fresh daily in Driggs, Idaho - substitute gluten free bun +\$1.50
add 50 cents for each topping unless otherwise indicated*

roasted garlic	black bean salsa	Carolina bbq sauce	sweet chili sauce	pepper jack cheese
jalapeno peppers	avocado (+1.00)	chipotle aioli*	wasabi sour cream	smoked gouda (+ .75)
red jalapenos (+ .75)	bacon (+ 1.00)	cilantro aioli*	teriyaki sauce	mozzarella cheese
sautéed bell peppers	giardiniera (+ .75)	horseradish sauce	bacon Dijon sauce	blue cheese
sautéed mushrooms	pickled ginger (+ .75)	spicy sesame chili		
	barbeque sauce	sauce	swiss cheese	
caramelized onions		tomatillo sauce	cheddar cheese	

ROYAL WOLF TACOS

two warm corn tortillas with shredded cabbage, avocado, black bean salsa, sour cream, fresh cilantro and your choice of:
*grilled chicken \$8.49 grilled shrimp \$9.49
chipotle flavored pulled pork \$8.99 grilled mahi-mahi \$9.99*

CHIPOTLE PORK CHIMICHANGA

deep fried tortilla filled with chipotle pulled pork, sautéed bell peppers, caramelized onions, black bean salsa, cheddar cheese, and monterey jack cheese, served on a bed of shredded cabbage topped with our homemade tomatillo sauce, sour cream, avocados, tomatoes, and fresh herbs
\$12.99

THE COLOSSAL SPUD

Idaho baked potato that comes with your choice of the following toppings:
\$7.99

roasted garlic	black bean salsa	steamed broccoli	bacon (+ .75)	cheese
sautéed bell peppers	sautéed mushrooms	red jalapenos (+ .50)	chicken (+ 3.00)	sour cream
jalapeno peppers	caramelized onions	avocado (+ .75)	pork (+ 3.50)	butter

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ENTREES

all entrees available after 4:00 pm

PORK TENDERLOIN PASTA

a pair of grilled 5 oz bacon wrapped pork tenderloin medallions served over fettuccine with our bourbon whiskey mushroom cream sauce and sautéed vegetables finished with a drizzle of pomegranate-balsamic glaze and a sprinkling of parmesan cheese

\$17.49

HUCKLEBERRY TROUT

boneless rainbow trout filet, pan fried or grilled topped with huckleberry-ginger chutney served with mashed potatoes and sautéed vegetables

\$17.99

TERIYAKI & WASABI MAHI-MAHI

grilled mahi-mahi topped with teriyaki sauce, wasabi sour cream, and pickled ginger served with mashed potatoes and sautéed vegetables

\$17.49

TOP SIRLOIN

8 oz grilled center cut top sirloin* with a portabella mushroom sauce and blue cheese crumbles served with mashed potatoes and sautéed vegetables

\$20.49

COGNAC DIJON SIRLOIN

8 oz grilled center cut top sirloin* with a cognac Dijon cream sauce and roasted red and yellow plum tomatoes served with mashed potatoes and sautéed vegetables

\$20.99

WHISKEY CHICKEN

pan fried chicken breast with a mushroom and bourbon whiskey cream sauce served with mashed potatoes and sautéed vegetables

\$15.99

CHICKEN PARMESAN

pan fried chicken breast with melted mozzarella cheese served with marinara sauce over fettuccine and topped with parmesan cheese

\$13.49

CHICKEN OR TROUT PICCATA

your choice of a sautéed seasoned flour dredged chicken breast or boneless rainbow trout filet with a classic white wine, lemon, and caper piccata sauce, served with mashed potatoes and sautéed vegetables

chicken \$14.49 rainbow trout \$17.49

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