

# 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*

*\*consuming raw or undercooked foods may increase your risk of food borne illness*

# 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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