

# BEER

DOMESTIC	SPECIAL	DRAFT <i>by the Mug</i>
BOTTLED	CANNED	Voodoo Ranger 5.75
Coors 4.75	Wilson IPA 5.50	Speedgoat 5.75
Coors Light 4.75	White Claw 5.50	Saddle Bronc Brown 5.75
Miller Lite 4.75		Kona Big Wave 5.75
Budweiser 4.75	BOTTLED	Blue Moon 5.75
Bud Light 4.75	Corona Extra 5.75	Stella Artois 5.75
Michelob Ultra 4.75	Heineken Zero 5.25	Bud Light 5.25
		Coors Light 5.25

# WINE

## Whites

### CHARDONNAY

		
Canyon Road, California	4.25	16
Kendall-Jackson, California	9.75	32
Butter Chardonnay, California	8.25	27

### SAUVIGNON BLANC

Matua, New Zealand	8.25	25
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### PINOT GRIGIO

Cavit, Italy	7.75	24
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### RIESLING

Chateau Ste. Michelle, Washington	7.50	24
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### WHITE ZINFANDEL

Beringer, California	5.25	16
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### MOSCATO

Jacobs Creek, Australia	5.50	17
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## Reds

### CABERNET SAUVIGNON

Kendall-Jackson, California	9.75	32
Canyon Road, California	4.25	16

### MERLOT

Dark Horse, California	5.75	17
The Velvet Devil, Washington	8.25	24

### PINOT NOIR

Mark West, California	7.45	22
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### RED BLENDS

14 Hands, Washington	7.85	24
Liberty Creek, California	3.75	—

# COCKTAILS

### WASHINGTON APPLETINI

Crown Apple whisky, sour apple pucker, cranberry juice 10.75

### BLOODY MARY

Smirnoff vodka and zippy bloody mary mix 9.25

### MAKER'S MANHATTAN

Maker's Mark bourbon, M&R sweet vermouth, bitters and a cherry 11.75

### SMOKY OLD FASHIONED

Smoked bourbon, simple syrup, angostura bitters and an orange peel 11.50

### MINT JULEP

Bourbon, fresh mint, simple syrup, angostura bitters, 11.50

### HOLIDAY INN ICED TEA

Vodka, gin, white rum, tequila, orange liqueur, sour mix, cranberry juice and Sprite 10.75

### MOJITO

White rum, fresh mint, simple syrup, lime juice, club soda, mint and lime garnish 11.75

# MOCKTAILS

### VIRGIN MARY

Zesty bloody mary mix, celery, and pickled asparagus 5.95

### SUNDOWNER

Sparkling grape juice, splash of soda, mint 4.49

### SHIRLEY TEMPLE

Sprite, grenadine, cherry 3.29

### ROY ROGERS

Coke, grenadine, cherry 3.29

# SHOOTERS

### APPLE PIE

Fireball Cinnamon Whisky, apple cider, dash lemon juice

### B-52

Kahlúa coffee liqueur, Bailey's Irish Cream liqueur, Grand Marnier liqueur

### BAZOOKA JOE

Blue Curaçao liqueur, banana liqueur, Irish Cream

### THE BILL CLINTON

Amaretto Liqueur, Irish Cream, whipped cream

### BUTTERBALL

Butterscotch Schnapps, Irish Cream

### IRISH FROG

Melon liqueur, Irish Cream liqueur, splash of grenadine

### CHOCOLATE CAKE

Vanilla vodka, hazelnut liqueur, sugar coated lemon wedge

### FOUR HORSEMAN

*Jack Daniel's* Bourbon, Jim Beam Bourbon Whiskey, Johnny Walker Red Scotch Irish Whiskey

### JELLY BEAN

Blue Curaçao, pineapple juice, blackberry or cherry brandy

### JOLLY RANCHER

Vodka, Watermelon Pucker or Blue Curaçao

### MELON BALL

Vodka, melon liqueur, pineapple or orange juice

### LEMON DROP

Vodka, lemon juice, splash simple syrup

### LIME DROP

Vodka, lime juice, orange juice, splash simple syrup

### PINEAPPLE UPSIDE DOWN CAKE

Grenadine, vanilla vodka, pineapple juice

### RED HEAD TRAMP

Jägermeister, peach schnapps, cranberry juice

### RED SNAPPER

Crown Royal, amaretto liqueur, cranberry juice

### JELLY DONUT

Sambuca, Irish Cream liqueur



Holiday Inn

*Happy Hour*

5 PM - 6 PM

**OFFERING DAILY & WEEKLY SPECIALS**

**DINNER HOURS:**

QT's RESTAURANT:  
5PM-8PM

DINNER SERVED IN THE  
LOUNGE 5PM-9PM  
lounge closed Sundays

HOLIDAY INN  
900 E SUNSET DR.  
RIVERTON, WY 82501

**307-856-8100**

# APPETIZERS

## SPINACH ARTICHOKE DIP

Spanish Manchego cheese sauce, fresh spinach, artichoke, roasted tomatoes, warm pita bread 10.75

## TATONKA SLIDERS

Three 100% bison slider burgers, on mini pretzel buns, smoked gouda cheese, heirloom tomato, lettuce, buffalo mayo, french fries 17.75

## CHICKEN STRIPS

Four house-breaded strips, french fries, with ranch dressing 10.5

## FRIED GREEN BEANS

Crispy-fried cornmeal battered green beans, served with chipotle ranch for dipping 9.7

## CHEESE CURDS

Regular or **SPICY**, served with house ranch dressing 9.5

## FRIED PIG WINGS

Mini pork shanks tossed with your choice of sauce, served over cheesy stone-ground grits, and topped with fried onion crisps, and crumbled maytag blue cheese 16.5  
BUFFALO / GARLIC PARM / BOURBON BBQ / NAKED

## FRIED GREEN TOMATOES

Panko-crust green tomatoes, red pepper sauce, basil, cheesy stone ground yellow grits 12.25

## TRUFFLE PARMESAN POTATO CHIPS



Thinly sliced house-fried potatoes, tossed with white truffle oil, parmesan, and green onion 7.75

## PRETZEL BITES

An old Bavarian recipe, freshly baked warm soft pillows of bite size pretzels, served with cheese sauce 7.95

## COCONUT SHRIMP

With pineapple chili sauce, coleslaw, and lemon 12.25

# SOUP

## SOUP D' JOUR

Cup 3.95 / Bowl 5.29

## CHEF SALAD

Mixed greens, ham, turkey, red onion, boiled egg, carrot, tomato, cucumber, cheddar jack cheese, croutons, and choice of dressing 17.85

## STEAK SALAD



Tender 6 oz. flat iron steak, mixed greens, grape tomatoes, crumbled maytag blue cheese, candied pecans, choice of dressing 24.25

## DINNER SALAD

Mixed greens, cucumber, tomato, red onion, croutons, choice of dressing 5.95

# SALADS

## HEIRLOOM TOMATO SALAD



Heirloom tomatoes, tossed with thinly sliced red onions, fresh basil, and champagne vin, drizzled with sweet balsamic glaze, and maytag blue cheese crumbles, on fresh greens 15.25

## CHICKEN CHOP SALAD



Chopped grilled chicken breast, salad greens, apple, cucumber, raisins, tomato, cheddar jack cheese, candied pecans, choice of dressing 19.75

## CAESAR SALAD

Chopped romaine, parmesan cheese, croutons, caesar dressing, garlic toast 12.75

### Salad Additions

Chicken Breast 7 / Shrimp Skewer 5  
Citrus Pepper Salmon 9  
Flat Iron Steak 15

# BURGERS & SANDWICHES

ALL BURGERS & SANDWICHES INCLUDE CHOICE OF ONE SIDE

\*Substitute gluten free bread at no charge



## BUILD YOUR OWN BURGER

6 oz. **HAND-FORMED** Certified Angus beef patty, with lettuce, tomato, onion, pickles, on a toasted onion bun 12

### BURGER TOPPINGS

American, Cheddar, Swiss, Pepperjack, Blue Cheese .99¢  
Bacon 1.75 | Jalapeño, Mushroom .99¢

## WYOMING FRENCH DIP

Sliced prime rib piled high on a toasted french roll, with horseradish mayo, and swiss cheese, with beef au jus broth for dipping 19.5

## SUPER PHILLY

Sliced prime rib, with onion, bell pepper, mushroom, and a zesty melted cheese sauce, on a toasted french baguette 18.95

## BURNT ENDS BRAT

Beef brisket burnt ends sausage with kim chi chow chow, bourbon barbecue sauce, creole mustard, in a warm french roll 12.95

## PASTAS

served with ciabatta garlic toast

### PASTA ALFREDO

House-made sauce, tomato, mushroom, garlic, white wine, parmesan, penne pasta 17.5

### Pasta Add Ons

Chicken Breast 7 / Shrimp Skewer 5  
Citrus Pepper Salmon 9 / Flat Iron Steak 15

## SPAGHETTI & MEATBALLS

Spaghetti sauce with eight italian meatballs, and garlic toast 13.5

## BLACKENED CAJUN PASTA

Penne pasta, with blackened prime beef, chicken or shrimp, onion, bell peppers, tasso, andouille sausage, in a Cajun cream sauce 19.95

## BUFFALO CHICKEN SANDO

Golden-fried buttermilk breaded chicken breast, American cheese, celery, bacon, lettuce, tomato, and buffalo mayo, on a toasted telera bun 17.25

## NUESKE'S CLUB

Nueske's Applewood Bacon with lettuce, tomato, ham, turkey, avocado, swiss, cheddar, and chipotle mayo, on toasted baguette bread 19.95

## PULLED PORK JOE

Sort of sloppy but good, bourbon bbq pulled pork, with melted smoky gouda cheese, and sweet apple slaw, on a toasted onion bun 15.95

## FLATBREADS

made with traditional Pinsa crust

### PEPPERONI 4CHEESE

Pizza sauce, fresh herbs, with provolone, parmesan, asiago, and fontina cheeses, with delicious cupping pepperoni 14.25

### BBQ PORK & APPLE

Garlic white sauce, bourbon bbq pork, apple salad, spinach, four cheese blend 16.75

### CHICKEN HOT HONEY CAESAR

Warm flatbread with melted cheese blend, topped with chicken caesar salad, drizzled with hot honey 17.75

### CALI VEGETABLE

Mushroom, spinach, red onion, black olive, avocado, melted cheese, chopped herbs, white sauce, drizzled with hot honey 16.5

# ENTREES

ALL ENTREES COME WITH SEASONAL VEGETABLE AND TABLE BREAD  
side salads, o-rings, and loaded potatoes will be an additional 1.95

## GRANDMA'S MEATLOAF

Classic meatloaf made with a blend of beef and pork, garlic, onion, herbs and seasonings, served with mashed potato, and brown gravy 19.5

## JAMBALAYA

Cajun rice with trinity vegetables, onion, bell pepper, and celery, sliced andouille, chicken, and shrimp, with sweet skillet cornbread 24.95

## TRI-TIP CHIMICHURRI



Tender beef tri-tip steak marinated with garlic, fresh herbs and seasonings grilled, sliced, draped with chimichurri sauce, with choice of one side 29.95

## CHICKEN FRIED STEAK

Tenderized and breaded fried, served over red mashed potatoes, with house-made white country gravy 21.85  
Substitute brown gravy no charge

## BONE-IN PORK CHOP

10 oz. premium pork, with sweet onion beer sauce, drizzled with balsamic reduction served with mashed potatoes and brown gravy, 29.25

## GRILLED SALMON

Lemon pepper seasoned, with baby spinach, tarragon cream sauce, choice of one side 27.25



## BEER-BATTERED COD

Three golden fried fish, coleslaw, tartar sauce, and french fries 19.5  
Malt vinegar available

## BUTTERMILK PANKO BREADED SHRIMP

Jumbo shrimp hand-breaded and fried to a golden brown, served with cheesy stone-ground yellow grits, and pineapple chili sauce 19.75

# GRILLED STEAKS



OUR STEAKS ARE TOPPED WITH A DELICIOUS HERBED STEAK BUTTER

## RIBEYE

EVERYONE'S FAVORITE! 12 oz. 33.25

## COWBOY SIRLOIN

Ranchers #1 choice 10 oz. hand-cut 24.5

## FLAT IRON

So tender and juicy 8 oz. 27.25

## Steak Additions

GRILLED SHRIMP SKEWER 4 | SAUTÉED MUSHROOMS 2

SAUTÉED ONIONS 2 | ONIONS & MUSHROOMS 2

BÉARNAISE 3 | CHIMICHURRI SAUCE 2

## PRIME RIB

### Friday & Saturday

Prime rib roast generously rubbed with our house recipe seasonings and slow roasted for hours.  
Served with beef au jus broth, horseradish cream, vegetable, and choice of one side.

12 OZ GENTLEMEN'S CUT 35.75

16 OZ CATTLEMEN'S CUT 43.5

# .S I D E S.

FRENCH FRIES 2.95

MASHED POTATO 2.95

ONION RINGS 5.95

BAKED IDAHO POTATO 2.95  
LOADED +1.95

DINNER SALAD 5.95

FRUIT CUP | COLESLAW 2.95

SEASONAL VEGETABLE 2.95

PARTIES OF 6 OR MORE, INCLUDING PARTIES WITH SPLIT CHECKS, ARE SUBJECT TO 18% GRATUITY. SUBSTITUTION CHARGE \$.99 SPLIT MEALS CHARGED \$5

\*These items are served raw, undercooked or cooked to your specifications. Consuming raw or undercooked meats, seafood, shellfish or poultry may increase your risk of foodborne illness, especially if you have medical conditions. Before placing your order, please inform the server if anyone in your party has food allergies.