



72 South Glenwood, Jackson Hole, Wyoming agul@gathergroupllc.com

Modern Eclectic Cuisine in the heart of charming Downtown Jackson Hole. Serving fresh, flavorful dishes using local ingredients & our farm products.









LARGE PARTIES & PRIVATE EVENT SPACES

Full Buyout

100 seated

Private Dining Room ("PDR")

28 seated

PDR + South Dining - Semi-Private

65 seated

North Dining Semi-Private

30 seated *Option to rent bar

Front Patio

Summer | 24 seated *Weather Dependent - Must Have Indoor Venue



Full Restaurant Buy-Out

The entire restaurant can be private & exclusive to your group for an unforgettable experience in historic downtown Jackson Hole.

Private Dining Room

Our private dining room is great for parties who may want a more private experience to separate themselves from the hustle and bustle of our restaurant but still experience our restaurants' exciting ambiance and vibe! Perfect for meetings and intimate dinners.







PDR + South Dining Room - Semi-Private

For larger dinner
parties, we can
combine our private
dining room and
partition off half of our
dining room to
accommodate seated
dinner parties or
cocktail receptions.
This space offers
plenty of room for
guests to mix and
mingle yet have a large
sit-down dinner.

North Dining - Semi-Private

This space offers an setting that gives your party a separate area of the restaurant.

Occupying this space evokes the feeling of being a part of the dining and bar scene, while having your own area to fully enjoy the essence of your party.



Outdoor Front Patio

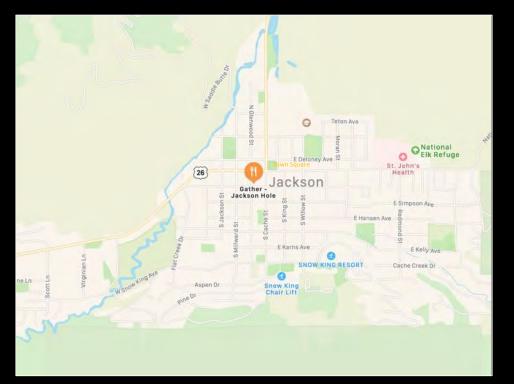
Looking for a reason to spend more time outside enjoying the weather? Our patio is perfect for hosting an al fresco dinner. Enjoy the outdoor activity of downtown Jackson and the amazing views of Snow King Mountain while dining on our front patio. Perfect for late spring & summer gatherings, you'll be in the perfect spot to soak in the excitement.







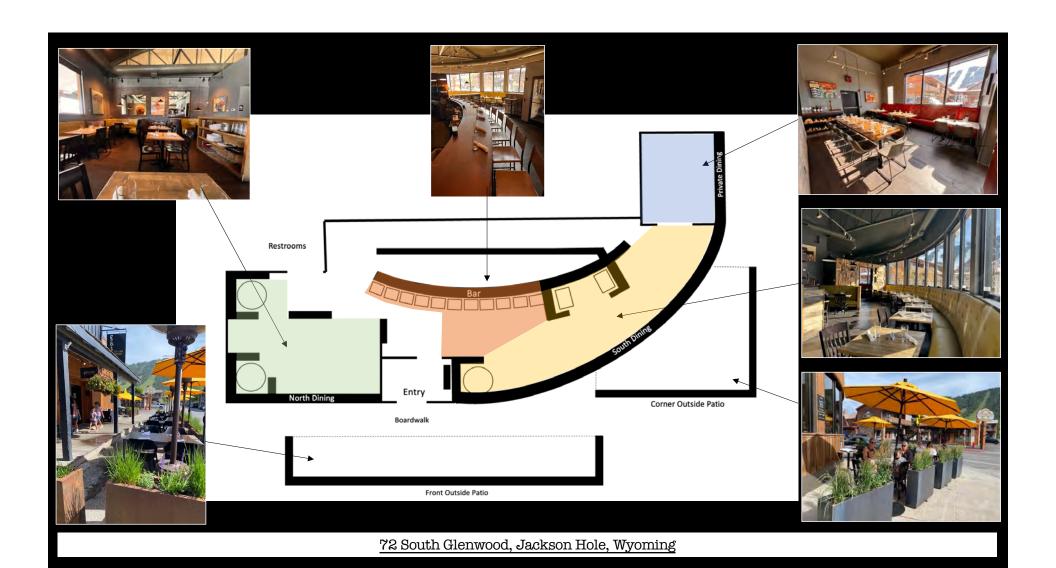






Centrally located in the downtown known for its historic charm & shopping. 10 Minutes from the airport and walking distance to hotels.





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SALAD

MIXED GREEN SALAD (af)

Mixed Greens, Tomatoes, Roasted Corn, Cucumber Honey White Balsamic, Herb Goat Cheese

ENTRÉE

(Choice of one)

CURRIED RAINBOW TROUT

Poblano & Bamboo Shoot Stuffed Grilled Trout, Green Curry Paste, Jasmine Rice, Thai Red Curry, Napa Kimchi, Smoked Marcona Almonda, Micro Gilantro

SSAMJANG MARINATED RIBEYE* (gf)

Local Wyoming Ribeye, Beef Tallow Sweet Potato Puree, Spicy Korean Radish Salad, General Tso Steak Sauce, BBO Ramen Seasoning

TRUFFLE PASTA

House Made Pasta, Truffle Cream Sauce, Arugula, Local Mushrooms, Shaved Peconno, Perfect Egg*

DESSERT

JACKSON DONUT HOLES

Blackberry Compote, Vanilla Anglaise, Coffee Sauce



SERVING LOCALLY SOURCED PRODUCTS.

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STARTER

BRUSSELS SPROUTS

White Balsamic Vinaigrette, Shaved Pecorino, Dried Cranberries, Pepitas

SALAD

MIXED GREEN SALAD (gf)

Mixed Greens, Tomatoes, Roasted Corn, Cucumber, Honey Vinaigrette, Herb Goat Cheese

ENTRÉE

(Choice of one)

CURRIED RAINBOW TROUT

Poblano & Bamboo Shoot Stuffed Grilled Trout. Green Curry Paste, Jasmine Rice, Thal Red Curry, Napa Kimchi. Smoked Marcona Almonds, Micro Citaniro

SSAMJANG MARINATED RIBEYE* (gf)

Local Wyoming Ribeye, Beef Tallow Sweet Potato Puree, Sploy Korean Radish Salad, General Tso Steak Sauce, BBO Ramen Seasoning

TRUFFLE PASTA

House Made Pasta, Truffle Cream Sauce, Local Mushrooms, Arugula, Shayed Pecorino Porfect Egg*

FRIED CHICKEN

Buttermilk Chicken, Three Cheese Mornay, Cavatappi Noodles, House Made Hot Sauce, Honey-Pepper, Pickled Reid Onlon, Fresno Peppers

House Made Hot Sauce on Request

DESSERT

JACKSON DONUT HOLES

Blackberry Compote, Varvita Anglaise, Coffee Sauce



SERVING LOCALLY SOURCED PRODUCTS

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MENU

STARTER

BRUSSELS SPROUTS
White Balsamic Vinaigrette, Shaved Pecorino,
Dried Cranberries, Pepitas

PORK BUNS

Braised Pork Belly, House Made Bao Bun, Kimchi, Pickled Fresno Chiles

SALAD

MIXED GREEN SALAD (g)

Mixed Greens, Tomatoes, Roaated Corn, Cucumber; Honey Vinaigrette, Herb Goal Cheese

ENTRÉE

(Choice of one)

CURRIED RAINBOW TROUT

Poblano & Bamboo Shoot Stuffed Grilled Trout, Green Curry, Jasmine Rice, Thai Red Curry, Napa Kimchi, Smoked Marcona Almonds, Micro Cilantro

SSAMJANG MARINATED RIBEYE* (of)

Local Wyoming Ribeye, Beef Tallow Sweet Potato Puree, Spicy Korean Radish Salad, General Tso Steak Sauce, BBQ Ramen Seasoning

TRUFFLE PASTA

House Made Pasta, Truffle Cream Sauce, Arugula, Local Mushrooms, Shaved Pecorino, Perfect Egg*

FRIED CHICKEN

Buttermilk Chicken, Three Cheese Mornay, Cavalappi Noodles, Honey-Pepper, Pickled Red Onion,

Fresno Peppers House Made Hot Sauce on Request

PORK RIBEYE

Jálapeno & Citantro Marinade, Creamy Israell Couscous, Spring Onlon, Miso Butter, Roasted Com Salsa, Hoisin Pork Glaze, Pickled Blueberries

DESSERT

JACKSON DONUT HOLES

Blackberry Compote, Vanilla Anglaise, Coffee Sauce



SERVING LOCALLY SOURCED PRODUCTS

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