## FOOD&WINE

## 100 Hours in Jackson, Wyoming: Where to Eat, Drink and Play Like a Local

From burgers and sloshies (Jackson's aprés ski drink of choice) to tapas and champagne, here's how to navigate this resort town's restaurant scene.

MARY HOLLAND February 19, 2019

Comparing European and American ski culture is like comparing groomed green slopes with backcountry terrain. In America, a ski vacation is about the skiing and the skiing alone; daily cafeteria lunches of <u>burgers</u>, fries, soups and beers will do. In Europe, a ski resort experience is also about the mountain top lunches (fondue?) and, most importantly, the aprés ski (Aperol spritz?). But there's at least one American ski resort town that is *as* concerned about the dining and aprés ski as it is about the skiing.

"The people who live in Jackson demand good quality," says Sam Johnson, coowner of Teton Thai in Teton Village at the base of Jackson Hole Mountain
Resort. A town that attracts year-round tourists (thanks to its close proximity to
Grand Teton and Yellowstone National Park), visitors to Jackson are a lot more
discerning than the average ski vacationer. "In the past ten years, food and drink
has become part of the village scene," according to Gavin Fine, of Fine Dining
Restaurant Group, which owns some of the area's celebrated restaurants.

"Jackson has done a good job at attracting people who want an experience
beyond skiing." Although the food and aprés scenes have evolved immensely in
the past decade, it's not all fancy dining and fine wines, and there are still local
haunts that serve the perfect post-ski beer, biscuit or burger. Here's where to go
to experience the best of both worlds.

## **Bodega**

Most people mistake Bodega for a typical gas station and adjoining shop. While it is both of these things, it's also the coolest aprés ski joint in Teton Village. Come 4 p.m. (when the ski lifts close), the shop floods with thirsty locals in search of their first post-ski drink. The beverage of choice? The sloshy, a frozen cocktail that has become Jackson's most iconic aprés drink. On the menu, there's a good rotation of flavors like the WuTang Cran with peach schnapps, cranberry and whisky or the zingy Dark and Stormy with vodka, ginger and lime. Aprés-skiiers can also pick up local beers (which can be consumed in the bodega), bottles of wine to-go and countless locally-made snacks, from jerky to fancy frozen pizzas and ice cream. A short walk away are the swanky Italian restos, Bar Enoteca and Il Villaggio Osteria (also owned by Fine Foods), which offer up more substantial meals (pizzas, pastas and small bites). (3200 W McCollister Dr, Teton Village, WY 83025; (307) 200-4666)

## Bin 22



Carrie Patterson

Most people enjoy a cocktail or pint of beer as an après drink, but at Bin 22, wine is pretty much the order of the evening (although you can get cocktails and beer on tap too). Hidden behind a bodega and wine store in downtown Jackson, Bin 22 stocks a selection of Italian wines by the glass (or bottle) and Mediterranean tapas like charred octopus, salumi, patatas bravas and crostini with whipped ricotta. It's the perfect antidote to one too many meals of nachos and sloshies. (200 W Broadway, Jackson, WY 83001; (307) 739-9463)