



Best Pint of Locally Brewed Beer

Gold: Rhombus IPA – Q Roadhouse & Brewing Co.

Best Local Food or Drink Producer

Gold: Q Roadhouse & Brewing Co.

Best Italian Restaurant

Gold: Il Villaggio Osteria

Best Chef

Silver: Jesse Rezin & Matty Melehes – Q Roadhouse & Brewing Co.

Best Wait Staff

Silver: Rendezvous Bistro

Best Bartender

Silver: Patrick (Paco) Thornberry – Q Roadhouse & Brewing Co.

Best Boss

Silver: Gavin Fine

Best Brewing Company

Bronze: Q Roadhouse & Brewing Co.

Best Place to Après

Bronze: Q Roadhouse & Brewing Co.

Best Happy Hour

Bronze: Q Roadhouse & Brewing Co.

Best Breakfast Burrito

Bronze: Bodega

Best Restaurant

Bronze: Rendezvous Bistro

Best BBQ

Bronze: Q Roadhouse & Brewing Co.

Best Boss

Bronze: Park Dunn-Morrison

Editors' Choice

Best New Buzz

Sloshies at Bodega



Many of us have developed an obsession for sloshies, some might say we've even begun to crave them. Refreshing and thirst quenching, especially in the summer, they are dubbed "not your average frozen drink," and are now a necessity for any river trip. There are a few different locales to imbibe on sloshie heaven these days. Liquor Down South is a logical stop for a pinã colada, margarita or a huckleberry vodka sloshie. Creekside Market, serving up Greyhounds and the Gros Ventre Slide – Kahlua, Baileys and vodka – also has a deli to devour a fat sandwich beside your sloshie. But this winter, we learned that frozen alcoholic beverages are well-suited to mountain activities, too. Enter Bodega, the newest sloshie station located in Teton Village that also doubles as a small grocer, homemade sausage haven, liquor store and veritable après spot.

Bodega's headiest flavor yet, the "Trendy Bitch," is a mix of whiskey and orange Fanta. It takes the title of best new sloshie in town, and the ever-popular Greyhound keeps locals and tourists satiated. The picnic tables outside Bodega have become a local's favorite for lounging in the sun and the snow.

Not to be mistaken for a smoothie, Bodega sloshies are to be enjoyed no matter the season or reason. We look forward to the next flavor coming soon from our Bodega sloshie architects.

– Jessica Flammang