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Wyoming isn't known for its adventurous cuisine.

Yes, we've got flavorful steaks, unique diners and tasty ethnic food. But finding restaurants that push the culinary envelope can be a challenge.

They do exist, however. Some are experimenting with unique dishes such as grilled octopus or lentil loaf, while others are putting their spin on American classics, such as a smoked bacon grilled cheese sandwich on sourdough.

Here are six restaurants to try if you're taste buds are looking for something new:

Bin22

200 W. Broadway in Jackson

What is it: Bin22 is a small wine and tapas bar a couple of blocks from downtown Jackson. It serves wine by the glass and also features craft beer brewed in-house. The restaurant opened in 2012 and features a community style environment great for sharing.

"Everything we do, we want to focus on fresh and uncomplicated, excellent food," said Kendra Alessandro, director of communications for Fine Dining Restaurant Group.

Most popular menu item: House pulled mozzarella, prepared in a variety of ways.

Most distinctive menu item: Grilled octopus.