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Yuta, meaning “mountain top” in Ute, delivers a regional cuisine based on the cultures that historically inhabited this area. The collaboration of chef and farmer create a produce-driven menu, sourced locally or grown on property. The wood-burning hearth adds another level of flavor.

bar food

parmesan crusted brussel sprouts	20
miso-honey lemon butter, lemon cheek, calabrian peppers	
salty pretzel sticks	15
local beer cheese sauce, paprika, herb grain mustard	
ranch spiced maitake mushrooms	20
creamy cashew buffalo butter, lemon cheek, gremolata	
buffalo wings	20
blue cheese dip	
spicy chicken empanadas	22
jalapeño, roasted bell pepper sauce, chipotle aioli	
guacamole & tuna	25
smashed avocado, sesame crusted tuna, tortilla chips	
gracie’s seasonal salad	24
gracie's seasonal vegetables, poppy seed dressing	
<i>*add salmon, add steak \$18, add white anchovies \$3</i>	
pizzas	27
°blue sky pizza	
sausage, pepperoni, marinara, fresh mozzarella	
°gracies’s pizza	
pickled gracie’s vegetables, mushrooms,	
arugula, fromage blanc, blue cheese	
blue sky sliders	28
wagyu patty, fry sauce, cheddar cheese, french fries, pickles	
<i>add avocado \$4 add bacon \$3</i>	
charcuterie & cheese plate	34
three charcuterie selections, copper caputo cheddar,	
kumquat bleu, tony’s flowers, grain mustard,	
castelveltrano olives, house made chutney, crackers	
roasted japanese eggplant	29
miso butter, baba ghanoush, summer vegetables, crackers	
crispy halibut and chips	43
malt vinegar, lemon, mustard-pickle dip	
chicken breast	43
dutchess potatoes, broccoli herb butter, chicken jus	
wagyu NY strip	53
chimichurri, fries	

Executive Chef Guillermo Tellez

*We are required to inform you by the Utah state food code that consuming raw or undercooked meats, poultry and seafood, and shellfish or eggs may increase your risk of food borne illness.

For your convenience, a 20% gratuity will be added to all parties.