

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.

to start

miso butternut squash soup 22
mushroom cream, roasted mushrooms

gracie’s seasonal salad 24
seasonal vegetables, honey sherry vinaigrette

kale caesar salad 24
chipotle caesar dressing, herb bread crumbs

Shaved parmesan cheese, white anchovies

**add chicken, salmon \$16, add steak \$18 add white anchovies \$3*

pizzas

blue sky pizza 27
sausage, peperoni, marinara, fresh mozzarella

gracie’s pizza 27
pickled gracie’s vegetables, mushrooms
arugula, fromage blanc, blue cheese

sandwiches

blue sky smash burger* 28
6oz wagyu patty, lettuce, tomato, caramelized onions, fry sauce,
cheddar cheese, french fries, pickles
add avocado \$4 | add bacon \$3

blue sky vegetable burger 27
burger sauce, cheddar cheese, avocado, lettuce, tomato,
onion, tomato jam, sweet potato fries

fried chicken sandwich 28
shredded lettuce, tomato, bubbies pickles, buttermilk mayonnaise
add avocado \$4 | add bacon \$3

entrees

roasted japanese eggplant 29
miso butter, baba ghanoush, summer vegetables, crackers

rigatoni pasta 32
choice of pesto or vodka sauce, grana padano parmesan cheese,
burrata, basil, pinenuts

crispy halibut and chips 43
malt vinegar, lemon, mustard-pickle dip

ny strip steak 43
chimichurri, fries

chicken breast 43
dutchess potatoes, broccoli herb butter chicken jus

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.