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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

<b>blue sky fries</b>	<b>13</b>
black garlic, saffron and truffle aioli	
<b>thai snapper tiradito</b>	<b>26</b>
plums, sweet peppers, avocado, serrano peppers, leche de tigre	
<b>salty pretzel sticks</b>	<b>15</b>
local beer cheese sauce, paprika, herb grain mustard	
<b>ranch spiced maitake mushrooms</b>	<b>20</b>
creamy cashew buffalo butter, lemon cheek, gremolata	
<b>spicy chicken empanadas</b>	<b>22</b>
jalapeño, roasted bell pepper sauce, chipotle aioli	
<b>buffalo wings</b>	<b>20</b>
blue cheese dip	
<b>guacamole &amp; tuna</b>	<b>25</b>
smashed avocado, sesame crusted tuna, tortilla chips	
<b>gracie’s seasonal salad</b>	<b>24</b>
gracie's seasonal vegetables, poppy seed dressing	
<i>*add chicken, salmon, or steak \$18, add white anchovies \$3</i>	
<b>pizzas</b>	<b>27</b>
°blue sky” pizza	
sausage, pepperoni, marinara, fresh mozzarella	
°gracies’s” pizza	
pickled gracie’s vegetables, mushrooms, arugula, fromage blanc, blue cheese	
°honey & hive” pizza	
black garlic honey, serrano ham, goat cheese, arugula	
<b>blue sky sliders</b>	<b>28</b>
wagyu patty, fry sauce, cheddar cheese, french fries, pickles	
<i>add avocado \$4   add bacon \$3</i>	
<b>charcuterie &amp; cheese plate</b>	<b>34</b>
three charcuterie selections, copper caputo cheddar, kumquat bleu, tony’s flowers, grain mustard, castelveltrano olives, house made chutney, crackers	
<b>kale caesar salad</b>	<b>24</b>
chipotle caesar dressing, herb bread crumbs, shaved parmesan cheese, white anchovies	
<i>*add chicken, salmon \$16, add steak \$18 add white anchovies \$3</i>	
<b>crispy halibut and chips</b>	<b>43</b>
malt vinegar, lemon, mustard-pickle dip	
<b>chicken breast</b>	<b>43</b>
dutchess potatoes, broccoli herb butter, chicken jus	
<b>NY strip</b>	<b>43</b>
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.