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to start	
chilled heirloom soup	25
gracie’s heirloom tomato, coriander, sherry, cucumbers	
gracie’s seasonal salad	24
seasonal greens, green goddess, birdseed	
add chicken \$16 / salmon \$21 / add steak \$24 / add anchovies \$3	
avocado gem caesar salad	24
little gem, golden beets, roasted jalapeño caesar, beet breadcrumbs	
add chicken \$16 / salmon \$21 / add steak \$24 / add anchovies \$3	
guacamole & tuna	25
smashed avocado, sesame crusted tuna, tortilla chips	
short rib empanadas	25
chimichurri rojo, chipotle aioli	
blue sky wings	20
your choice of:	
°black garlic, tamarind, sesame, yuzu crema and 7up pickles	
°bourbon buffalo and blue cheese	
entrees	
flat bread	30
lamb, goat cheese, mission fig	
blue sky smash burger *	28
6oz wagyu patty, grilled onions, heirloom tomato, secret sauce, cheddar cheese, french fries, pickle	
add avocado \$4 / add bacon \$3	
vegetarian option available	
fried chicken sandwich	32
asian pear, gochujang, fennel, french fries	
add avocado \$4	
pappardelle	38
arriabbiata, ratatouille, parmesan crumble	
fish and chips	43
malt vinegar, lemon, mustard-pickle dip	
ny strip steak	43
chimichurri, french fries	
chicken breast	43
duchess 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 foodborne illness.

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