

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

Y

pretzel braid 8
hatch chile cheese sauce

plant burger 25
avocado, sprouts, chipotle-tahini sauce, sweet potato bun, french fries
add cheese \$2 | add bacon \$3

U

blue sky burger 25
double patty, short rib blend, LTO, comeback sauce, french fries
add cheese \$2 | add avocado \$4 | add bacon \$3

maple habanero wings 16
shishito, lemon aioli

T

squash blossom pizza 23
nettle, ricotta, lemon zest, chili flakes

roasted mushroom coca 25
brie, apricot bechamel, figs, pickled shallots, arugula

local artisanal cheeses 21
fresh & dried fruit, marcona almonds, membrillo, crackers

A

charcuterie plate 26
cured meats, grain mustard, housemade chutney
pickled vegetables, crackers

executive chef galen zamorra

*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.