

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

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tuna tartar	18
lettuce cups, avocado puree, pickled onions	
chopped gem lettuce	23
chicken, bacon, blue cheese, avocado, mustard vinaigrette	
<i>*add salmon, add steak \$18, add white anchovies \$3</i>	
pretzel	14
smoked cheddar cheese sauce, paprika	
buffalo wings	20
shishito peppers, blue cheese ranch	
tempura maitake mushrooms	20
kimchi tartar, lemon cheek, togarashi	
birria taco	20
cotija cheese, cilantro, pickled onions	
brussel sprouts	20
miso, lemon butter, lemon cheek, togarashi	
pizzas	27
°blue sky pizza	
sausage, peperoni, marinara	
°gracies’s pizza	
pickled delicata squash, butternut squash	
mascarpone, braised kale	
blue sky smash burger	28
7 oz wagyu patty, LTO, kimchi tartar, kibbeh,	
swiss, cheddar, french fries, bubbies pickles	
<i>add avocado \$4 add bacon \$3</i>	
local artisanal cheeses	25
fresh & dried fruit, marcona almonds, housemade	
chutney, crackers	
charcuterie plate	28
cured meats, grain mustard, housemade chutney	
pickled vegetables, crackers	
ny strip	43
chimichurri, fries	
seared sea trout	43
smoked pepper nage, blistered shishito peppers	
marble potatoes, compressed kale	
chicken breast	43
brown butter mashed potatoes, seared sunchokes,	
chicken jus	

Executive Chef Jason Franey
Executive Sous Chef Sean Maloney

*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.