

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

**little gem gratin** 19  
parmesan focaccia crust, anchovy relish, poached egg  
\*add salmon or chicken \$16, add steak \$18

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

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

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**maple habanero wings** 16  
sweet pepper, lemon aioli

**spinach pizza** 23  
broccoli rabe, ricotta, lemon zest, chili flakes

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

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

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

\*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.