

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

tuna tartar 18
lettuce cups, avocado puree, pickled onions

chopped gem lettuce 23
chicken, bacon, blue cheese, avocado, mustard vinaigrette
**add salmon, add steak \$18, add white anchovies \$3*

pretzel 14
smoked cheddar cheese sauce, paprika

buffalo wings 20
shishito peppers, blue cheese ranch

tempura maitake mushrooms 20
kimchi tartar, lemon cheek, togarashi

brussel sprouts 20
miso, lemon butter, lemon cheek, togarashi

papas bravas 20
garlic yogurt

pizzas 22

°blue sky pizza
sausage, peperoni, marinara

°gracies’s pizza
pickled 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
add avocado \$4 | add bacon \$3

local artisanal cheeses 25
fresh & dried fruit, marcona almonds, housemade
chutney, crackers

charcuterie plate 28
cured meats, grain mustard, housemade chutney
pickled vegetables, crackers

cauliflower 29
cauliflower puree, black garlic chimichurri

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

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In the Kitchen
Chef Sean Maloney/Efrain Lopez / Jason Mares

*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.