

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 8
beer cheese sauce

gracies greens 21
shaved zucchini, pomegranate, kalamata crumble, serrano ham, mango-coconut dressing

tempura maitake mushrooms 18
kimchi tartar, lemon cheek, togarashi

U

maple buffalo wings 16
shishito peppers, lemon aioli

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

black bean miso burger 25
smoked mango raita, grilled eggplant, provolone cheese avocado, sweet potato fries

T

blue sky smash burger 25
7 oz patty, short rib blend, LTO, kimchi tartar, kibbeh, swiss, cheddar, french fries, bubbies pickles
add avocado \$4 | add bacon \$3

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

A

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.