

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

**ginger marinated tuna\*** 26

potato tuile, avocado puree, furikake

**early spring salad** 23

gracie's seasonal vegetables, honey mustard vinaigrette

*\*add salmon, add steak \$18, add white anchovies \$3*

**pretzel** 14

smoked cheddar cheese sauce, paprika

**tempura maitake mushrooms** 20

kimchi tartar, lemon cheek, togarashi

**brussel sprouts** 20

miso, lemon butter, lemon cheek, togarashi

**patatas bravas** 20

spicy romesco, roasted garlic aioli

**pizzas** 27

°blue sky pizza

sausage, peperoni, marinara

°gracies's pizza

spring peas, pea puree, morel mushrooms, arugula, mozzarella

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**blue sky sliders** 28

wagyu patty, LTO, kimchi aioli,

cheddar, french fries, 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

**roasted cauliflower** 29

butter poached leeks, black lentil vinaigrette, chimichurri

**ny strip** 43

chimichurri, fries

**seared salmon** 43

smoked pepper nage, blistered shishito peppers

marble potatoes, compressed kale

**chicken breast** 43

brown butter mashed potatoes, seared sunchoke, chicken jus

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Executive Chef Guillermo Tellez

\*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.