

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 12
beer cheese sauce

gracie's greens 21
tuna tonnato, pickled 6 minute egg, niçoise olives
add white anchovies \$3

tempura maitake mushrooms 18
kimchi tartar, lemon cheek, togarashi

U

maple buffalo wings 18
shishito peppers, lemon aioli

pizzas
mozzarella, ricotta, red sauce 23
spring pea miso, mozzarella, ricotta, spinach, niçoise olives 23
sopresata, confit cippolini, mozzarella, red sauce 25
prosciutto, mushrooms, mozzarella, red sauce 25

T

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

blue sky smash burger 26
7 oz patty, short rib blend, LTO, kimchi tartar, kibbeh,
swiss, cheddar, french fries, bubbies pickles
add avocado \$4 | add bacon \$3

A

fried chicken thigh sandwich 26
spiced dill aioli, smoked cabbage slaw, sweet potato fries
bubbies pickles
add avocado \$4 | add bacon \$3

local artisanal cheeses 23
fresh & dried fruit, marcona almonds, membrillo, crackers

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

Executive Chef Jason Franey

Chef de Cuisine Emilio Camara

*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.