

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

deviled eggs 18
 quail egg filling, smoked cheddar, pickled mustard seed, crispy shallots, chives

chopped gem lettuce 23
 pickled 6 minute egg, niçoise olives
add white anchovies \$3

pretzel 14
 smoked cheddar cheese sauce

tempura maitake mushrooms 20
 kimchi tartar, lemon cheek, togarashi

buffalo wings 20
 shishito peppers, blue cheese ranch

truffle pâté 22
 sourdough, pickled chanterelle, gracie's frisée, truffle vinaigrette

U

pizzas
 mozzarella, ricotta, mushroom bolognese sauce 25
 spring pea miso, mozzarella, ricotta, spinach, niçoise olives 25
 sopresata, confit cippolini, mozzarella, mushroom bolognese sauce 27
 prosciutto, mushrooms, mozzarella, mushroom bolognese sauce 27

T

black bean miso burger 27
 smoked mango raita, grilled eggplant, provolone cheese avocado, bubbies pickles, sweet potato fries

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

A

fried chicken thigh sandwich 28
 spiced dill aioli, smoked cabbage slaw, sweet potato 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

smoked boneless half mary's chicken 48
 warm german potato salad

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.