

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

mango leche de tigre marinated tuna 31

avocado puree, shallots, furikake, radishes, sweet peppers

gracie's seasonal salad 24

gracie's seasonal vegetables, honey mustard vinaigrette

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

salty pretzel sticks 15

local beer cheese sauce, paprika, herb grain mustard

ranch spiced maitake mushrooms 20

creamy cashew buffalo butter, lemon cheek, gremolata

parmesan crusted brussel sprouts 20

miso-honey lemon butter, lemon cheek, calabrian peppers

patatas bravas 20

spicy romesco, roasted garlic aioli

crispy flat bread 20

goat cheese, fresh herbs, spicy honey

pizzas 27

°blue sky pizza

sausage, peperoni, marinara, fresh mozzarella

°gracies's pizza

spring peas, pea puree, asparagus, mushrooms, arugula, fresh mozzarella

blue sky sliders 28

wagyu patty, mustard aioli,

cheddar cheese, french fries, pickles

add avocado \$4 | add bacon \$3

buffalo wings 20

blue cheese dip

cheese plate 28

copper caputo cheddar, kumquat bleu , tony's flowers,

grain mustard, house made chutney, crackers

roasted japanese eggplant 29

miso butter, baba ghanoush, summer vegetables, crackers

wagyu NY strip 53

chimichurri, fries

crispy halibut and chips 43

malt vinegar, lemon, mustard-pickle dip

chicken breast 43

dutchess potatoes, broccoli herb butter, 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.