

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.

breakfast

Y

signature blue sky pastries 18
baked in house daily, house made jams

acai bowl 16
acai-yogurt blend, granola, fresh fruit, shredded coconut

overnight oatmeal brulé 17
chocolate yogurt, mix berries, cinnamon, toasted almonds

egg white frittata 24
mushroom, onion, tomato, spinach, feta cheese

gracie’s breakfast 24
two eggs any style, tomato, asparagus, peas, avocado, mix greens
green goddess dressing

build your own omelet* 24
ham, tomato, spinach, mushroom, bacon, game sausage,
cheddar cheese

eggs benedict 28
dill hollandaise sauce, cured salmon, gracie’s farm mixed greens,
lemon-shallot vinaigrette

egg sandwich* 22
fried egg, aged cheddar, tomato jam, arugula, spicy mayo, slice tomato
hashbrown
**choice of taylor ham, wild game sausage or smoked bacon*

U

crushed avocado toast 20
cowboy caviar, arugula, fried farm egg, toasted sourdough, salsa macha
**add smoked bacon 3*

chilaquiles 20
salsa roja, queso fresco, onion, avocado, 2 eggs any style
crispy corn tortillas
**add steak 8*

T

steak & eggs bowl 30
steak, 2 eggs any style, parmesan, gracie’s vegetables

lemon ricotta pancakes 22
house made ricotta cheese, vanilla, lemon, apple butter

french toast 24
berries, rum caramel, tahitian vanilla cream, powdered sugar

roasted apple pancake 23
caramelized apples, cinnamon, lemon, powder sugar

A

sides 7
bacon*
hashbrown
fresh fruit
spinach
toast & housemade jam

beverages *add cbd to smoothie* 6

smoothie blend 14

simple chocolate frozen bananas, cacao powder, almond milk, dates, cinnamon

fresh green pressed juice of the day 14

summer vegetable carrot, apple, celery, orange, beets, ginger, agave, crushed ice

fresh juices orange, grapefruit, cranberry, apple 8

hugo coffee “black paw” french press 14
dark chocolate, spice, burnt sugar

hugo coffee “roll over breakfast blend” drip 6
maple, milk chocolate, nuts

ikaati tea 8
earl grey, green tea, black/english breakfast, jasmine
herbal, and white tea

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.