

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

signature blue sky pastries 18

baked in house daily, house made jams

roasted peaches and cream pan-cake 22

lemon syrup, powdered sugar

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

housemade everything bagel egg sandwich* 22

scrambled egg, aged cheddar, tomato jam, arugula, chipotle aioli,
hashbrown

**choice of taylor ham or smoked bacon*

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*

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

sides 7

bacon*
hashbrown
chicken apple sausage

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

berry banana frozen bananas, greek yogurt, mixed berries

fresh juices orange, grapefruit, cranberry, apple 8

fresh green pressed juice of the day 14

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

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.