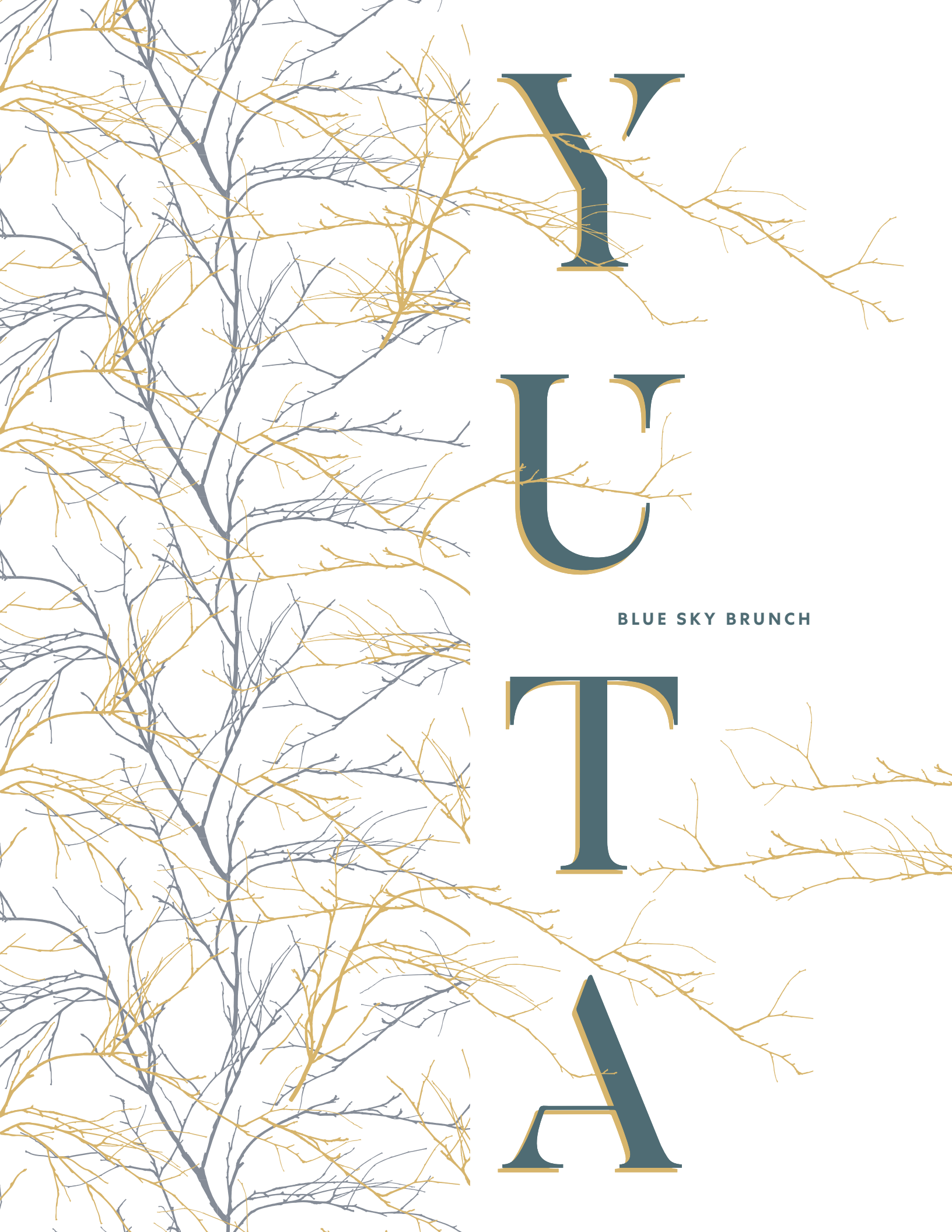




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BLUE SKY BRUNCH

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## BLUE SKY BRUNCH *at* YUTA

11:00 AM – 2:30 PM

### APPETIZERS

|                                                                        |    |
|------------------------------------------------------------------------|----|
| <b>Freshly Baked Treats from our Ovens to Share</b>                    | 17 |
| pastries, sweets, & breads served with blue sky jam & butter           |    |
| <b>Fresh Fruit</b>                                                     | 14 |
| seasonal fruit                                                         |    |
| <b>Overnight Oats</b>                                                  | 16 |
| chocolate yogurt, mix berries, puffed quinoa<br>cinnamon whipped cream |    |
| <b>Peach Gazpacho</b>                                                  | 20 |
| peaches, croutons, nectarine                                           |    |
| <b>Beets</b>                                                           | 21 |
| whipped burrata, dukkah                                                |    |
| <b>Chopped Baby Gem</b>                                                | 23 |
| pickled 6 minute egg, herb bread crumb,<br>nicoise olives              |    |
| <b>Avocado Toast</b>                                                   | 17 |
| avocado puree, pear butter, pickled pears                              |    |

### MAIN

|                                                                                             |    |
|---------------------------------------------------------------------------------------------|----|
| <b>Croque Madame</b>                                                                        | 26 |
| gruyere cheese, two eggs, mornay sauce<br>broccoli pesto                                    |    |
| <b>Taylor Ham &amp; Cheese Sandwich</b>                                                     | 20 |
| cheddar cheese, fried eggs, smoked ketchup                                                  |    |
| <b>NY Strip 10oz Steak</b>                                                                  | 43 |
| chimichurri, fries                                                                          |    |
| <b>Ricotta Pancakes</b>                                                                     | 20 |
| raspberry sauce, fresh berries, lime zest<br>whipped devonshire cream                       |    |
| <b>Gracie's Breakfast</b>                                                                   | 26 |
| two eggs any style, sliced tomato, avocado<br>gracie's mixed greens, green goddess dressing |    |
| <b>Ranch Breakfast</b>                                                                      | 26 |
| two eggs any style, chicken apple sausage<br>pork belly, pork sausage                       |    |

### BRUNCH COCKTAILS

|                    |                                                                                |
|--------------------|--------------------------------------------------------------------------------|
| <b>Bloody Mary</b> | vodka, tomatos, chipotle sriracha, old bay. 19                                 |
| <b>Carajillo</b>   | espresso, licor 43. 18                                                         |
| <b>Sage Derby</b>  | buffalo trace, grapefruit, honey sage syrup. 19                                |
| <b>Alpenglow</b>   | Gray Whale gin shaken with elderflower,<br>grapefruit, and aromatized wine. 20 |

### BUBBLES BY THE GLASS

|                        |                               |
|------------------------|-------------------------------|
| <b>Sparkling</b>       | Roederer Estate Brut Rose. 30 |
| <b>Sparkling</b>       | Scramberg Blanc de Blancs. 35 |
| <b>Prosecco</b>        | Zonin. 18                     |
| <b>Sparkling cider</b> | Stem Chili Guava. 7           |

### BUBBLES BY THE BOTTLE

|                  |                                   |
|------------------|-----------------------------------|
| <b>Champagne</b> | Ayala Brut Majeur. 150            |
| <b>Champagne</b> | Nicolas Feuillate Brut. 135       |
| <b>Champagne</b> | Ruinart Blanc de Blancs. 235      |
| <b>Prosecco</b>  | Borgo Molino Millesimato Brut. 75 |
| <b>Sparkling</b> | Domaine Carneros Brut. 110        |
| <b>Sparkling</b> | Gloria Ferrer Blanc de Noirs. 80  |

### ALES

|                                |                    |
|--------------------------------|--------------------|
| <b>Ghost Rider White IPA</b>   | Salt Lake City. 7  |
| <b>TF Ferda IPA</b>            | Salt Lake City. 9  |
| <b>Offset Dopo IPA</b>         | Park City. 8       |
| <b>TF Gracie's Horse Thief</b> | Salt Lake City. 14 |

### LAGERS

|                              |                    |
|------------------------------|--------------------|
| <b>Stella</b>                | Belgium. 8         |
| <b>Pacifico</b>              | Mexico. 6          |
| <b>TF Wicked Sea Party</b>   | Salt Lake City. 10 |
| <b>TF Granary Kellerbier</b> | Salt Lake City. 8  |

### STOUTS

|                                    |               |
|------------------------------------|---------------|
| <b>Offset Coffee Oatmeal Stout</b> | Park City. 10 |
|------------------------------------|---------------|