

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.

to start

parsnip pear soup 20

pickled pears, truffle oil, croutons apple

gracie’s beet salad 22

whipped burrata, ruby red grapefruit, dukkah

kale caesar salad 24

chipotle caesar dressing, egg yolk, herb bread crumbs
cotija cheese, white anchovies

**add chicken \$16, add steak \$18*

chopped gem lettuce 23

chicken, bacon, blue cheese, mustard vinaigrette

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

pizzas

blue sky pizza 27

sausage, peperoni, marinara

gracies’s pizza 27

pickled delicata squash, butternut squash
mascarpone, braised kale

sandwiches

blue sky smash burger* 28

7 oz wagyu patty, LTO, kimchi tartar, kibbeh,
swiss, cheddar, french fries, bobbies pickles

add avocado \$4 | add bacon \$3

black bean miso burger 27

smoked mango raita, grilled eggplant, provolone cheese
avocado, braised red onion, sprouts, sweet potato fries

fried chicken thigh sandwich 28

spiced dill aioli, smoked cabbage slaw, sweet potato fries
bobbies pickles

add avocado \$4 | add bacon \$3

entrees

rigatoni 32

mushroom bolognese, burrata, basil

gnocchi 32

broccoli pesto cream sauce, parmesan, charred broccolini

seared salmon 43

smoked pepper nage, blistered shishito peppers
marble potatoes, compressed kale

ny strip steak 43

chimichurri, fries

chicken breast 43

Brown butter mashed potatoes, seared sunchokes,
chicken jus

Executive Chef Jason Franey
Executive Sous Chef Sean Maloney

*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.