

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

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*

early spring salad 23
gracie’s seasonal vegetables, honey mustard vinaigrette
**add salmon, add steak \$18, add white anchovies \$3*

pizzas

blue sky pizza 27
sausage, peperoni, marinara

gracie’s pizza 27
spring peas, pea puree, morel mushrooms,
arugula, mozzarella

sandwiches

blue sky smash burger* 28
7 oz wagyu patty, LTO, kimchi tartar, kibbeh,
swiss, cheddar, french fries, bubbies pickles
add avocado \$4 | add bacon \$3

black bean miso burger 27
smoked mango raita, grilled eggplant, provolone cheese
avocado, braised red onion, sweet potato fries

fried chicken thigh sandwich 28
spiced dill aioli, smoked cabbage slaw, sweet potato fries
bubbies pickles
add avocado \$4 | add bacon \$3

entrees

cauliflower 29
cauliflower puree, black garlic chimichurri

rigatoni 32
mushroom bolognese, burrata, basil

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 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.