

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

- chilled cucumber yogurt soup** 22
 pickled vegetables, almonds, mint-lemon cream
- gracie’s seasonal salad** 24
 seasonal vegetables, honey sherry vinaigrette
- kale caesar salad** 24
 chipotle caesar dressing, herb bread crumbs
 Shaved parmesan cheese, white anchovies
 *add chicken \$16, add steak \$18
 *add salmon, add steak \$18, add white anchovies \$3

pizzas

- blue sky pizza** 27
 sausage, peperoni, marinara, fresh mozzarella
- gracie’s pizza** 27
 spring peas, pea puree, asparagus, chanterelle mushrooms
 arugula, fresh mozzarella

sandwiches

- blue sky smash burger*** 28
 6oz wagyu patty, lettuce, tomato, caramelized onions, fry sauce,
 gruyere, french fries, pickles
 add avocado \$4 | add bacon \$3
- blue sky vegetable burger** 27
 burger sauce, cheddar cheese, avocado, lettuce, tomato,
 onion, tomato jam, sweet potato fries
- fried chicken sandwich** 28
 shredded lettuce, tomato, bubbies pickles, buttermilk mayonnaise
 add avocado \$4 | add bacon \$3

entrees

- roasted japanese eggplant** 29
 miso butter, baba ghanoush, summer vegetables, crackers
- rigatoni a la vodka** 32
 grana padano parmesan cheese, burrata, basil
- crispy halibut and chips** 43
 malt vinegar, lemon, mustard-pickle dip
- ny strip steak** 43
 chimichurri, fries
- chicken breast** 43
 dutchess potatoes, broccoli herb butter 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.