

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

**everything hawaiian bread** 8  
lodge cultured butter

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## soup / salads

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

**strawberry gazpacho** 18  
concentrated strawberries, croutons, strawberry mint

**peas & carrots** 19  
whipped burrata, dukkah, saba

**chopped gem lettuce** 21  
6 minutes pickled eggs, herb bread crumb, crispy niçoise olive  
*add white anchovies \$3*

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## pizzas

mozzarella, ricotta, red sauce 23

spring pea miso, mozzarella, ricotta, spinach, niçoise olives 23

sopresata, confit cippolini, mozzarella, red sauce 25

prosciutto, mushrooms, mozzarella, red sauce 25

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## entrees

**blue sky smash burger\*** 26  
7 oz patty, short rib blend, LTO, kimchi tartar, kibbeh,  
swiss, cheddar, french fries, bubbies pickles  
*add avocado \$4 | add bacon \$3*

**black bean miso burger** 25  
smoked mango raita, grilled eggplant, provolone cheese  
avocado, braised red onion, sprouts, sweet potato fries

**fried chicken thigh sandwich** 26  
spiced dill aioli, smoked cabbage slaw, sweet potato fries  
bubbies pickles  
*add avocado \$4 | add bacon \$3*

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**steak frites\*** 36  
chimichurri, fries

**Executive Chef Jason Franey**  
**Chef de Cuisine Emilio Camara**

\*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.