

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

Y

everything hawaiian bread 10
lodge cultured butter

peach gazpacho 20
peaches, croutons, nectarine garnish

poke bowl 26
tuna, tomato ponzu mayo, shoyu, edamame
radish, sesame seeds

gracie’s beet salad 22
grapefruit, cherries, pomegranate

baby gem caesar salad 24
chipotle caesar dressing, egg yolk, herb bread crumbs
cotija cheese, white anchovies
**add chicken \$16, add steak \$18*

U

chopped gem lettuce 23
6 minutes pickled eggs, herb bread crumb, crispy niçoise olive
**add chicken \$16, add steak \$18, add white anchovies \$3*

pizzas

mozzarella, ricotta, mushroom bolognese 25

spring pea miso, mozzarella, ricotta, spinach, niçoise olives 25

sopresata, confit cippolini, mozzarella, mushroom bolognese 27

prosciutto, mushrooms, mozzarella, mushroom bolognese 27

T

entrees

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, sprouts, 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

A

rigatoni 32
mushroom bolognese, burrata, basil

flank steak 26
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.