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.

breakfast

signature blue sky pastries 18
baked in house daily, house made jams

acai bowl 16
acai-yogurt blend, granola, fresh fruit, shredded coconut

overnight oatmeal brulé 17
chocolate yogurt, mix berries, cinnamon, toasted almonds

rum caramel banana crepes 22
mixed berries, nutella, powdered sugar

egg white frittata 24
mushroom, onion, tomato, spinach, feta cheese

gracie's breakfast 24
two eggs any style, tomato, asparagus, peas, avocado, mix greens
green goddess dressing

build your own omelet* 24
ham, tomato, spinach, mushroom, bacon, sausage,
cheddar cheese

eggs benedict 28
dill hollandaise sauce, cured salmon, gracie's farm mixed greens,
lemon-shallot vinaigrette

housemade everything bagel egg sandwich* 22
scrambled egg, aged cheddar, tomato jam, arugula, chipotle aioli,
hashbrown
**choice of taylor ham or smoked bacon*

crushed avocado toast 20
cowboy caviar, arugula, fried farm egg, toasted sourdough,
salsa macha **add smoked bacon 3*

chilaquiles 24
pork carnitas, salsa verde, queso fresco, onion, avocado, 2 eggs any style
crispy corn tortillas
**add steak 8*

steak & eggs bowl 30
steak, 2 eggs any style, parmesan, gracie's vegetables

lemon ricotta pancakes 22
house made ricotta cheese, vanilla, lemon, apple butter

french toast 24
berries, rum caramel, tahitian vanilla cream, powdered sugar

sides 7

bacon*
hashbrown
chicken apple sausage
fresh fruit
spinach
toast & housemade jam
cinnamon roll 9

beverages

add cbd to smoothie 6

smoothie blend 14
simple chocolate frozen bananas, cacao powder, oat milk, dates, cinnamon
berry banana frozen bananas, greek yogurt, mixed berries

fresh juices orange, grapefruit, cranberry, apple 8
fresh green pressed juice of the day 14
harvest blend carrot, apple, celery, orange, beets, ginger, agave, crushed ice 14

hugo coffee "black paw" french press 14
dark chocolate, spice, burnt sugar

hugo coffee "roll over breakfast blend" drip 6
maple, milk chocolate, nuts

ikaati tea black, green, herbal, chamomile, rooibos 8

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.

YUTA