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 creates a produce-driven menu, sourced locally or grown on property. The wood-burning hearth adds another level of flavor.

YUTA

bar food

blue sky fries 13
calabrian chili, tarragon, and caramelized onion aioli

brown butter potato churro 20
fried thyme, dill creme fraiche, rouille

short rib empanadas 25
chimichurri rojo, chipotle aioli

blue sky wings 20
your choice of:
˚miso-maple glaze
˚bourbon buffalo and blue cheese

guacamole & tuna 25
smashed avocado, sesame crusted tuna, tortilla chips

gracie’s seasonal salad 24
seasonal greens, green goddess, birdseed
add chicken $16 | salmon $21| add steak $24 | add anchovies $3

avocado gem caesar salad 24
little gem, golden beets, roasted jalapeño caesar,
beet breadcrumbs
add chicken $16 | salmon $21| add steak $24 | add anchovies $3

flatbread 30
lamb, goat cheese, mission fig

blue sky sliders 28
house-ground beef patty, grilled onions, heirloom tomato, secret sauce, cheddar cheese, french fries
add avocado $4 | add bacon $3

charcuterie & cheese plate 34
three charcuterie selections, copper caputo cheddar, kumquat bleu, tony’s flowers, grain mustard, castelveltrano olives, house-made chutney, crackers

Executive Chef Guillermo Tellez

*We are required to inform you by the Utah state food code that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

For your convenience, a 20% gratuity will be added to all parties.