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

blue sky fries	13
black garlic, saffron and truffle aioli	ر۔
chilled corn soup	22
avocado cream, macha oil	
gracie's seasonal salad	24
seasonal vegetables, poppy seed dressing	
kale caesar salad	24
chipotle caesar dressing, herb bread crumbs	
Shaved parmesan cheese, white anchovies	: do
*add chicken, salmon \$16, add steak \$18 add white anchov	ies \$3
pizzas	
blue sky pizza	27
sausage, peperoni, marinara, fresh mozza	
gracie's pizza	27
pickled gracie's vegetables, mushrooms	-
arugula, fromage blanc, blue cheese	
honey & hive pizza	27
black garlic honey, serrano ham, goat ch	eese, arugula
sandwiches	
blue sky smash burger*	28
60z wagyu patty, crispy shallots, tartar sau	ce,
cheddar cheese, french fries, pickles	
add avocado \$4 add bacon \$3	
blue sky vegetable burger burger sauce, cheddar cheese, avocado, lettuc	27
onion, tomato jam, sweet potato fries	e, tomato,
fried chicken sandwich	28
shredded lettuce, tomato, bubbies pickles, bu add avocado \$4 add bacon \$3	ttermilk mayonnaise
peaches & burrata toast	27
utah peaches, burrata, prosciutto, lemon rico	tta, basil
entrees	
king crab cake	42
tomato chutney, currant tomatoes, lemon yo	
crispy tofu	24
gracie's farm purple mustard greens, pea pur	ee, chili oil
rigatoni pasta	32
choice of pesto or vodka sauce, grana padanc burrata, basil, pinenuts	parmesan cneese,
crispy halibut and chips	43
malt vinegar, lemon, mustard-pickle dip	77
ny strip steak	43

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.