

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.

## bar food

Y	<b>tuna</b>	31
	szechuan, ponzu, sesame, hazelnut cream	
	<b>gracie's seasonal salad</b>	24
	gracie's seasonal vegetables, honey mustard vinaigrette	
	<i>*add salmon, add steak \$18, add white anchovies \$3</i>	
	<b>salty pretzel sticks</b>	15
	local beer cheese sauce, paprika, herb grain mustard	
	<b>ranch spiced maitake mushrooms</b>	20
	creamy cashew buffalo butter, lemon cheek, gremolata	
	<b>parmesan crusted brussel sprouts</b>	20
miso-honey lemon butter, lemon cheek, calabrian peppers		
U	<b>patatas bravas</b>	20
	spicy romesco, roasted garlic aioli	
	<b>crispy flat bread</b>	20
	goat cheese, fresh herbs, spicy honey	
T	<b>pizzas</b>	27
	°blue sky pizza	
	sausage, peperoni, marinara, fresh mozzarella	
	°gracies's pizza	
	spring peas, pea puree, asparagus, mushrooms, arugula, fresh mozzarella	
A	<b>blue sky sliders</b>	28
	wagyu patty, mustard aioli, cheddar cheese, french fries, pickles	
	<i>add avocado \$4   add bacon \$3</i>	
<b>buffalo wings</b>	20	
blue cheese dip		
<b>cheese plate</b>	28	
copper caputo cheddar, kumquat bleu , tony's flowers, grain mustard, house made chutney, crackers		
<b>roasted japanese eggplant</b>	29	
miso butter, baba ghanoush, summer vegetables, crackers		
<b>wagyu NY strip</b>	53	
chimichurri, fries		
<b>crispy halibut and chips</b>	43	
malt vinegar, lemon, mustard-pickle dip		
<b>chicken breast</b>	43	
dutchess potatoes, broccoli herb butter, chicken jus		

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.