

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

Y

signature blue sky pastries 17
baked in house daily, house made jams

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

overnight oats 16
chocolate yogurt, mix berries, cinnamon whipped cream, puffed quinoa

egg white frittata 24
mushroom, onion, tomato, spinach, cotija, chicken sausage

gracie's breakfast 24
two eggs any style, sliced tomato, avocado, mixed market greens
green goddess dressing

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

eggs benedict 26
hollandaise sauce, smoked salmon, mixed market greens, buttermilk dressing

egg sandwich* 21
fried egg, aged cheddar, tomato jam, arugula, spicy mayo
**choice of taylor ham, wild game sausage or smoked bacon*

crushed avocado toast 18
seasonal vegetables, arugula, quail eggs, toasted sourdough
**add smoked bacon 3*

chilaquiles 20
salsa roja, queso fresco, onion, avocado, 2 eggs any style
crispy corn tortillas
**add steak 8*

steak & eggs* 28
steak, 2 eggs any style, parmesan, gracie's vegetables

lemon ricotta pancakes 21
housemade ricotta cheese, vanilla, lemon, apple butter

french toast 20
bananas, rum caramel, toasted coconut, powdered sugar

dutch baby 22
poached pear syrup, poached pears, lemon, powdered sugar

U

sides 7

bacon*
chicken apple sausage*
hashbrown

fresh fruit
spinach
toast & housemade jam

T

beverages 6
add cbd to smoothie

smoothie blends 14

tropical greens granny smith apple, spinach, banana, pineapple, pear, agave
coconut milk

chocolate peanut butter banana, gluten free rolled oats, chocolate sauce
peanut butter, oat milk

fresh pressed juice of the day 14

fresh juices orange, grapefruit, cranberry, apple 8

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 8
earl grey, green tea, black/english breakfast, jasmine
herbal, and white tea

A

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.