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to start

watermelon gazpacho	25
compressed melon, cherry tomatoes, cucumbers sweet peppers	
gracie’s seasonal salad	24
seasonal greens, green goddess, birdseed <i>add chicken, salmon \$16 add steak \$18 add anchovies \$3</i>	
kale caesar salad	24
chipotle caesar dressing, herb bread crumbs shaved parmesan cheese <i>add chicken, salmon \$16 add steak \$18 add anchovies \$3</i>	
guacamole & tuna	25
smashed avocado, sesame crusted tuna, tortilla chips	
beef empanadas	22
olives, rosemary, tomato	
thai snapper tiradito	26
plums, sweet peppers, avocado, serrano peppers leche de tigre	
buffalo wings	20
blue cheese dip	

entrees

gracies’s pizza	27
pickled gracie’s vegetables, mushrooms arugula, fromage blanc, blue cheese	
honey & hive pizza	27
black garlic honey, serrano ham, goat cheese arugula	
blue sky smash burger*	28
6oz wagyu patty, crispy shallots, tartar sauce cheddar cheese, french fries, pickles <i>add avocado \$4 add bacon \$3</i> <i>vegetarian option available</i>	
fried chicken sandwich	32
asian pear, gochujang, fennel <i>add avocado \$4</i>	
rigatoni a la vodka	32
grana padano parmesan cheese, burrata, basil	
fish and chips	43
malt vinegar, lemon, mustard-pickle dip	
ny strip steak	43
chimichurri, fries	
chicken breast	43
duchess potatoes, broccoli, herb butter	

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.