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

blue sky fries 13
black garlic, saffron and truffle aioli

red snapper ceviche 26
strawberry, coconut, hibiscus, masa chips

salty pretzel 15
local beer cheese sauce, paprika, herb grain mustard

ranch spiced maitake mushrooms 20
creamy cashew buffalo butter, lemon cheek, gremolata

beef empanadas 22
olives, rosemary, tomato

buffalo wings 20
blue cheese dip

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

gracie’s seasonal salad 24
gracie's seasonal vegetables, poppy seed dressing
**add chicken, salmon, or steak $18, add white anchovies $3*

pizzas 27
- **“blue sky” pizza**
  sausage, pepperoni, marinara, fresh mozzarella
- **“gracies’s” pizza**
  pickled gracie’s vegetables, mushrooms, arugula, fromage blanc, blue cheese
- **“honey & hive” pizza**
  black garlic honey, serrano ham, goat cheese, arugula

blue sky sliders 28
wagyu patty, fry sauce, cheddar cheese, french fries, pickles
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

kale caesar salad 24
chipotle caesar dressing, herb bread crumbs, shaved parmesan cheese
**add chicken, salmon $16, add steak $18 add white anchovies $3*

fish and chips 43
malt vinegar, lemon, mustard-pickle dip

chicken breast 43
dutchess potatoes, broccoli herb butter, chicken jus

NY strip 43
chimichurri, fries

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.