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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

chilled corn soup	22
avocado cream, macha oil	
gracie’s seasonal salad	24
seasonal vegetables, honey sherry vinaigrette	
kale caesar salad	24
chipotle caesar dressing, herb bread crumbs	
shaved parmesan cheese, white anchovies	
<i>*add chicken, salmon \$16, add steak \$18 add white anchovies \$3</i>	
pizzas	
blue sky pizza	27
sausage, peperoni, marinara, fresh mozzarella	
gracie’s pizza	27
pickled gracie’s vegetables, mushrooms	
arugula, fromage blanc, blue cheese	

sandwiches

blue sky burger*	28
6oz wagyu patty, crispy shallots,	
cheddar cheese, french fries, pickles	
<i>add avocado \$4 add bacon \$3</i>	
blue sky vegetable burger	27
burger sauce, cheddar cheese, avocado, lettuce, tomato,	
onion, tomato jam, sweet potato fries	
fried chicken sandwich	28
shredded lettuce, tomato, bubbies pickles, buttermilk mayonnaise	
<i>add avocado \$4 add bacon \$3</i>	

entrees

charred broccolini	27
tzatziki, macha sauce, pickle, pistachio crumbs	
roasted japanese eggplant	29
miso butter, baba ghanoush, summer vegetables, crackers	
rigatoni pasta	32
choice of pesto or vodka sauce, grana padano parmesan cheese,	
burrata, basil, pinenuts	
crispy halibut and chips	43
malt vinegar, lemon, mustard-pickle dip	
ny strip steak	43
chimichurri, fries	
chicken breast	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. For your convenience, a 20% gratuity will be added to all parties.