Y U T A

to start

celery root soup 25
roasted brown butter apples, pepitas

gracie's seasonal salad 24
seasonal greens, green goddess, birdseed
add chicken $16 | salmon $21| add steak $24 | add anchovies $3

avocado gem caesar salad 24
little gem, golden beets, roasted jalapeño caesar, beet breadcrumbs
add chicken $16 | salmon $21| add steak $24 | add anchovies $3

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

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

short rib empanadas 25
chimichurri rojo, chipotle aioli

blue sky wings 20
your choice of:
˚miso-maple glaze
˚bourbon buffalo and blue cheese

entrees

flatbread 30
lamb, goat cheese, mission fig

blue sky smash burger * 28
6oz house-ground beef patty, grilled onions, heirloom tomato, secret sauce, cheddar cheese, french fries
add avocado $4 | add bacon $3
vegetarian option available

fried chicken sandwich 32
asian pear, gochujang, fennel, french fries
add avocado $4

mezzaluna 42
hazelnut, pear, balsamic, brown butter

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

steak frites 43
chimichurri, french fries

chicken breast 43
duchess 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, seafood, shellfish or eggs may increase your risk of foodborne illness.

For your convenience, a 20% gratuity will be added to all parties.