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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.

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	
short rib empanadas	25
chimichurri roja, chipotle aioli	
blue sky wings	20
your choice of:	
black garlic, tamarind, sesame, yuzu crema and 7up pickles	
bourbon buffalo and blue cheese	
guacamole & tuna	25
smashed avocado, sesame crusted tuna, tortilla chips	
gracie’s seasonal salad	24
seasonal greens, green goddess, birdseed	
add chicken \$16 / salmon \$21 / add steak \$24 / add anchovies \$3	
kale caesar salad	24
chipotle caesar dressing, herb bread crumbs,	
shaved parmesan cheese	
add chicken \$16 / salmon \$21 / add steak \$24 / add anchovies \$3	
flat bread	30
lamb, goat cheese, mission fig	
blue sky sliders	28
wagyu patty, fry sauce, cheddar cheese, french fries, pickles	
add avocado \$4 / add bacon \$3	
charcuterie & cheeseplate	34
three charcuterie selections, copper caputo cheddar,	
kumquat bleu, tony’s flowers, grain mustard,	
castelveltrano olives, house made chutney, crackers	
fish and chips	43
malt vinegar, lemon, mustard-pickle dip	
chicken breast	43
duchess 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 foodborne illness.

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