

HIGH WEST



DISTILLERY & SALOON
PARK CITY · UTAH

SAMPLE DINNER MENU

SOUP & SALAD PLATES

Distiller's Grain & Wild Mushroom Soup	6.-
Roasted Tomato Soup - White Oat Whiskey Creme Fraiche	6.-
Bourbon Onion Soup - Caramelized Gruyere	7.-
High West Mixed Greens <i>Shredded Carrots - Diced Cucumbers & Beets - White Whiskey & Chive Vinaigrette</i>	8.-
Winter Frisee & Pear Salad <i>Toasted Walnuts - Crumbled Blue - White Balsamic Vinaigrette</i>	8.-
Warm Spinach & Mache <i>Whiskey Caramelized Chicken Livers - Candied Pecans - Dijon Bacon Vinaigrette</i>	10.-



SMALL PLATES

Slow Roasted Compari Tomatoes <i>Rosemary Crostini - White Oat Whiskey Crème Fraiche</i>	6.-
Melted Mountain Cheese <i>Swiss Raclette - Fingerling Potatoes - House Pickled Vegetables</i>	8.-
Smoked Utah Trout & Grilled Romaine Hearts <i>Caesar Drizzle & Fried Lemons</i>	9.-
Smoked Dry Rubbed Tri Tip With Spicy Slaw <i>House speciality -</i>	11.-
Whiskey Pulled Pork <i>Slow Roasted Berkshire pork - Fried Golden Tomatoes</i>	11.-
Maple Glazed Roasted Duck <i>Distiller's Grain Spatzli - Cherry Whiskey Bordelaise</i>	12.-
Whiskey Cider Braised Short Rib <i>Bourbon Mashed Potatoes & Fried Shallot rings</i>	12.-
Apple Wood Hot House Salmon <i>Wilted Southern Greens - Whiskey Leek Butter Drizzle</i>	12.-
Winter Root Vegetable Sheppard's Pie <i>Wild Mushroom Sauce - Celery Root & Asparagus Top</i>	12.-



LARGE PLATES

Parmesan Chicken Schnitzel <i>Wilted Spinach & Crispy Pancetta</i>	18.-
High West Burger <i>Fresh Ground - Blue & Gruyere - Fried Shallots - Caraway Kaiser Roll</i>	12.-
Seared 5 Spice Ahi <i>Forbidden Black Rice Pilaf - Braised Baby Bok Choy</i>	22.-
Grilled Dry Age Bison Rib Eye <i>Huckleberry Whiskey Sauce - Dusted Frites</i>	26.-
Idaho Elk & Whisked Chanterelle Mushrooms <i>Distiller's Grain Spatzli - White Whiskey Poached Forelle Pears</i>	29.-



SHARED & SIDE PLATES

5 Swiss Cheese Fondue (serves 2 or more) <i>Walnut - Rye Bread - Steamed Tri-Colored Cauliflower</i>	26.-
Still House Mac n' Cheese <i>White Cheddar & Gruyere - White Crumbs & Parmesan</i>	8.-
Yukon Gold Potato & Leek Gratin <i>Soup, Salad & ½ Sandwich du Jour -</i>	6.-
Dusted Fries <i>Hand Cut - Parmesan & Herb Tossed</i>	5.-
Daily Vegetable Plate <i>Hand Cut - Parmesan & Herb Tossed</i>	6.-

Reserve the distiller's private dining room
for a customized whiskey dinner

Available for 10 ppl
\$1,500-

Executive Chef ★ James Dumas



THE HIGH WEST STORY

High West Distillery and Saloon started with David Perkins' passion for whiskey. With a background as a biochemist, David decided to quit his job (at a top pharmaceutical company and one of Fortune Magazine's top 5 companies to work for) to learn the art of distilling from Jim Rutledge, Master Distiller at Four Roses Distillery in Kentucky. He also managed to talk his wife into spending their tenth anniversary working at a distillery on the very romantic, cold, rainy and cloudy island of Islay in Scotland (he made up for that with a nice beach vacation the next year). After navigating Utah's complex liquor licensing process, David opened the High West Distillery in late 2007 to become Utah's first legal distillery since 1870 and begin making a modern day Rocky Mountain Whiskey. Since then, High West has won top accolades and national recognition for its whiskeys and vodka. One High West Whiskey – Rendezvous – had the incredible honor of being named one of Malt Advocates Top 10 Whiskeys of 2008. At \$40, it is the only whiskey on that list that cost less than \$100 a bottle, the rest range up to \$6000! David says this is like an unknown guy from Texas winning the Tour de France.

WHISKEY & FOOD

Pairing whiskey with food is one of the most under-appreciated experiences on the planet Earth!. Just like pairing wine with food, whiskey's flavor notes can combine with and complement a meal for a fun and memorable experience. Just as a chef might add a spice, salt or sugar to bring out the flavors of a particular dish, we think sipping a little whiskey just before a bite can highlight the essence of a particular dish. The predominant notes in most whiskeys are caramel and vanilla- the dishes that pair well with these wonderful flavors are full flavored and hearty. Other whiskeys are light and floral and can pair well with more delicate dishes. Because the world of whiskey is very diverse, we've made some suggestions for the best flavor match between food and drink. We also suggest you drink plenty of water as your are at 7000' and the water quenches your thirst. We hope you enjoy the High West Experience. Cheers!

OUR CHEF

Executive Chef James Dumas brings 25 years of culinary experience to High West Distillery and Saloon. After graduating from the CIA (Culinary Institute of America, Hyde Park) James honed his craft in New York (The River Café), Switzerland (Schweitzerhof, St. Moritz), and Deer Valley (Sai-Sommet, Goldener Hirsch). Fusing classic techniques with seasonal, regional, and artisan ingredients, James offers up nouveau Western fare with many dishes featuring a dash (or two) of our own High West spirits.

THE HISTORY OF THE BUILDINGS

High West's home is listed on the National Register of Historic Places. Both buildings are important examples of Park City's early architecture during the mining period. The house was built in 1914 and is known as the Ellsworth J. Beggs House, the master carpenter who built and made this his home. Beggs was born in Pennsylvania in 1861, and moved to Park City by at least 1889, the year he married a local lady, Eva Jane Lockhart. Eva was active in community activities, and many functions were held in the house. Once the yard hosted a picnic for some 200 people. Beggs was a prominent citizen serving as a city councilman. After Eva died in 1933, Ellsworth sold the house in 1939 to Byron F. Wilde, a banker in town. Beggs died in Pennsylvania in 1946. Burnis and Betty Watts purchased the house in 1974 and lived in it until the City purchased it in 1997.

The horseshoe in High West's logo and on our bottle honors a shoe we found during renovation of the "National Garage" which was originally a livery stable to service the workhorses that pulled the heavy ore carts up to the mines. Beggs rebuilt a smaller livery stable in 1907 for his "Beggs and Buckley Livery". As automobiles became popular, the partners began servicing cars, changing the name to Beggs and Buckley Garage. Local sign painter Roy Fletcher painted the original National Garage sign. Later, when the business became the Sinclair Park Motor, Fletcher painted the sign as well. The garage business operated until 1942. When the Silver King Coalition Mines Company building burned down in 1981, the heat was so intense it melted the paint away from several layers of re-painted signs to what you can see today.