

HIGH WEST



DISTILLERY & SALOON PARK CITY • UTAH

WINTER LUNCH MENU PRESIDENTS WEEK

Soup & Salad Plates

Bourbon Three Onion Soup	9.-
Roasted Roma Tomato & Basil Soup	9.-
Peruvian Pumpkin & Heirloom Squash Soup <i>Roasted Pepita Seeds – Pumpkin Oil – Micro Greens</i>	9.-
Grilled Baby Romaine Caesar Style <i>White Anchovies – Grilled Salmon – add \$7.- Grilled Chicken – add \$5.</i>	10.-
Market Salad <i>Chopped Zoe Farms Greens – Roasted Beets – Watermelon Radishes – Shaved Gold Creek Cheddar – Candied Pecans – Whiskey Balsamic Vinaigrette</i>	11.-
Pan Seared Utah Trout Salad <i>Mountain Valley Rainbow Trout, High Star Farms Greens, Roasted Grape Honey Mead Dijon Vinaigrette & House Made Tartar Sauce</i>	20.-



Small Plates

Melted Mountain Cheese <i>Swiss Raclette – Fingerling Potatoes – House Pickled Vegetables</i>	11.-
Black Angus Dry Rubbed Tri Tip, Spicy Slaw <i>House Specialty – House smoked – High West BBQ Chutney</i>	14.-
Utah Ballard Farms Pulled Pork <i>Slow Roasted 18 hrs – Fried Golden Tomatoes – BBQ Drizzle</i>	14.-
Whiskey Cider Braised Short Rib <i>Mashed Yukon Gold Potatoes & Fried Shallot rings</i>	16.-
Apple Wood Scottish Salmon <i>Wild Loch Duart Salmon smoked to order, Wilted Southern Greens – Whiskey Leek Butter Drizzle</i>	14.-
Black Coffee & Bourbon Glazed Cod <i>Napa Cabbage & Chive Slaw</i>	15.-
Bacon Wrapped Delta Blue Shrimp <i>Grilled with our BBQ Sauce – Mango Habanero Salsa</i>	15.-
Vegetable Small Plate Trio	15.-



Sandwiches

H.W.B.L.T. <i>Apple Wood Smoked Bacon – Whole Wheat Toast – Baby Romaine – Yellow Tomatoes – Sliced Avocado – Served with House Chips & tomato soup</i>	11.-
Grilled Cheese & Heirloom Tomato <i>Gruyere & Gold Creek Farms Smoked Cheddar – Served with Small Market Salad & taste of roasted tomato soup</i>	14.-
High West Burger <i>House ground Organic Niman Ranch Farms Beef – Rolling Hills Ranch Bison – A Proprietary Secret Flavoring – Caramelized Whiskey Onions – House Cheese Blend (Gruyere & Blue) – Fried Shallots – Served On Our House Made Caraway Brioche Roll – House Cured Pickles & Fries</i>	16.-



Saloon Bites

Kentucky Whiskey Beer Cheese <i>Beehive 3 Y.O. Rendezvous Cheddar – Whipped with Beer – Whiskey & Spices – Served with Our House Toasted Pitas & Rye Crisps</i>	12.-
High West Popped Corn <i>Bacon – Bourbon – Cashew – Caramel Popcorn</i>	5.-
Still House Mac n' Cheese <i>White Cheddar & Gruyere – White Crumbs & Parmesan</i>	10.-
Dusted Fries with Parmesan and Herbs <i>Hand Cut – Parmesan & Herb Tossed</i>	6.-
Spiced Marcona Almonds <i>Dusted with Peat Smoked Salt, Brown Sugar & Paprika</i>	5.-

Perfect for Après Ski

House Made Sour Dough Pretzel

6.-

Creamy Dijon Rye Sauce - House Cured Pickles

Shishito Peppers 2 Ways

12.-

Ponzu Roasted - Whiskey Battered

Local Charcuterie & Cheese Board

we partnered with Creminelli Fine Meats and our local artisanal dairy farmers on this perfect whiskey paired shared starter. Creminelli whiskey scented salami, house cured mocetta, HW rabbit pate, cheese du jour, drunken fruit terrine, house pickles, fruit chutney

Small \$18.- (serves 2)

Large \$30.- (serves 4)

Whiskey Cheese Fondue

35.-

five swiss cheeses (gruyere, emmentaler, appenzeller, vacherin, fontina), house baked bread, diced apples, built for two or more



Dessert Shots

\$7.- / 3 for \$18.-

(served in our sippin' glasses)

Butterscotch Budino with Caramel & Sea Salt

Chocolate Whiskey Pudding with Utah Cherries

Vanilla Bean Crème Brûlée Whiskey Float

Shared Desserts

\$12.- each

(\$7.- 1/2 portions)

High West S'mores

featuring local millcreek cocoa roasters chocolate, house made marshmallow & graham crackers

Sour Cherry Wild Berry Cobbler & Ice Cream

High West Grills With

From the White Spot restaurant in Charlottesville VA with a High West spin; grilled cinnamon dusted krispy kreme donuts - Whiskey laced Vanilla Ice Cream

Three Whiskies paired with six Chocolates

At High West we are on a mission to turn people on to whiskey with dessert. Why? Because the two most predominant flavors in whiskey are caramel and vanilla which both come from aging in a charred oak barrel. What goes well with caramel and vanilla? ... dessert, especially chocolate. To turn you on, we have specially paired 3 of our whiskies with six hand-crafted chocolates from our favorite chocolatier, Ruth Kendrick from Ogden, Utah

Key Lime & Meyer Lemon

Paired with High West Silver OMG Pure Rye (0.5oz)

Pomegranate & Mint

Paired with High West Double Rye! (0.5oz)

Beehive Honey & Spiced Pumpkin

Paired with High West Bourye (0.5oz)

\$9.- Chocolates / \$19.50 Chocolate & Whiskey Pairing



Beer of the Month

Red Rock Le Quatre Saison (Utah, 6.2%abv)

9.-

Originating in the farmhouses of Wallonia in the French speaking region of Belgium, Saison (French for "season") was brewed for field workers during the harvest season. Moderately hopped, this refreshing ale boasts a complex style of fruity aroma and flavor, some spiciness and a hint of tartness.

