

## TOURS AT THE DISTILLERY

At our heart, High West is a whiskey company. At the Refectory we are happy to provide complimentary tours of our state of the art distillery. Tours last thirty minutes and are a comprehensive education on High West, the history of whiskey in Utah, and an in-depth explanation on the science of distillation. Tours are available Wednesday through Sunday between the hours of 11:00 A.M.-3:00 P.M. on the hour. Reservations are highly recommended.

## OUR GENERAL STORE

All of our fine spirits and other unique High West merchandise are available for sale in our General Store located off the lobby. Stop on in and grab a bottle to go. And, remember, hootch sold here on Sundays and Holidays!



AGED WHISKEYS	*BTL	VODKA	*BTL
Double Rye!	\$34.99	Vodka 7000'	\$29.99
Rendezvous Rye	\$59.99		
American Prairie Bourbon	\$34.99	<b>BARREL AGED COCKTAILS</b>	
Campfire	\$64.99	36th Vote Manhattan	\$49.99
14 Year Light Whiskey	\$99.99	Boulevardier	\$49.99
Valley Tan	\$49.99		
Midwinter Nights Dram	\$99.99	* Bottles may be purchased in the General Store to go. You can't consume a bottle here in the Distillery, but you sure can take one or more with you!	
Barrel Select			
SILVER WHISKEYS	*BTL		
OMG	\$33.35		
Silver Oat	\$32.99		

## JOIN THE CLUB



park city, ut

Members will receive exclusive information on products, distillery, and saloon, plus early access to new releases and invitations to members-only High West events. Sign up today to stay up to date on High West happenings.

Join at: [highwest.com/whiskey-club](http://highwest.com/whiskey-club)

@drinkhighwest



## DISTILLERY & TASTING ROOM

### HIGH WEST FLIGHTS

#### GRAIN \$17

SILVER OAT (Oat) | VALLEY TAN (Wheat)  
AMERICAN PRAIRIE BOURBON (Corn) | DOUBLE RYE (Rye)  
CAMPFIRE (Barley)

#### RESERVE \$25

VALLEY TAN | 14 YEAR LIGHT WHISKEY  
AMERICAN PRAIRIE BARREL SELECT | YIPPEE-KI-YAY  
BARREL AGED BOULEVARDIER

#### CORE 4 \$14

AMERICAN PRAIRIE BOURBON | DOUBLE RYE!  
RENDEZVOUS RYE | CAMPFIRE

### COCKTAILS

\$14

#### DEAD MAN'S BOOTS

Rendezvous Rye | El Jimador Reposado Tequila | Lime Juice  
Fever Tree Ginger Beer

#### HIGH WEST LEMONADE

Double Rye! or High West 7000' | Spiced Lemonade  
(POM Float with 7000')

#### CLASSIC COCKTAILS

Moscow Mule (High West 7000') | Manhattan (Double Rye!)  
Old Fashioned (Rendezvous Rye)

### HIGH WEST SPIRITS

	.5 oz	1.5 oz
AGED WHISKEYS   SENSORY NOTES		
Double Rye!   spice   caramel   mint	\$3.5	\$9.5
Rendezvous Rye   cinnamon   allspice   clove	\$4	\$12
Bourye   sweet honey nougat   rich caramel	\$5	\$14
American Prairie   sweet corn   vanilla nougat	\$3.5	\$9.5
Campfire   sweet   spicy   smoky	\$4	\$12
Midwinter Nights Dram   dried fruits   cinnamon	\$5.5	\$15.5
Yippee Ki-Yay   cinnamon   blackberry   caramel	\$4	\$12
14-Year Light   vanilla   white chocolate	\$7	\$21
Valley Tan   tropical fruit   jackfruit   honey	\$4	\$11
Barrel Select   Ask Your Server		

#### SILVER WHISKEYS | SENSORY NOTES

OMG   plums   grain   mulling spices	\$3.5	\$9
Silver Oat   tropical fruits   salt water taffy	\$3.5	\$9

#### VODKA | SENSORY NOTES

Vodka 7000'   marshmallows   vanilla	\$3.5	\$9.5
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#### BARREL AGED COCKTAILS | SENSORY NOTES

36th Vote Manhattan   spicy rye   herbs   cloves	\$3.5	\$9
Boulevardier   sweet   grapefruit   caramel	\$3.5	\$9

## BEERS

<b>STIEGL PILSNER</b> Classic   Light   Crisp	\$11
<b>PACIFICO</b> Lager   Light   Straw   Crisp	\$5
<b>SIERRA NEVADA PALE ALE</b> American Pale Ale   Malty   Golden   Clean	\$6
<b>BALLAST POINT MANTA RAY</b> Double IPA   Citrusy   Hoppy	\$8
<b>BALLAST POINT PINEAPPLE SCULPIN</b> India Pale Ale   Hoppy   Tropical	\$8
<b>RED ROCK GRAND BAVARIA</b> Wheat Beer   Lively   Complex	\$11

## WINE

	Gls	Btl
<b>BOUVET</b> Sparkling White   Loire Valley   France	\$8	\$38
<b>SIMI CHARDONNAY</b> Crisp   Fresh Fruit   Oak	\$10	\$45
<b>NOBILO SAUVIGNON BLANC</b> Sauvignon Blanc   Marlborough   New Zealand	\$7	\$33
<b>MEIOMI PINOT NOIR</b> Pinot Noir   California	\$9	\$43
<b>ESTANCIA</b> Cabernet Sauvignon   Central Coast   California	\$8	\$38

### THE REFECTORY /rəˈfekt(ə)rē/

The word derives from the latin 'reficere'; meaning to restore. Refectoriums are family style dining rooms found in monasteries, boarding schools and academic institutions or, more simply put, "a place one goes to be restored". We feel this name pays homage to our mission of "sharing our love for whiskey with you, Our Guest."

\*\*Menu pricing includes 18% service charge.  
It will be distributed amongst the hospitality team who worked to create your whiskey dining experience today.\*\*

## BAR SNACKS

<b>ORANGE CHIPOTLE KETTLE CORN</b>	\$6
<b>BBQ DUSTED POTATO CHIPS</b>	\$6
<b>HOUSE SMOKED NUT MEDLEY</b> Pecans, Cashews, Marcona Almonds	\$9
<b>CHARCUTERIE BOARD</b> Selection of Local Cured Meats with Mustard Sauce, Chutney, House Pickles, Smoked Nuts, Crackers & Lavosh	\$18
<b>CHEESE BOARD</b> Selection of Artisan Cheeses with Mustard Sauce, Chutney, House Pickles, Smoked Nuts, Crackers & Lavosh	\$18

## LUNCH

<b>SOUP OF THE DAY</b> Ask Your Server for Today's Selection	\$10
<b>BEAN &amp; POBLANO VEGETARIAN CHILI</b> Cilantro Sour Cream, Roasted Corn Salsa	\$12
<b>MOUNTAIN GREENS SALAD</b> Smoked Beets, Pickled Carrots, Feta Cheese, Buttermilk Dressing, Balsamic Reduction	\$10
<b>CAESAR SALAD</b> Romaine Lettuce, Parmigiano Reggiano, Focaccia Croutons, Classic Caesar Dressing Add Grilled Chicken \$4   Add Blackened Trout \$6	\$10

## SANDWICHES

Served with Sweet Potato Fries or Choice of Salad

<b>THE ELK BURGER*</b> 8oz Elk & Pork Patty, Whiskey Dijon BBQ Sauce, Gold Creek Smoked Cheddar, Fried Onions, Ciabatta Bun	\$18
<b>CHICKEN SANDWICH</b> Basil Arugula Pesto, House Dried Tomatoes, Herbed Brie Spread, Ciabatta Bun	\$16
<b>BLACKENED TROUT</b> Shaved Cabbage & Red Onions, Citrus Tartar Sauce, Artisan Roll	\$18

## DESSERT

<b>WILD BERRY COBBLER</b> Brown Sugar Oat Crumble, Vanilla Whipped Cream	\$8
<b>MOCHA POT DE CRÈME</b> Dark Chocolate, Local Ogden Canyon Coffee, Vanilla Whipped Cream	\$8

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. \*