

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	BARREL AGED COCKTAILS	
Campfire	\$64.99	36th Vote Manhattan	\$49.99
Bourye	\$79.99	Boulevardier	\$49.99
14 Year Light Whiskey	\$99.99	* Bottles may be purchased in the	
Valley Tan	\$49.99	General Store to go. You can't consume a	
Midwinter Nights Dram	\$99.99	bottle here in the Distillery, but you sure	
Barrel Select		can take one or more with you!	
SILVER WHISKEYS	*BTL		
OMG	\$33.35		

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

@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

BARREL AGED COCKTAILS SENSORY NOTES		
36th Vote Manhattan spicy rye herbs cloves	\$3.5	\$9
Boulevardier sweet grapefruit caramel	\$3.5	\$9

BEERS

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

WINE

	Gls	Btl
RUFFINO Sparkling White Prosecco Italy	\$8	\$38
SIMI CHARDONNAY Crisp Fresh Fruit Oak	\$10	\$45
NOBILO SAUVIGNON BLANC Sauvignon Blanc Marlborough New Zealand	\$7	\$33
MEIOMI PINOT NOIR Pinot Noir California	\$9	\$43
ESTANCIA 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

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

LUNCH

SOUP OF THE DAY Ask Your Server for Today's Selection	\$10
BEAN & POBLANO VEGETARIAN CHILI Cilantro Sour Cream, Roasted Corn Salsa	\$12
MOUNTAIN GREENS SALAD Smoked Beets, Pickled Carrots, Feta Cheese, Buttermilk Dressing, Balsamic Reduction	\$10
CAESAR SALAD 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

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

DESSERT

WILD BERRY COBBLER Brown Sugar Oat Crumble, Vanilla Whipped Cream	\$8
MOCHA POT DE CRÈME 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. *