

BEER

Pacifico Mexico 12oz 4.3% Lager Light Golden Dry	\$5
Stiegl Austria 17oz 4.9% Pilsner Light Golden Crisp	\$11
Red Rock Grand Bavaria Utah 17oz 5% Hefeweizen Light Golden Dry	\$11
Sierra Nevada Pale Ale California 12oz 5.6% Pale Ale Malty Golden Clean	\$6

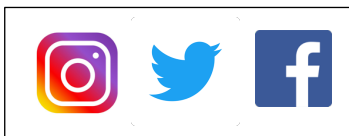
WINE

Ruffino Sparkling White Prosecco France	\$8
Simi Chardonnay Sonoma California	\$10
Nobilo Sauvignon Blanc Marlborough New Zealand	\$7
Meiomi Pinot Noir Monterey California	\$9
Estancia Cabernet Sauvignon Central Coast California	\$8

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.

@drinkhighwest



DISTILLERY & TASTING ROOM

COCKTAILS \$14

SAGEBRUSH SERENADE

Campfire | Pineapple Rum | Galliano | Lime Juice
Fresh Peas

STAGECOACH MARY

American Prairie Bourbon | Aperol | Yellow Chartreuse
Grapefruit Juice, Fresh Blueberries

DEAD MAN'S BOOTS

Rendezvous Rye | Casa Noble Barrel Select | 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) | Sazerac (Double Rye!)
Whiskey Sour (Double Rye!) | Horse's Neck (Double Rye!)
Final Word (American Prairie Bourbon)

HIGH WEST FLIGHTS

Core Four \$14

American Prairie Bourbon | Double Rye!
Rendezvous Rye | Campfire

Create Your Own Flight

HIGH WEST SPIRITS

	0.5oz	1.5oz
AGED WHISKEYS SENSORY NOTES		
Double Rye! spice caramel mint	\$3	\$8.5
Rendezvous Rye cinnamon allspice clove	\$4	\$11
American Prairie Bourbon sweetcorn vanilla	\$3	\$8.5
Campfire sweet spicy smoky	\$4	\$11.5
Bourye sweet honey nougat rich caramel	\$4.5	\$12.5
A Midwinter Night's Dram dried fruit fig syrup	\$6	\$17
Yippee Ki-Yay cinnamon blackberry caramel	\$4.5	\$12.5
14-Year Light vanilla white chocolate	\$6	\$17
Valley Tan tropical fruit jackfruit honey	\$3.5	\$10
Barrel Select		Ask Your Server

SILVER WHISKEYS | SENSORY NOTES

Silver Oat | tropical fruits | salt water taffy \$3.5 \$9

VODKA | SENSORY NOTES

Vodka 7000' | marshmallows | vanilla \$3.5 \$9

BARREL AGED COCKTAILS | SENSORY NOTES

36th Vote Manhattan | spicy rye | herbs | cloves \$3.5 \$9

Gratuity of 15% is included in the price

BAR SNACKS

BBQ Chips \$6
House Made Potato Chips, Smoky BBQ Seasoning

Smoked Nut Medley \$9
House Smoked Marcona Almonds, Pecans & Cashews

SOUPS & SALADS

Bean and Poblano Veggie Chili \$14
Roasted Corn Salsa, Cilantro Sour Cream

Soup Du Jour \$9
Ask Your Server For Today's Offering

Caesar Salad \$10
Romaine Lettuce, Classic Caesar Dressing, Parmigiano Reggiano, Rye Croutons

*Add Grilled Chicken \$6
Add Blackened Trout \$8*

Mountain Greens Salad \$10
Fresh Summer Strawberries, Pickled Rhubarb, Goat Feta Cheese, Aged Balsamic Vinegar, Toasted Pine Nuts, Red Wine Vinaigrette

*Add Grilled Chicken \$6
Add Blackened Trout \$8*

GENERAL STORE

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

<u>AGED WHISKEY</u>	<u>*BTL</u>	<u>VODKA</u>	<u>*BTL</u>
Double Rye!	\$34.99	Vodka 7000'	\$29.99
Rendezvous Rye	\$59.99		
American Prairie Bourbon	\$34.99	<u>BARREL AGED COCKTAILS</u>	
Campfire	\$64.99		
Bourye	\$79.99	36 th Vote Manhattan	\$49.99
14 Year Light Whiskey	\$99.99		
Valley Tan	\$49.99	<u>SILVER WHISKEYS</u>	<u>*BTL</u>
Midwinter Nights Dram	\$99.99	Silver Oat	\$32.99
Barrel Select			

*Bottles may be purchased in the General Store to go. You can't consume a bottle here in the Distillery, but you can take one or more home with you!

FROM THE GRILL

*Sandwiches Come With Your Choice Of Side
Additional Sides \$8.*

Blackened Trout Sandwich \$18
Open-Faced Sandwich, Citrus Vinegar Coleslaw, Shaved Red Onion, Sweet Apple Salad, Toasted Artisan Rye Bread

Grilled Chicken Sandwich \$16
Honey-Wine Chimichurri, Slow Dried Tomatoes, Brie Cheese Spread, Toasted Ciabatta Bun

Marinated Vegetables \$16
Toasted Artisan Rye Bread, Grilled Wild Mushrooms, Summer Squash, Roasted Red Pepper, Alfalfa Sprouts, Romaine Lettuce, Tomato, Chipotle Aioli

Pastrami Burger* \$22
8oz Elk & Pork Patty, House-made Pastrami, Gold Creek Smoked Cheddar, Caramelized Onions, HW Campfire Fry Sauce, Toasted Ciabatta Bun

Weekly Burger Special* \$18
Ask Your Server For Details

SIDES

Sweet Potato Fries \$8
High West Campfire Fry Sauce

Potato Salad \$8
Fingerling Potatoes, Red Onions, Whole Grain Mustard, Shaved Apple

Grilled Corn on The Cob \$8
Whiskey Butter, Chipotle Aioli, Parmesan Cheese

Side Salad \$8
Choice of our classic Caesar Salad or Seasonal Mountain Greens Salad

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

DESSERTS

Peach Berry Cobbler \$8
Oat Streusel, Vanilla Ice Cream

S'mores Chocolate Pudding \$8
House Made Graham Cracker, Marshmallow Fluff

Whiskey Ice Cream \$8
Fresh Berries, Maple Smoked Pecans