

## BEER

<b>Western Standard</b>   Utah   12oz   5.2% American Lager   Full-bodied   Barrel-aged	\$7
<b>Pacifico</b>   Mexico   12oz   3.2% Lager   Light   Golden   Dry	\$5
<b>Stiegl</b>   Austria   17oz   4.9% Pilsner   Light   Golden   Crisp	\$11
<b>Boulevard Tank 7</b>   MO   12oz   8.5% Farmhouse Ale   Full   Fruity   Toasted Grain	\$9
<b>Sierra Nevada</b>   California   12oz   5.6% Pale Ale   Malty   Golden   Clean	\$7
<b>Deschutes Black Butte Porter</b>   OR   12oz   5.2% Porter   Coffee   Black   Malt	\$8

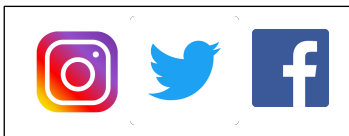
## WINE

<b>Ruffino</b>   Sparkling White Prosecco   Italy	\$12
<b>Simi</b>   Chardonnay Sonoma   California	\$14
<b>Nobilo</b>   Sauvignon Blanc Marlborough   New Zealand	\$7
<b>Meiomi</b>   Pinot Noir Monterey   California	\$14
<b>Estancia</b>   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



## COCKTAILS \$14

### THE MINER'S EXPERIMENT

*Rendezvous Rye* | Rum | Port | Montenegro  
Psychaud's

### LONESOME DOVE

*Rendezvous Rye* | Apple Brandy | Allspice  
Rum | Maple | Duck Fat Butter

### PEARL HART

*Double Rye!* | Pear Brandy | Pistachio | Orgeat  
Lime | Aquafab

### LITTLE MISS UTAH

*Rendezvous Rye* | Gin | Matcha | Date | Mint

### DEAD MAN'S BOOTS

*Rendezvous Rye* | Casa Noble Barrel Select | Lime  
Ginger Beer

### HIGH WEST LEMONADE

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

## CLASSIC COCKTAILS

Manhattan | Old Fashioned | Sazerac  
Whiskey Sour | Horse's Neck | Final Word

## HIGH WEST FLIGHT

### HIGH WEST 101 \$14

American Prairie Bourbon | Double Rye! | Rendezvous Rye | Campfire

## HIGH WEST SPIRITS

	0.5oz	1.5oz
<b>AGED WHISKEYS   SENSORY NOTES</b>		
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
Valley Tan   tropical fruit   jackfruit   honey	\$3.5	\$10
<b>SILVER WHISKEYS   SENSORY NOTES</b>		
Silver Oat   tropical fruits   salt water taffy	\$3	\$8
<b>VODKA   SENSORY NOTES</b>		
Vodka 7000'   marshmallows   vanilla	\$3	\$8

## BAR SNACKS

<b>Sea Salt &amp; Malt Vinegar Chips</b>	\$8
<i>House Made Potato Chips &amp; Sweet Onion Dip</i>	
<b>Cara Cara Orange, Rosemary &amp; Chipotle Kettle Corn</b>	\$7
<b>Charcuterie &amp; Cheese</b>	
<i>Whiskey Salami, Prosciutto &amp; Capicola with.</i>	<i>small</i> \$18
<i>Local Cheeses, Seeded Cracker, Mustard &amp; House Pickles</i>	<i>large</i> \$24

## SOUPS & SALADS

<b>Hatch Chili Verde</b>	\$15
<i>Roasted Squash &amp; Hominy with Tortillas</i>	
<b>Utah Smoked Trout Chowder</b>	\$7 cup \$10 bowl
<b>Soup of the Day</b>	\$7 cup \$10 bowl
<i>Our Daily Offering</i>	
<b>High West Caesar</b>	\$12
<i>Romaine Lettuce, Sage Caesar Dressing, Gold Creek Smoked Parmesan, Rye Croutons &amp; White Anchovies</i>	
<b>Refectory Green Salad</b>	\$11
<i>Whiskey Poached Blueberries, Pinenuts, Local Chèvre with Gem Lettuces Slide Ridge Honey Vinaigrette</i>	

*add grilled chicken \$6 or cast-iron trout \$10*

## 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	36TH Vote Manhattan	\$49.99
Valley Tan	\$49.99		
		<u>SILVER WHISKEY *BTL</u>	
		Silver Oat	\$32.99

\*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!

## MAINS

*sandwiches and wraps come with chips or refectory green salad*

<b>Cast-Iron Trout Sandwich</b>	\$18
<i>Open-Faced Sandwich, Apple Cider Coleslaw, Shaved Red Onion with Vosens Bakery Rye Bread</i>	
<b>Grilled Vegetable Wrap</b>	\$16
<i>Spinach Tortilla, Wild Mushrooms, Zucchini, Squash, Sweet Onion, Roasted Red Pepper Hummus &amp; Alfalfa Sprouts</i>	
<b>The Gobbler</b>	\$17
<i>Traeger Smoked Turkey Breast, Pecanwood Bacon, Bourbon Chile &amp; Cherry Compote, Rockbill Hispanico Cheese &amp; Seeded Rye Bread</i>	
<b>Refectory Burger</b>	\$18
<i>8oz Proprietary blend of Bison &amp; Beef, HW Pickles, Gold Creek Smoked Cheddar &amp; Double Rye! Onion Jam on a Vosens Bakery Seeded Bun add pastrami \$4 add bacon \$2</i>	
<b>Rendezvous Rye Pot Roast</b>	\$20
<i>Braised Brisket in Rendezvous Rye, Heirloom Carrots, Buttermilk Pomme Puree &amp; Pepita Gremolata</i>	
<b>Build your own Mac-n-Cheese</b>	\$16
<i>Gold Creek White Cheddar Sauce, Cavattapi Pasta with a choice of House Pastrami, Braised Brisket, or Pepper Bacon</i>	

\* 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

<b>Silver Oat Apple Cobbler</b>	\$8
<i>Cornbread Waffle Streusel &amp; Maple Glazed Ice Cream</i>	
<b>Warm Brownie Sunday</b>	\$8
<i>Campfire Chocolate Sauce, Vanilla Ice Cream &amp; Salted Peanuts</i>	
<b>Whiskey Glazed Ice Cream</b>	\$6
<i>Fresh Berries, Maple Smoked Pecans</i>	

## HIGH WEST CUISINE

We think pairing whiskey with food is one of the most underappreciated experience on the planet. In the Old West, whiskey was a staple at mealtime because of the heavy victuals (pronounced "vittles") and cold climate.

Here at High West, we like whiskey with our food because the interesting range of tastes and aromas found in most whiskeys complement many of the flavors of our

Western Mountain Cuisine. Just as you would ask which glass of wine should be paired with your meal, ask your server which whiskey will pair well with your food selection, as they are all quite diverse. We hope you enjoy our culture of whiskey and food.