

BEER

Western Standard Utah 12oz 5.2% Saloon Lager Full-bodied Barrel-aged	\$8
Pacifico Mexico 12oz 3.2% Lager Light Golden Dry	\$7
Fröhlich Utah 17oz 5.5% Pilsner Light Golden Crisp	\$11
Boulevard Tank 7 MO 12oz 8.5% Farmhouse Ale Full Fruity Toasted Grain	\$9
Sierra Nevada CA 12oz 5.6% Pale Ale Malty Golden Clean	\$7
Ballast Point Sculpin CA 12oz 7% India Pale Ale Tart Yellow Hop	\$8
Samuel Smith Organic Cider England 18oz 5% Hard Cider Light Straw Clean	\$12

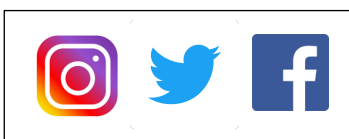
WINE

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

OLD SPANISH TRAIL

Double Rye! | Sherry | Cynar | Orange | Lemon

PEARL HART

Double Rye! | Pear Brandy | Pistachio | Orgeat | Lime | Aquafaba

LE BOUVIER

American Prairie Bourbon | Cognac | Sherry | Yellow Chartreuse

THE MINER'S EXPERIMENT

Rendezvous Rye | Rum | Port | Montenegro
Peychaud's

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
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
Valley Tan tropical fruit jackfruit honey	\$3.5	\$10
SILVER WHISKEYS SENSORY NOTES		
Silver Oat tropical fruits salt water taffy	\$3	\$9
VODKA SENSORY NOTES		
Vodka 7000' marshmallows vanilla	\$3	\$9

BAR SNACKS

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

SOUPS & SALADS

Hatch Chili Verde	\$15
<i>Roasted Squash & Hominy</i>	
Utah Smoked Trout Chowder	\$7 cup \$10 bowl
High West Caesar	\$12
<i>Romaine Lettuce, Sage Caesar Dressing, Gold Creek Smoked Parmesan, Rye Croutons & White Anchovies</i>	
Refectory Green Salad	\$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		
Campfire	\$64.99		
Bourye	\$79.99		
Valley Tan	\$49.99	<u>SILVER WHISKEY</u>	<u>*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 salad

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

Silver Oat Apple Cobbler	\$8
<i>Cornbread Waffle Streusel & Maple Glazed Ice Cream</i>	
Warm Brownie Sunday	\$8
<i>Campfire Chocolate Sauce, Vanilla Ice Cream & Salted Peanuts</i>	
Whiskey Glazed Ice Cream	\$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.