



**DISTILLERY**  
PARK CITY • UTAH

**BEER** | Style | Body | Color | Finish

<b>WESTERN STANDARD</b>   CA   12 oz   5.2% Saloon Lager   Rich   Gold   Oak	8.
<b>PACIFICO</b>   Mexico   12 oz   4.5% Lager   Light   Straw   Crisp	7.
<b>SIERRA NEVADA PALE ALE</b>   CA   12 oz   5.6% American Pale Ale   Malty   Golden   Clean	7.
<b>BOULEVARD TANK 7</b>   MO   12 oz   8.5% Farmhouse Ale   Full   Fruity   Toasted Grain	9.
<b>DESCHUTES BLACK BUTTE PORTER</b>   OR   12oz   5.2% Porter   Coffee   Black   Malt	8.
<b>RED ROCK FRÖHLICH</b>   UT   17 oz   5.5% Pilsner   Light   Golden   Crisp	11.
<b>BALLAST POINT SCULPIN IPA</b>   CA   12oz   6.8% American IPA   Citrus   Copper   Hop	8.
<b>SAMUEL SMITH ORGANIC CIDER</b>   England   18 oz   5% Hard Cider   Light   Straw   Clean	12.

**WINES** | Winery | Grape | Region

**BUBBLES**

Ruffino   Prosecco   Italy	12.	38.
Bouvet Sparkling Rosé   Loire Valley   France	12.	45.

**WHITES**

Edna Valley   Chardonnay   Coastal   CA	9.	30.
Pascal Jolivet   Sancerre   Loire Valley   France	15.	60.
Kim Crawford   Sauvignon Blanc   Marlborough   NZ	10.	40.
Blindfold   Prisoner Wine Company   Napa Valley   CA		68.

**REDS**

Jordan   Cabernet Sauvignon   Alexander Valley   CA	18.	90.
Meiomi   Pinot Noir   Coastal   CA	14.	50.
Frank Family   Napa   Red Blend   CA	22.	98.
Artemis   Cabernet Sauvignon   Napa   CA		135.
Derange   Prisoner Wine Company   Napa   Red Blend   CA		205.

Welcome to High West! Our cocktails are handcrafted with fresh juices and premium mixers to complement our delicious spirits. We hope you enjoy drinking them as much as we enjoy making them!

**COCKTAILS \$14**

**LIGHT & REFRESHING**

**PROUD MARY**

*Double Rye!* | Gin | Lime | Cinnamon | Sparkling Rosé

**MORDECAI**

*American Prairie Bourbon* | Gin | Lime | Mint | Matcha | Calamansi | Egg White\*

**GUNSMOKE**

*American Prairie Bourbon* | Amaro Nonino | Grapefruit | Lemon | Cinnamon

**WHISKEY COLLINS**

*American Prairie Bourbon* | Lemon | Bitters | Soda Water

**STIRRED & STRONG**

**ANGEL OF TOMBSTONE**

*Rendezvous Rye* | Amaro Nonino | Punt e Mes

**THE MINERS EXPERIMENT**

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

**GRAND DUEL**

*Double Rye!* | Amaro Nonino | Allspice | Aperol | Scotch

**SAY WHEN**

*Rendezvous Rye* | Amontillado | Montenegro | Cold Brew Coffee

**THE CLASSICS ARE ALWAYS IN FASHION**

Dead Man's Boots | High West Lemonade | Old Fashioned | Vieux Carre | Manhattan | Whiskey Sour\* | Moscow Mule | Horses' Neck

\* Consuming raw or under cooked eggs may increase your risk of food borne illness.

**HIGH WEST FLIGHT**

**HIGH WEST 101** \$14.

American Prairie | Double Rye! | Rendezvous Rye | Campfire

**AGED WHISKEYS** | SENSORY NOTES

	.5OZ	1.5 OZ
Double Rye!   spice   caramel   mint	3.	8.5
Rendezvous Rye   cinnamon   allspice   clove	4.	11.
American Prairie Bourbon   sweet honey nougat	3.	8.5
Campfire   sweet   spicy   smoky	4.	11.5
Bourye   sweet honey nougat   rich caramel	4.5	12.5

**SILVER WHISKEYS** | SENSORY NOTES

Silver Oat   tropical fruits   salt water taffy	3.	8.
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**VODKA** | SENSORY NOTES

Vodka 7000'   marshmallow   vanilla	3.	8.
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## HIGH WEST CUISINE

We think pairing whiskey with food is one of the most under appreciated experiences 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.

### APPETIZERS

**POPCORN** 7.  
Caramel, Cashew & Bacon

**CHIPS & DIP** 9.  
Sea Salt & Malt Vinegar Chips with *American Prairie*, Bacon & Onion Dip

**DEVEILED EGGS** 10.  
Pimento Yolks & *Double Rye!* Glazed Local Ham with Mustard Caviar

**HOUSE MADE PRETZEL** 12.  
*Rendezvous Rye* Beer Cheese, Pickles, Whole Grain Mustard

**CHARCUTERIE & CHEESE** 24.  
Whiskey Salami, Capicola, Prosciutto, Local Cheeses, Seeded Cracker, Mustard and Pickles

**SHISHITO PEPPERS** 13.  
Seared & Fried with a Maple Shoyu & Comeback Dipping Sauces

**PICKLE BRINED CHICKEN WINGS** 14.  
Garlic & Sriracha Glaze with Pt. Reyes Bleu Cheese Dressing

### SOUPS & SALADS (Add Grilled Chicken \$6)

**SOUP OF THE DAY** 10.  
Our Daily Offering

**BEETS SALAD** 13.  
Red, Yellow & Chiogga Beets, Chai Spice, Buttermilk & Local Goat Cheese Mousse, Fennel & Gem Lettuces with Ballast Point Sculpin Vinaigrette

**THE WEDGE** 12.  
Pt. Reyes Blue Cheese Dressing, Pecanwood Smoked Bacon, Heirloom Cherry Tomatoes & Pickled Onion

**HIGH WEST CAESAR** 12.  
Baby Kale, Sage Dressing, Smoked Gold Creek Parmesan & White Anchovies

### SIDES

Pimento Macaroni & Cheese with Local Ham 12.

Butcher Potatoes & Rye Cured Ballard Farms Pork Belly 10.

House Cut Parmesan & Rosemary Fries & Comeback Sauce 10.

Brown Butter Spaghetti Squash with Pumpkin Seed Gremolata 10.

### ENTRÉES

**DOUBLE R RANCH PRIME NEW YORK STRIP\*** 45.  
Butcher Potatoes & *Double Rye!* Cured Ballard Farms Pork Belly with Pt. Reyes Blue Cheese Butter

**HATCH CHILE VERDE WITH BUTTERNUT SQUASH & HOMINY** 18.  
Roasted Squash, Tomatillos, Hatch Chiles, Spiced Crème Fraiche, Pepitas & Cilantro with Warm Tortillas

**THE TACOS** 18.  
Wagyu Sirloin Carne Asada, Ranchero Crema, Pickled Onions & Cotija

**CHICKEN SCHNITZEL** 28.  
Parmesan Crusted Chicken Breast, Lemon Caper Sauce, Spätzle with Utah Cider Braised Cabbage

**BALLARD FARMS HERITAGE PORK CHILI** 22.  
7 Chiles, Mexican Chocolate & Cumin Lime Crema with Warm Tortillas

**PAN FRIED UTAH TROUT** 26.  
Brown Butter Spaghetti Squash, Smoked Pepper Rouille & Pumpkin Seed Gremolata

**THE BURGER\*** 19.  
8 oz Proprietary Blend, Gold Creek Smoked Cheddar, American Cheese, *American Prairie* Onion & Bacon Jam with House Pickles on a Caraway Seeded Bun, House Cut Parmesan & Rosemary Fries

### DESSERTS

**GRILLSWITH** 12.  
Cinnamon Roasted Krispy Kreme Donuts, Vanilla Ice Cream  
*Rendezvous Rye* Caramel

**S'MORE** 10.  
House Graham Cracker, Toasted Marshmallow, Local Millcreek Dark Chocolate

**SILVER OAT WHISKEY APPLE CRISP** 10.  
Granny Smith Apples, Brown Butter & Oat Streusel, Vanilla Ice Cream

\*The Department Of Health & Safety Requires Us To Inform You That Devouring Raw or Under Cooked Meats, Seafood or Eggs, As Well As Unpasteurized Dairy May Be Hazardous To Your Well-Being.\*

### OUR GENERAL STORE



AGED WHISKEYS	*BTL	VODKA	*BTL
Double Rye!	34.99	Vodka 7000'	29.99
Rendezvous Rye	59.99		
American Prairie Bourbon	34.99		
Campfire	64.99		
Bourye	79.99		
<b>SILVER WHISKEYS</b>	<b>*BTL</b>		
Silver Oat	32.99		

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