

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 Hops	\$8
SAMUEL SMITH ORGANIC CIDER England 18oz Hard Cider Light Straw Clean 5%	\$12
DESCHUTES BLACK BUTTE PORTER OR 12oz Porter Coffee Black Malt 5.2%	\$8

WINE

RUFFINO Sparkling White Prosecco Italy	\$12
SIMI Chardonnay Sonoma California	\$14
KIM CRAWFORD Sauvignon Blanc Marlborough New Zealand	\$13
MEIOMI Pinot Noir Monterey California	\$14
ESTANCIA Cabernet Sauvignon Central Coast California	\$12

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.



DISTILLERY & TASTING ROOM

COCKTAILS \$14

UTAHNA

Vodka 7000 | Dry Curacao | Lemon | Orange | Basil

LILY OF THE WEST

American Prairie Bourbon | Crème de Cacao | Lime | Green Chartreuse
St. Germain Foam

THE FIVE JOAQUINS

American Prairie Bourbon | Lime | Honey | Tapatio | Worcestershire
Pacífico

MIDNIGHT MANHATTAN

Rendezvous Rye | Meletti | Antica

TORONTO

Rendezvous Rye | Fernet | Angostura

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		
<i>Double Rye!</i> spice caramel mint	\$3	\$8.5
<i>Rendezvous Rye</i> cinnamon allspice clove	\$4	\$11
<i>American Prairie Bourbon</i> sweetcorn vanilla	\$3	\$8.5
<i>Campfire</i> sweet spicy smoky	\$4	\$11.5
<i>Bourye</i> sweet honey nougat rich caramel	\$4.5	\$12.5
<i>Yippee Ki-Yay</i> jackfruit honey	\$4.5	\$12.5
<i>Silver Oat</i> tropical fruits salt water taffy	\$3	\$8
<i>Vodka 7000'</i> marshmallows vanilla	\$3	\$8
<i>36 Vote Manhattan</i> spicy rye herbs cloves	\$3.5	\$9

BAR SNACKS

SEA SALT & MALT VINEGAR CHIPS	\$8
House Made Potato Chips & Sweet Onion Dip	
CARA CARA ORANGE & CHIPOTLE KETTLE CORN	\$7
CHARCUTERIE & CHEESE	
“High West” Whiskey Salami, Capicola & Calabrese with Domestic Cheeses, House Pickles, Saloon Mustard, Whiskey Figs & Crumb Bros. Seeded Rye Toast Points	small \$18 large \$34

SOUPS & SALADS

ROJO POZOLE	\$18
Utah Corn, Black Beans & Hominy in a Rich Tomato, Chile & Tortilla Broth. Finished with Fresh Avacado, Tortillas & Lime	
DAILY SOUP	\$7 cup \$10 bowl
HIGH WEST CAESAR	\$12
Romaine Lettuce, Sage Caesar Dressing, Gold Creek Smoked Parmesan, Rye Croutons & White Anchovies	
AMERICAN PRAIRIE BOURBON & BRISKET BAKED BEANS	\$8
REFECTORY GREEN SALAD	\$12
Gem Lettuces, Baby Heirloom Tomatoes, Watermelon Radish, Gold Creek Feta Cheese, Basil-Champagne Vinaigrette.	

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

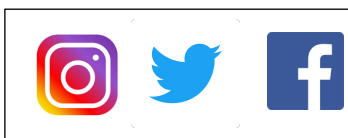
GENERAL STORE

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>
<i>Double Rye!</i>	\$34.99	<i>Vodka 7000'</i>	\$29.99
<i>Rendezvous Rye</i>	\$64.99		
<i>American Prairie Bourbon</i>	\$34.99		
<i>Campfire</i>	\$64.99	<u>SILVER WHISKEY *BTL</u>	
<i>Bourye</i>	\$79.99		
<i>Yippee Ki-Yay</i>	\$79.99	<i>Silver Oat</i>	\$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!

@drinkhighwest



MAINS

(Sandwiches and Wraps come with Chips or Salad)

CAST-IRON BLACKENED TROUT SANDWICH	\$18
Open-Faced Sandwich, Apple Cider Coleslaw, Shaved Red Onion with Vosen's Bakery Rye Bread	
GRILLED VEGETABLE WRAP	\$16
Spinach Tortilla, Wild Mushrooms, Zucchini, Squash, Sweet Onion, Roasted Red Pepper Hummus & Alfalfa Sprouts	
THE GOBBLER	\$17
Traeger Smoked Turkey Breast, Pecanwood Bacon, Bourbon Peach Chutney, Rockhill Hispanico Cheese & Seeded Rye Bread	
REFECTORY BURGER*	\$18
8oz Proprietary blend of Bison & Beef, HW Pickles, Gold Creek Smoked Cheddar & <i>Double Rye!</i> Onion Jam on a Vosen's Bakery Seeded Bun add pastrami \$4 add bacon \$2	
REFECTORY BBQ PLATTER	\$24
House Smoked Double R Ranch Brisket, Smoked Pulled Chicken, Jalapeno-Cheddar Sausage, BBQ Baked Beans, Grilled Vosen's Country White Bread.	
BUILD YOUR OWN MAC-N-CHEESE	\$16
Gold Creek White Cheddar Sauce, Cavattapi Pasta with a choice of House Pastrami or Smoked Brisket or Pepper Bacon	

* 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 BERRY AND RHUBARB COBBLER	\$8
Fresh Berries and Rhubarb, <i>Silver Oat Whiskey</i> , Corn Batter Waffle, Vanilla Ice Cream	
HW MANHATTAN CHOCOLATE 'MOOSE'	\$8
Swiss Dark Chocolate, Slide Ridge Raw Honey, <i>High West Barreled Manhattan</i> , White Chocolate Lace	
WHISKEY GLAZED ICE CREAM	\$6
Fresh Berries, Maple Smoked Pecans	

HIGH WEST CUISINE

We think pairing whiskey with food is one of the most underappreciated 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.