



**DISTILLERY**  
**PARK CITY · UTAH**

**COCKTAILS \$14**

**LIGHT & LONG**

**STONEBRAKER**

*Double Rye!* | Amaro Nonino | Passion Fruit | Lime | Smoky Ginger Ale

**DREAMCATCHER**

*Campfire* | Dry Vermouth | Yuzu | Lemon Soda | Coconut Salt

**HATEFUL EIGHT**

*Rendezvous Rye* | Smith & Cross | Campari | St. Germain | Pineapple | Lemon | Peach Lambic

**DESERT DRAPPIE**

*Silver Oat Whiskey* | Cachaça | Watermelon | Cinammon | Aperol | Lime

**SHORT & SOUR**

**PEARL HART**

*Silver Oat Whiskey* | Gin | Lemon | Grapefruit | Maraschino

**STATE OF DESERET**

*American Prairie Bourbon* | Banane | OFTD | Lime | Chocolate Bitters

**STRAWBERRY ROAN**

*American Prairie Bourbon* | Wray & Nephew | Strawberry | Miso | Lime | Thai Basil

**THE BLIND MINER**

*American Prairie Bourbon* | Ancho Verde | Mezcal | Pamplemousse | Lime | Guava | Cucumber

**REFRESHING & RICH**

**CACKLEBERRY**

*Double Rye!* | Cachaça | Amontillado | Pistachio | Lime | Egg White\*

**HERE'S HOW**

*Double Rye!* | Aquavit | Caraway | Coconut | Pineapple | Chartreuse

**SOI COWBOY**

*American Prairie Bourbon* | Rums | Tom Kha | Pineapple | Lime

**PONY BOB NO.2**

*Double Rye!* | Averna | Banane | Cold Brew | Cream

**STIRRED & STRONG**

**THE 90 PERCENT**

*American Prairie Bourbon* | Clement | Campari | Fino | Jasmine | Pineapple

**GHOST DANCE**

*American Prairie Bourbon* | Raspberry | Sweet Vermouth | Amaro | Cold Brew

**MEDICINE MAN**

*Double Rye!* | OFTD | Pan Dan | Coconut Water | Mole

**EMMALINE**

*Double Rye!* | OFTD | Cherry Heering | Cynar

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

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

**WESTERN STANDARD** | CA | 12 oz | 5.2% 8.  
 Saloon Lager | Rich | Gold | Oak

**PACIFICO** | Mexico | 12 oz | 4.5% 7.  
 Lager | Light | Straw | Crisp

**SIERRA NEVADA PALE ALE** | CA | 12 oz | 5.6% 7.  
 American Pale Ale | Malty | Golden | Clean

**DESCHUTES BLACK BUTTE PORTER** | OR | 12oz | 5.2% 8.  
 Porter | Coffee | Black | Malt

**RED ROCK FRÖHLICH** | UT | 17 oz | 5.5% 11.  
 Pilsner | Light | Golden | Crisp

**BALLAST POINT SCULPIN IPA** | CA | 12oz | 6.8% 8.  
 American IPA | Citrus | Copper | Hop

**SAMUEL SMITH ORGANIC CIDER** | England | 18 oz | 5% 12.  
 Hard Cider | Light | Straw | Clean

**WINES** | Winery | Grape | Region

**BUBBLES & ROSÉ**

Ruffino | Prosecco | Italy 12. 38.

Cremant d'Alsace | Sparkling Rose | France 15. 50.

Kim Crawford | Rosé | Marlborough | NZ 13. 40.

Meiomi | Rosé | Coastal | CA 14. 45.

**WHITES**

Savée Sea | Sauvignon Blanc | Marlborough | NZ 12. 38.

Kim Crawford | Sauvignon Blanc | Marlborough | NZ 13. 40.

Robert Mondavi | Chardonnay | Napa | CA 12. 38.

Simi | Chardonnay | Sonoma County | CA 14. 40.

Kung Fu Girl | Riesling | Walla Walla | WA 13. 40.

**REDS**

Meiomi | Pinot Noir | Coastal | CA 14. 48.

Ruffino Modus | Red Blend | Italy | 16. 55.

Mt. Veeder | Cabernet | Napa | CA 19. 95.

Prisoner | Red Blend | Coastal | CA 21. 105.

Artemis | Cabernet Sauvignon | Napa | CA 135.

Derange | Prisoner Wine Company | Napa | Red Blend | CA 205.

**HIGH WEST FLIGHT**

**HIGH WEST 101** \$14.  
 American Prairie | Double Rye! | Rendezvous Rye | Campfire

**HIGH WEST SPIRITS**

<b>SPIRITS</b>   SENSORY NOTES	.5OZ	1.5OZ
American Prairie Bourbon   sweet honey nougat	3.	8.5
Double Rye!   spice   caramel   mint	3.	8.5
Rendezvous Rye   cinnamon   allspice   clove	4.	11.
Campfire   sweet   spicy   smoky	4.	11.5
Bourye   sweet honey nougat   rich caramel	4.5	12.5
Yipee Ki Yay   cinammon spice   dark fruit   vanilla	4.5	12.5
Silver Oat Whiskey   tropical fruits   salt water taffy	3.	8.
Vodka 7000'   marshmallow   vanilla	3.	8.
36th Vote Manhattan   spicy rye   herbs   cloves	3.5	9.

## 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

### DEVEILED EGGS 10.

Pimento Yolks & *Double Rye!* Glazed Local Ham with Mustard Caviar

### HOUSE MADE PRETZEL 12.

*Rendezvous Rye* Beer Cheese, House Pickles & Saloon Mustard

### CHARCUTERIE & CHEESE

High West Whiskey Salami, Creminelli Prosciutto & Capicola, Rosemary Pork Rillete, Gold Creek Smoked Cheddar, Pt. Reyes Blue & Truffle Tremor, Bourbon & Rosemary Figs, Crumb Bros. Seeded Rye with Saloon Mustard & House Pickles **Large 34. Small 18.**

### SHISHITO PEPPERS 13.

Seared & Fried with a Maple Shoyu & Comeback Dipping Sauce

### SESAME BOURBON CHICKEN WINGS 14.

Pickle Brined & Fried Chicken Wings with Pt. Reyes Blue Cheese Dressing & Heirloom Carrots

## SOUPS & SALADS (Add Grilled Chicken or Utah Trout \$8)

### SOUP OF THE DAY 10.

Our Daily Offering

### WATERMELON & BERRIES 12.

Compressed Watermelon, Gold Creek Feta, Blackberries with Whiskey Maple Vinaigrette

### HIGH WEST CAESAR 12.

Chopped Artisan Romaine, Smoked Gold Creek Parmesan & Spanish White Anchovies

### BURRATA, BASIL & TOMATOES 14.

Fresh California Burrata with Heirloom Cherry Tomatoes, Gem Lettuces & Endive with a Garden Basil Vinaigrette

## SIDES

Wild Mushroom, Blue Crab & Corn Mac N Cheese 14.

Grilled Summer Asparagus with Fresh Lemon 10.

House Cut Parmesan & Rosemary Fries with Comeback Sauce 10.

Heirloom Potato & Cucumber Salad 10.

Summer Succotash of Utah Corn, Asparagus, Chorizo, Wild Mushrooms & Red Quinoa 10.

## ENTRÉES

### PAN FRIED UTAH TROUT 26.

Pan Fried Utah Trout with Pumpkin Seed Gremolata on a Shaved Heirloom Carrot & Watermelon Radish Salad with Slide Ridge Honey Vinaigrette

### THE TACOS 19.

Wagyu Sirloin Carne Asada, Ranchero Crema, Pickled Onions & Cotija

### CHICKEN SCHNITZEL 28.

Parmesan Crusted Chicken Breast, Heirloom Potato, Cucumber & Caper Salad with Lemon Beurre Blanc

### LAMB & ROSEMARY FRITES 29.

Thin Lamb T-Bones with Mint Chimichurri, Rosemary Frites & Whiskey Maple Tomatoes

### ROJO POZOLE 18.

Utah Corn, Black Beans & Hominy in a Rich Tomato, Chile & Tortilla Broth finished with Fresh Avocado & Lime

### SALOON SAUSAGE PLATTER 21.

Locally Made Garlic Knockwurst & Jalapeno Cheddar, Bing Cherry & Caraway Braised Cabbage with Saloon Mustard

### 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

### DOUBLE R RANCH PRIME BONE-IN RIBEYE 52.

Garlic & Duck Fat Potatoes

### ALASKAN HALIBUT 34.

Pan Roasted Alaskan Halibut with Utah Corn, Asparagus, Chorizo, Wild Mushrooms & Red Quinoa

## 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
American Prairie Bourbon	34.99	Vodka 7000'	29.99
Double Rye!	34.99		
Rendezvous Rye	64.99	<b>BARREL AGED</b>	
Campfire	64.99	<b>COCKTAILS</b>	<b>*BTL</b>
Bourye	79.99	36th Vote Manhattan	49.99
Yipee Ki Yay	79.99		
SILVER WHISKEYS	*BTL	* 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!	
Silver Oat	32.99		