

BEER

Pacifio 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
Deschutes Black Butte Porter OR 12oz 5.2% Porter Coffee Black Malt	\$12

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

SMOKE SIGNAL

Double Rye | Rum Zacapa Rum | Smoked Syrup | Burnt Honey
Smoked Ice

RED SUN

Rendezvous Rye | Apple Brandy | Averna | Shiso | Amontillado

PAPER MOON

Rendezvous Rye | OFTD Rum | Carob | Allspice Dram | Chestnut

EQUALIZER

Double Rye | Meletti | Luxardo | Absinthe

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
HIGH WEST SPIRITS SENSORY NOTES		
Double Rye! spice anise 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
Valley Tan tropical fruits jackfruit honey	\$3.5	\$10
Yippee Ki-Yay cinnamon spice darkfruit vanilla	\$4.5	\$12.5
High Country American Single Malt toffee sea salt	\$4.5	\$12.5
A MidWinter Night's Dram sugar plum cinnamon	\$6	\$17
Silver Oat tropical fruits salt water taffy	\$3	\$8
Vodka 7000' marshmallows vanilla	\$3	\$8
36 th Vote Manhattan spicy rye herbs cloves	\$3.5	\$9

BAR SNACKS

Sea Salt & Malt Vinegar Chips	\$8
<i>House Made Potato Chips & Sweet Onion Dip</i>	
Orange & Chipotle Kettle Corn	\$7
Charcuterie & Cheese	
<i>"High West" Whiskey Salami, Capicola & Calabrese with.</i>	<i>small \$18</i>
<i>Domestic Cheeses, House Pickles, Saloon Mustard, Whiskey</i>	
<i>Figs & Crumb Bros. Seeded Rye Toast Points</i>	<i>large \$34</i>

SOUPS & SALADS

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

Rojo Pozole:	\$17
<i>Utah Corn, Black Beans & Hominy in a Rich Tomato, Chile & Tortilla Broth. Finished with Fresh Avocado, Tortillas & Lime</i>	
Daily Soup	\$10
High West Caesar	\$12
<i>Romaine Lettuce, Sage Caesar Dressing, Gold Creek Smoked Parmesan, Rye Croutons & White Anchovies</i>	
Refectory Salad	\$12
<i>Gem Lettuces, Cranberries, Candied Walnuts with Farro, Goat Cheese Roasted Shallot Vinaigrette</i>	
American Prairie Bourbon & Brisket Baked Beans!	\$8

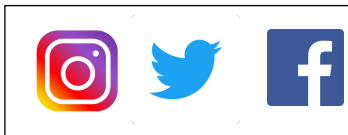
GENERAL STORE

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	\$64.99		
American Prairie Bourbon	\$34.99		
Campfire	\$64.99	<u>SILVER WHISKEY</u>	<u>*BTL</u>
Bourye	\$79.99		
Yippe Ki-Yay	\$79.99	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!

@drinkhighwest



MAINS

*sandwiches and wraps come with chips or side salad
side Caesar add \$4 side Soup add \$4*

Cast-Iron Trout Sandwich	\$18
<i>Open-Faced Sandwich, Apple Cider Coleslaw, Shaved Red Onion with Vosens Bakery Rye Bread</i>	
Bison Patty Melt	\$17
<i>High West Bison & Beef Blend, Vosens Seeded Rye Gruyere and Grilled Onions with Comeback Sauce House Pickles</i>	
Grilled Vegetable Wrap	\$16
<i>Spinach Tortilla, Wild Mushrooms, Zucchini, Squash Sweet Onion, Roasted Red Pepper Hummus & Alfalfa Sprouts</i>	
BBQ Chicken Sliders	\$17
<i>House Smoked Chicken, Campfire BBQ Sauce, Brussel Slaw & Crispy Onions on Caraway Buns</i>	
Smoked Sausage Roll	\$17
<i>Locally Made Knackwurst, Homemade Sauerkraut, Saloon Mustard and Pickles on a Poppy Seed Roll</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 bacon \$4</i>	
Refectory BBQ Platter	\$24
<i>House Smoked Double R Ranch Brisket, Smoked Pulled Chicken, Locally Made Knackwurst, BBQ Baked Beans, Grilled Country White Bread.</i>	
Build your own Mac-n-Cheese	\$17
<i>Gold Creek White Cheddar Sauce, Cavattapi Pasta with a choice of Smoked Chicken or Smoked Brisket or Pepper Bacon</i>	
DESSERTS	
Roasted Apple & Blueberry Cobbler	\$8
<i>Roasted Apples & Blueberries with American Prairie Bourbon and a Corn Batter Waffle Streusel</i>	
36th Vote Chocolate Torte	\$8
<i>Chocolate & Manhattan Torte, Caramel & Bourbon Cream</i>	
Whiskey Glazed Ice Cream	\$6
<i>Fresh Berries, Candied Walnuts</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.