



DISTILLERY & SALOON
PARK CITY · UTAH

HIGH WEST SPIRITS

HIGH WEST SPIRITS SENSORY NOTES	.5oz	1.5oz
American Prairie® Bourbon sweet honey nougat	3.	8.5
Double Rye!® spice anise mint	3.	8.5
Rendezvous® Rye cinnamon allspice clove	4.	11.5
Campfire® sweet spicy smoky	4.	11.5
Silver® Oat tropical fruits salt water taffy	3.	8.
Vodka 7000® marshmallow vanilla	3.	8.

SEASONAL RELEASES (available upon seasonality)

Bourye® masala chai orange chocolate clove	4.5	12.5
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BARREL-AGED COCKTAILS

The 36th Vote® Barreled Manhattan spicy rye herbs cloves	3.5	9.
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HIGH WEST 101 FLIGHT \$14

American Prairie® Bourbon | Double Rye!® | Rendezvous® Rye | Campfire®

COCKTAILS

ALL COCKTAILS \$14

LIGHT AND REFRESHING



SET-UP

American Prairie® Bourbon | Maraschino | Fino Sherry | Lime Cordial
| Lime Soda



DEVIL'S ADDITION

Double Rye!® | Gin | Matcha | Lemon | Pineapple | Soda | Hops



OFF THE WAGON

Double Rye!® | Guatemalan Rum | Guava | Pineapple | Amaro | Lime |
Sour Beer



KID CURRY

American Prairie® Bourbon | Watermelon | Gram Masala | Aperol |
Lemon | Sudachi



HIGH LINE

Double Rye!® | Cachaça | Passion Fruit | Hibiscus | Coconut |
Condensed Milk | Lime



LAST FROST (FROZEN)

Double Rye!® | Maraschino | Green Chartreuse | Cucumber | Lime |
Yuzu

STIRRED AND STRONG



THOUSAND-MILE WALK

American Prairie® Bourbon | Rhum Agricole | Cocchi Americano |
Lime Cordial | Peach



MADAM URBAN

American Prairie® Bourbon | Overproof Rum | Capelletti | Poblano



TIMBIMBOO

Double Rye!® | Overproof Rum | Mango Brandy | Madeira |
Absinthe



LUCIN CUTOFF

Double Rye!® | Scotch | Cold Brew Coffee | Averna | Cinnamon

*The Department of Health & Safety Requires Us to Inform You That Devouring Raw or Undercooked Meats, Seafood, or Eggs, As Well As Unpasteurized Dairy May Be Hazardous to Your Well-Being.

@drinkhighwest

OLD FAVORITES

ALL COCKTAILS \$14

LIGHT AND REFRESHING



DEAD MAN'S BOOTS

Rendezvous® Rye | Resposado Tequila | Lime | Ginger Beer



HIGH WEST LEMONADE

Double Rye!® or *Vodka 7000®* | House Spiced Lemonade



WHISKEY SOUR

Double Rye!® | Egg White* | Lemon | Sugar



WHISKEY COLLINS

American Prairie® Bourbon | Lemon | Sugar | Bitters | Soda

STIRRED AND STRONG



HIGH WEST OLD FASHIONED

Rendezvous® Rye | Demerara | Angostura



MANHATTAN

Rendezvous® Rye | Carpano Antica | Angostura



BOULEVARDIER

American Prairie® Bourbon | Campari | Carpano Antica



SAZERAC

Double Rye!® | Peychaud's | Absinthe | Demerara

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STARTERS

POPCORN 7.

Caramel, Cashew, and Bacon

DEVEILED EGGS 10.

Pimento Yolks and Jalapeño Candied Bacon

HOUSE MADE PRETZEL 12.

Rendezvous Rye[®] Beer Cheese, House Pickles and Saloon Mustard

CHARCUTERIE

High West Whiskey Salami, Creminelli Calabrese & Capicola, Rosemary Pork Rillete, High West Ash & Barley Cheddar, Pt.Reyes Blue Cheese and Truffle Tremor, Bourbon & Rosemary Stone Fruits and Crumb Bros. Seeded Rye with Saloon Mustard and House Pickles

Large 34. Small 18.

PASTRAMI SPICED CHICKEN WINGS 14.

Smoked & Fried served with *American Prairie*[®] Bourbon Peach Wing Sauce, Pt. Reyes Blue Cheese Dressing and Heirloom Carrots

SHISHITO PEPPERS 13.

Seared & Fried with Maple Shoyu and Comeback Dipping Sauce

ELOTES 12.

Fire Roasted Utah Corn, Chipotle Honey Crema, Cotija Cheese with Fresh Lime and Cilantro

SOUPS AND SALADS

Add Grilled Chicken \$8 or Salmon \$18

SOUP OF THE DAY

Our Daily Offering

10.

BURRATA

California Burrata, Shaved Asparagus, Mission Figs and Prosciutto with Gem Lettuces in a Roasted Shallot & *Double Rye!*[®] Vinaigrette

16.

HIGH WEST CAESAR

Chopped Artisan Romaine, Smoked Gold Creek Parmesan and Spanish White Anchovies with Sage Caesar Dressing

13.

CHAI SPICED BEETS & CITRUS

Red Beets, Citrus, Red Quinoa, Kale with Local Goat Cheese and Yogurt

13.

ENTRÉES

- KVARØY ARCTIC SALMON** 33.
Fennel Crusted Salmon with Fresh Gnocchi, Utah Corn, Asparagus & Heirloom Cherry Tomatoes with Preserved Lemon
- THE TACOS** 19.
Niman Ranch Sirloin Carne Asada, Ranchero Crema, Pickled Onions and Cotija
- FISH N' CHIPS** 20.
Pacifico Beer Battered Fresh Alaskan Ling Cod, *Rendezvous Rye*® & Malt Coleslaw, House Cut Fries with Fennel & Tarragon Remoulade
- SCHNITZEL** 28.
Parmesan Crusted Chicken Breast, Summer Salad of Heirloom Carrots, Pickled Chilies and Gem Lettuces with a Lemon & Caper Beurre Blanc
- UTAH CORN ROJO POZOLE** 18.
Roasted Utah Corn, Black Beans, Hatch Chiles in a Chile & Tortilla Broth with Avocado Crema
- MEYERS RANCH QUAIL** 26.
Buttermilk Fried Quail with Smoked Onion & Ginger Fried Rice, Shaved Fennel & Fresno Peppers with Kimichi Vinaigrette
- OSGUTHORPE LAMB T-BONES** 29.
Lamb T-Bones with Mint Chimichurri, *Double Rye!*® Maple Tomatoes and Rosemary Frites
- THE BURGER*** 19.
8oz Proprietary Blend, Gold Creek Smoked Cheddar, American Cheese, *American Prairie*® *Bourbon* Onion & Bacon Jam with House Pickles on a Caraway Seeded Bun, House Cut Parmesan with Rosemary Fries

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NIMAN RANCH STEAK*

5oz. CAB Tenderloin **38.**

14oz. Prime Kansas City Strip **49.**

Served with Pork Belly & *American Prairie*® Bourbon
Cowboy Beans with Black Truffle Crème Fraîche

High West is proud to partner with the Niman Ranch Next Generation Foundation, and their commitment to supporting the education of young farmers in sustainable farming practices. By donating 1% of our proceeds on select Niman Ranch items, High West is honored to play a little part in supporting the next generation of agricultural leaders.

For more information please visit nimanranchfoundation.org.

SIDES

Smoked Onion & Ginger Fried Rice	11.
Blue Crab & Pimento Mac N' Cheese	14.
House Cut Parmesan Rosemary Fries with Comeback Sauce	10.
Fresh Gnocchi, Utah Corn, Asparagus & Heirloom Cherry Tomatoes with Preserved Lemon	11.
Pork Belly and <i>American Prairie</i> ® Bourbon Cowboy Beans with Black Truffle Crème Fraîche	12.

DESSERTS

GRILLSWITH	12.
Cinnamon Roasted Krispy Kreme Donuts, Vanilla Ice Cream, <i>Rendezvous</i> ® Rye Caramel	
COBBLER	10.
<i>American Prairie</i> ® Bourbon Peach & Strawberry Crisp, Brown Butter Streusel with Lemon Gelato	
S'MORE COOKIES	7.
Mill Creek Chocolate, Graham Cracker Bits and Marshmallow	

BEER

BREWERY | Origin | Size | Alc.

Style | Body | Color | Finish

Pacifico | Mexico | 12oz | 4.5% 7.

Lager | Light | Straw | Crisp

Sierra Nevada Pale Ale | CA | 12oz | 5.6% 7.

American Pale Ale | Malty | Golden | Clean

Deschutes Black Butte Porter | OR | 12oz | 5.2% 8.

Porter | Coffee | Black | Malt

Grid City Beer Works Pilsner | UT | 12oz | 4.5% 11.

Pilsner | Light | Golden | Crisp

Melvin IPA | WY | 12oz | 7.5% 8.

West Coast IPA | Citrus | Deep Gold | Pine

Samuel Smith Organic Cider | England | 18oz | 5% 12.

Hard Cider | Light | Straw | Clean

T.F. Brewing Ferda | UT | 16oz | 8.2% 10.

Imperial IPA | Citrus | Golden | Tropical

Odell Brewing Sippin' Pretty | CO | 12oz | 4.5% 7.

Fruited Sour | Sweet | Bright | Tart

WINE

BUBBLES AND ROSÉ Varietal Appellation Origin	Gls	Btl
Ruffino Prosecco Italy	12.	38.
Meiomi Rosé Coastal CA	14.	45.
Veuve Clicquot Brut Champagne France		110.

WHITES Varietal Appellation Origin		
Kim Crawford Sauvignon Blanc Marlborough NZ	13.	40.
Simi Chardonnay Sonoma County CA	14.	40.
Kung Fu Girl Riesling Walla Walla WA	13.	40.
Patz & Hall Chardonnay Sonoma County CA	17.	70.

REDS Varietal Appellation Origin		
Meiomi Pinot Noir Coastal CA	14.	48.
Mt. Veeder Cabernet Napa CA	19.	95.
The Prisoner Prisoner Wine Company Red Blend Napa CA	21.	105.
Alta Napa Quatreaux Bordeaux Style Blend Napa CA		115.

OUR GENERAL STORE

RIGHT OFF THE LOBBY



HIGH WEST SPIRITS

BTL*

American Prairie® Bourbon	34.99
Double Rye!®	34.99
Rendezvous® Rye	64.99
Campfire®	64.99
Silver® Oat®	32.99
Vodka 7000®	29.99

SEASONAL RELEASES (available upon seasonality)

Bourye®	79.99
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BARREL-AGED COCKTAILS

The 36th Vote® Barreled Manhattan	49.99
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*Our Fine Spirits and Unique High West Merchandise are Available for Sale in our General Store.
Stop On In and Grab a Bottle To Go. You Can't Consume a Bottle Here
in the Saloon, But You Sure Can Take One or More With You!

And, Remember, Hooch Sold Here on Sundays and Holidays!



DISTILLERY & SALOON
PARK CITY · UTAH

OUR STORY

High West Distillery was founded in 2006 by David and Jane Perkins. Inspired by a trip to a Kentucky distillery, the couple decided to relocate their family to Park City, Utah, and begin a new adventure of whiskey distilling. Since then, our mission has been simple. Make delicious whiskey. Share our love of whiskey. Celebrate our home, the West.

SALOON

The High West Saloon is our original location in downtown Park City and has the distinction of being the world's only ski-in gastro distillery. At the Saloon, enjoy alpine-inspired western fare, taste our award-winning whiskeys and cocktails, and take a tour of one of our production facilities featuring an original 250-gallon copper pot still. Join us on the patio after your winter or summer mountain experience and enjoy *Après* the High West way!

DISTILLERY

Marking the beginning of a new High West era, our distillery opened in 2015. Sitting in the Wasatch-Uinta Mountains on Blue Sky Ranch in the town of Wanship, the Distillery has a 1,600-gallon copper pot still and greatly expands our production capabilities. Visit the Distillery for a tour and stay for a whiskey tasting, western-inspired fare, delicious cocktails, and stunning views of the surrounding valleys. Additional experiences to be enjoyed at the Distillery include our weekly Thursday night Supper Club Dinners and Sunday Brunch.

NELSON COTTAGE

The Nelson Cottage, located just two doors up from the Saloon in downtown Park City, was added to the family in 2014. Originally serving as a private event space, The Nelson Cottage later became the home of High West's unique *prix-fixe* whiskey paired dinners—a culinary and educational experience not to be missed!

SALT LAKE INTERNATIONAL AIRPORT

Enjoy one last taste of High West on the way out of Utah. Our SLC Airport location can be found in Terminal 2, Concourse E.

HIGH WEST WHISKEY CLUB

Sign up for our Whiskey Club at highwest.com to receive information about special releases and much more!

@drinkhighwest