



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.

BARREL-AGED COCKTAILS

The 36th Vote® Barreled Manhattan spicy rye herbs cloves	4.5	12.5
Barrel Finished Manhattan black cherry fruit leather	4.5	12.5
Barrel Finished Old Fashioned Cassia bark eucalyptus orange zest	4.5	12.5

HIGH WEST 101 FLIGHT \$14

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

COCKTAILS

ALL COCKTAILS \$14

LIGHT AND REFRESHING



HIGH WEST LEMONADE

Double Rye![®] | House Spiced Lemonade



DEAD MAN'S BOOTS

American Prairie[®] Bourbon | Resposado Tequila | Lime | Ginger Beer



DEVIL'S ADDITION

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



GUNSMOKE

American Prairie[®] Bourbon | Grapefruit | Lemon | Cinnamon | Mezcal | Amaro



FINAL WARD

Double Rye![®] | Yellow Chartreuse | Luxardo | Lemon

STIRRED AND STRONG



OLD FASHIONED

Rendezvous[®] Rye | Demerarra | Angostura



ANGEL OF TOMBSTONE

Rendezvous[®] Rye | Punt E Mes | Amaro Nonino



GRAND DUEL

Double Rye![®] | Amaro | Allspice | Aperol | Lagavulin



LUCIN CUTOFF

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

WARM AND COMFORTING



EDUCATED THIRST

Double Rye![®] | Ciociaro | Cinnamon | Lemon



COWBOY COFFEE

Double Rye![®] | Demerara | Coffee | Whipped Cream

*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

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

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, <i>Rendezvous Rye</i> ® & 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	
THE BURGER*	19.
8oz Proprietary Blend, Gold Creek Smoked Cheddar, American Cheese, <i>American Prairie</i> ® <i>Bourbon</i> Onion & Bacon Jam with House Pickles on a Caraway Seeded Bun, House Cut Parmesan with Rosemary Fries	
NIMAN RANCH PRIME NEW YORK STRIP*	52.
14oz Niman Ranch New York Strip with Pork Belly & <i>American Prairie</i> ® <i>Bourbon</i> Cowboy Beans with a Black Truffle Crème Fraîche	

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SIDES

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> [®] <i>Bourbon</i> 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> [®] <i>Bourbon</i> 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% 9.

Porter | Coffee | Black | Malt

T.F. Brewing Granary Kellerbier | UT | 16oz | 4% 10.

Kellerbier | Light | Golden | Crisp

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

West Coast IPA | Citrus | Deep Gold | Pine

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

Imperial IPA | Citrus | Golden | Tropical

Shades Kveik 1 Golden Sour Ale | UT | 12oz | 6.5% 7.

Sour | 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.
Lucia Chardonnay CA	18.	75.

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

BARREL-AGED COCKTAILS

The 36th Vote® Barreled Manhattan	49.99
Barrel Finished Manhattan	49.99

*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