

BEER

Brewery | Origin | Size | Alc.
Style | Body | Color | Finish

PACIFICO Mexico 12 oz 4.5% Lager Light Straw Crisp	7.
SIERRA NEVADA PALE ALE CA 12 oz 5.6% American Pale Ale Malty Golden Clean	8.
DESCHUTES BLACK BUTTE PORTER OR 12oz 5.2% Porter Coffee Black Malt	8.
T.F. BREWING GRANARY KELLERBIER UT 16 oz 4% Pilsner Light Golden Crisp	11.
MELVIN IPA WY 12oz 7.5% West Coast IPA Citrus Deep Gold Pine	9.
T. F. BREWING FERDA UT 16 oz 8.2% Imperial IPA Citrus Golden Tropical	11.
SHADES KVEIK 1 GOLDEN SOUR ALE UT 12 oz 6.5% Sour Bright Tart	9.

WINE

Varietal Appellation Region	GLS	BTL
BUBBLES AND ROSÉ		
Ruffino Prosecco Italy	12.	38.
OTC Rosé Park City UT	14.	45.
Veuve Clicquot Brut Champagne France		110.

WHITES

Kim Crawford Sauvignon Blanc Marlborough NZ	13.	40.
Clos du Bois Chardonnay Sonoma County CA	14.	40.
Kung Fu Girl Riesling Walla Walla WA	13.	40.
Patz & Hall Chardonnay Sonoma County CA	18.	75.

REDS

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.



DISTILLERY
PARK CITY · UTAH

COCKTAILS \$15

LIGHT & REFRESHING

ALTA RUBY

Double Rye!® | Aperol | Strawberry | Cinnamon | Banane du Brèsil | Lemon | Prosecco

HEYDUKE

American Prairie® Bourbon | Mezcal | Pineapple | Lime | Jasmine | Cappelletti | Soda

PROSPECTOR'S ELIXIR

American Prairie® Bourbon | Cachaça | Fennel | Amaro | Lemon | Soda

FORTY DROPS

Double Rye!® | Gin | Yellow Chartreuse | Midori | Citrus | Hops

HIGHWAYMAN'S PARDON

Double Rye!® | Dark Rum | Mango | Blackberry | Guava | Lime

CHISELER

Double Rye!® | Dark Rum | Pineapple | Coconut Cream | Peanut Butter** | Oloroso

DEVIL'S EYE

Double Rye!® | Cold Brew Coffee | Amari | Crème de Cacao | Cinnamon | Egg White*

STIRRED & STRONG

PONCHO AND LEFTY

Double Rye!® | Reposado Tequila | Dry Curaçao | Punt e Mes | Maple Syrup | Orange Bitters

GLORIETTA PASS

Double Rye!® | Jamaican Rum | Apple Brandy | Cardamaro | Earl Grey

KOKOPELLI

American Prairie® Bourbon | Rum | Campari | Pandan | Cinnamon | Coconut Water

PENNYWEIGHER

Double Rye!® | Cynar | Madeira | Coffee | Chai

HOT AND COMFORTING

SEWN UP

Double Rye!® | Apple Brandy | Meletti | Mezcal | Pineapple | Fino

YOJIMBO

Double Rye!® | Overproof Rum | Butter | Honey | Five-Spice | Miso

ARIOSIA

American Prairie® Bourbon | Scotch | Rum | Amaretto | Oloroso | Vanilla | Coffee | Whipped Cream

CLASSIC COCKTAILS \$15

Dead Man's Boots | High West Lemonade | Whiskey Sour*

High West Old Fashioned | Manhattan | Boulevardier

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

**menu items may contain or have come into contact with peanuts

HIGH WEST FLIGHT

HIGH WEST 101 \$14.

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

HIGH WEST SPIRITS

SPIRITS	.50Z	1.50Z
American Prairie Bourbon	3.	8.5
Double Rye!	3.	8.5
Rendezvous Rye	4.	11.5
Campfire	4.	11.5
Silver Oat	3.	8.
A Midwinter Night's Dram	6.	17.
Barrel Finished Manhattan	4.5	12.5
Barrel Finished Old Fashioned	4.5	12.5

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 and Bacon

DEVEILED EGGS 10.
Pimento Yolks and Jalapeño Candied Bacon

SALMON CREEK FARMS PORK SPARERIBS 15.
Applewood Smoked Spareribs with Citrus Garlic Glaze
Sesame Seeds

HOUSE MADE PRETZEL 12.
Rendezvous Rye Beer Cheese, House Pickles and Saloon Mustard

CHARCUTERIE & CHEESE
High West Whiskey Salami, Creminelli Calabrese and Capicola
Rosemary Pork Rillete, High West Barley Cheddar, Pt. Reyes Blue Cheese
Silver Queen Goat Cheese with Ash, Bourbon Stonefruits
and Crumb Bros. Seeded Rye with Saloon Mustard and House Pickles
Large 34. Small 18.

PASTRAMI SPICED CHICKEN WINGS 14.
Applewood Smoked & Fried served with *American Prairie Bourbon*
Peach Wing Sauce & Pt. Reyes Blue Cheese Dressing

SHISHITO PEPPERS 13.
Seared & Fried with Maple Shoyu and Comeback Dipping Sauce

HIGH WEST FONDUE 45.
Proprietary 4-Cheese Blend, Crumb Bros. Rye, Apples and
Heirloom Potatoes, finished with *High West Barrel Finished Manhattan*

SOUPS & SALADS
Add grilled chicken (\$10) or pan roasted trout to your salad (\$18)

SOUP OF THE DAY 10.
Our Daily Offering

WHISKEY & ONION GRATINÉE 12.
Whiskey Caramelized Spanish Onions, Whiskey & Beef Broth
Gruyère and Crumb Bros. Crostini

WEDGE SALAD 14.
Wedge of Artisan Romaine, Pepper Bacon, Pt. Reyes Blue Cheese
Dressing with Roasted Tomato and Pepper Bacon Vinaigrette

VERMICELLI NOODLE SALAD 15.
Napa Cabbage, Cucumber, Carrots, Cilantro & Mint
Double Rye! & Sweet Chile Dressing
Smoked Cashews & Cara Cara Oranges

HIGH WEST CAESAR 13.
Chopped Artisan Romaine, Gold Creek Pecorino Romano
Rye Croutons, Sage Caesar Dressing and Spanish White Anchovies

ROASTED HEIRLOOM CARROTS 14.
Curry Roasted Carrots and Gem Lettuces & Local Feta
Spiced Granola, Burnt Slide Ridge Honey Vinaigrette

ENTRÉES

NIMAN RANCH PORK SHANK 35.
Guajillo & Modelo Braised Pork Shank
Bourbon Brussels Sprouts & Woodland White Cheddar Grits

MT. LASSEN TROUT 31.
Pan Roasted Trout with a Confit of Heirloom Potatoes, Fennel & Leeks
Citrus Hazelnut Gremolata

ELK BOLOGNESE 25.
Domestic Elk, Pork & Bison Bolognese with Gnocchi
Gold Creek Farms Pecorino Romano

THE TACOS 19.
Niman Ranch Sirloin Carne Asada,
Ranchero Crema, Pickled Onions and Cotija
**vegetarian option available*

THE BURGER* 20.
8oz Patty of Niman Ranch Short Rib & Bison, Gold Creek Smoked Cheddar,
American Cheese, *American Prairie® Bourbon* Onion & Bacon Jam,
House Pickles on a Caraway Seeded Bun
with House Cut Parmesan Rosemary Fries

THE SCHNITZEL 28.
Herb & Parmesan Crusted Chicken Breast
Winter Salad of Heirloom Carrots, Radish & Gem Lettuces
Lemon & Caper Beurre Blanc

SWEET POTATO CHILE VERDE 18.
Roasted Sweet Potato and Hominy in a Chile Verde Stew
Spiced Crema & Pickled Onions

NIMAN RANCH PRIME NEW YORK STRIP* 52.
14oz. Niman Ranch Prime New York Strip
Pork Belly & *American Prairie® Bourbon* Cowboy Beans
Black Truffle Crème Fraîche

SIDES

Bourbon Roasted Brussels Sprouts 11.
Pomegranate Seeds

Blue Crab & Pimento Mac 'N Cheese 14.

House Cut Parmesan Rosemary Fries 12.

Pork Belly and *American Prairie Bourbon* Cowboy Beans 14.
Black Truffle Crème Fraîche

DESSERTS

GRILLSWITH 12.
Cinnamon Roasted Krispy Kreme Donuts, Vanilla Ice Cream
Rendezvous Rye Caramel

COBBLER 10.
American Prairie® Bourbon Roasted Apple & Cherry Cobbler
Brown Butter Streusel with Lemon Gelato

S'MORE COOKIE 7.
Mill Creek Chocolate, Graham Cracker Bits and Marshmallow

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	BARREL FINISHED COCKTAILS
American Prairie Bourbon	34.99	Barrel Finished Manhattan 49.99
Double Rye!	34.99	Barrel Finished Old Fashioned 49.99
Rendezvous Rye	64.99	
Campfire	64.99	
Midwinter Nights Dram	99.99	
Silver Oat	32.99	

*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!