

Pacifio Mexico 12oz 3.2% Lager Light Golden Dry	\$7
Grid City Pilsner Utah 16oz 4.5% 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	\$8
Melvin IPA WY 12oz 7.5% West Coast IPA Citrus Deep Gold Pine	\$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	\$9

WINE

	Gls Btl
Ruffino Sparkling White Prosecco Italy	\$12 \$38
Simi Chardonnay Sonoma California	\$14 \$40
Kim Crawford Sauvignon Blanc Marlborough New Zealand	\$13 \$40
Meiomi Pinot Noir Monterey California	\$14 \$48
Estancia Cabernet Sauvignon Central Coast California	\$12 \$38

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. Sensory Tour Experiences are available Thursday through Sunday at 11:30 A.M., 1:00 P.M., and 2:30 P.M. Reservations are highly recommended.



DISTILLERY & TASTING ROOM

COCKTAILS \$15

DUST-UP

Double Rye! | Rum Zacapa | Lemon | Pepper Jam
Raspberry Syrup | Black Butte Porter

ROSY FINCH

American Prairie Bourbon | Highland Park 12 | Campari
Pineapple | Lime | Oleo Saccharum | Oloroso Sherry

WHEEL HORSE

American Prairie Bourbon | Cold Brew Coffee | Averna
Crème de Banane | Crème de Cacao | Hazel Nut

HICKORY WIND

Double Rye! | Amaro Montenegro | Aperol
Hickory Smoked Maple Syrup | Peach Bitters

SMOKE SIGNAL

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

DEAD MAN'S BOOTS

Rendezvous Rye | Casa Noble Barrel Select | Lime
Ginger Beer

HIGH WEST LEMONADE

Double Rye! | Spiced Lemonade

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

HIGH WEST SPIRITS SENSORY NOTES	0.5oz	1.5oz
Double Rye! spice anise mint	\$3	\$8.5
Rendezvous Rye cinnamon allspice clove	\$4	\$11.5
American Prairie Bourbon sweetcorn vanilla	\$3	\$8.5
Campfire sweet spicy smoky	\$4	\$11.5
Silver Oat tropical fruits saltwater taffy	\$3	\$8
Barreled Age Manhattan molasses herbs cloves	\$3.5	\$9
Barreled Age Old Fashion allspice orange spice	\$3.5	\$9
SEASONAL RELEASES available upon seasonality		
High Country American Single Malt toffee sea salt	\$4.5	\$12.5
A Midwinter Night's Dram candied ginger	\$6	\$17

BAR SNACKS

Sea Salt Potato Chips	\$8
<i>House Made Potato Chips & Smoked Onion Dip</i>	
Orange & Chipotle Kettle Corn	\$7
Heber Valley Cheese Curds	\$11
<i>Beer Battered & Fried Heber Valley Cheese Curds with Comeback Sauce</i>	
Charcuterie & Cheese	
<i>"High West" Whiskey Salami, Capicola & Calabrese with</i>	small \$18
<i>Domestic Cheeses, House Pickles, Saloon Mustard, Whiskey</i>	
<i>Stone Fruits & Crumb Bros. Seeded Rye Toast Points</i>	large \$34

SOUPS & SALADS

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

Daily Soup	\$10
Sweet Potato Chili Verde	\$17
<i>Roast Sweet Potato & Hominy in a Chili Verde Stew, Tortilla Strips</i>	
<i>Spiced Crema, Pickled Red Onion</i>	
Vegetable Caesar	\$12
<i>Grilled Patty Pan Squash, Wild Mushrooms, Red Onion with</i>	
<i>Endives & a Sage Caesar Dressing with Manchego Cheese</i>	
Refectory Winter Green Salad	\$11
<i>Heritage Greens, Candied Pecans, Pickled Onions, Pomegranate Seeds</i>	
<i>Gold Creek Feta Cheese and Roast Shallot Vinaigrette</i>	

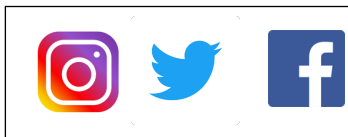
GENERAL STORE

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 *BTL</u>	<u>Barrel- Aged Cocktail *BTL</u>
Double Rye! \$34.99	Barreled Manhattan \$49.99
Rendezvous Rye \$64.99	Barreled Old Fashion \$49.99
American Prairie Bourbon \$34.99	
Campfire \$64.99	<u>Silver Whiskey *BTL</u>
	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 come with chips or side refectory salad

Side daily soup \$4

Cast Iron Rocky Mountain Trout	\$18
<i>Open faced Sandwich, Whiskey Malt Coleslaw with</i>	
<i>Shaved Red Onion & Rye Bread</i>	
Bison Patty Melt*	\$17
<i>High West Bison & Beef Blend, Seeded Rye, Gruyere</i>	
<i>Grilled Onions with Comeback Sauce & HW Pickles</i>	
Duck Confit Flatbread	\$18
<i>Brown Sugar & Double Rye! Rubbed Duck Confit</i>	
<i>Roast Fennel & Sage Flatbread, Whiskey Orange Syrup</i>	
<i>Balsamic Heirloom Tomatoes, Arugula & Cumin Labneh</i>	
Smoked Niman Ranch Pulled Pork Sandwich	\$17
<i>Bourbon & Peach BBQ Sauce, Whiskey Malt Coleslaw</i>	
<i>with HW Pickles on a House Made Seeded Bun</i>	
Refectory Game Stew	\$24
<i>Bison Short Rib, Elk, Venison, Turnips, Heirloom Carrots</i>	
<i>Herbs, Roast Fingerling Potatoes, in a Whiskey & Beef Jus</i>	
<i>with Toasted Baguette</i>	
Refectory Burger*	\$18
<i>8oz Proprietary blend of Bison & Beef, HW Pickles</i>	
<i>Gold Creek Barrel Ash Cheddar & Double Rye! Onion Jam</i>	
<i>on a House Made Seeded Bun add bacon \$4</i>	
Build your own Mac-n-Cheese	\$17
<i>Gold Creek White Cheddar Sauce, Elbow Pasta with a</i>	
<i>choice of Smoked Brisket or Pepper Bacon</i>	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or pasteurized milk may increase your risk of foodborne illness

DESSERTS

Bourbon Apple Upside Down Cake	\$12
<i>Bourbon Granny Smith Apples, Maple-Brown Sugar Cake</i>	
<i>Vanilla Ice Cream with Salted Carmel Drizzle</i>	
High West Sm'ores Cookies	\$7
<i>Two Large Soft Graham Cookies with Bittersweet Chocolate</i>	
<i>& a Baked-In Marshmallow</i>	
Vanilla Ice Cream	\$6

20% gratuity added to parties of 8 or more

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.