

BEER

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

PACIFICO | Mexico | 12 oz | 4.5% **7.**
Lager | Light | Straw | Crisp

SIERRA NEVADA PALE ALE | CA | 12 oz | 5.6% **8.**
American Pale Ale | Malty | Golden | Clean

DESCHUTES BLACK BUTTE PORTER | OR | 12oz | 5.2% **8.**
Porter | Coffee | Black | Malt

GRID CITY PILSNER | UT | 16 oz | 4% **11.**
Pilsner | Light | Golden | Crisp

MELVIN IPA | WY | 12oz | 7.5% **9.**
West Coast IPA | Citrus | Deep Gold | Pine

T. F. BREWING FERDA | UT | 16 oz | 8.2% **11.**
Imperial IPA | Citrus | Golden | Tropical |

ODELL BREWING CO SIPPIN' PRETTY | CO | 12 oz | 4.5% **9.**
Sour | Bright | Tart

WINE

Varietal | Appellation | Region **GLS BTL**

BUBBLES AND ROSÉ

Ruffino | Prosecco | Italy **12. 38.**

OTC | Rosé | Park City | UT **14. 45.**

Bouvet | Sparkling Rosé | France **14. 45.**

Veuve Clicquot | Champagne | France **130.**

WHITES

Kim Crawford | Sauvignon Blanc | Marlborough | NZ **13. 40.**

Simi | Chardonnay | Sonoma County | CA **13. 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. 45.**

Mt. Veeder | Cabernet | Napa | CA **19. 95.**

The Prisoner | Prisoner Wine Company | Red Blend | Napa | CA **21. 105.**

Alta Napa Quatreux | Bordeaux Style Blend | Napa | CA **115.**



COCKTAILS \$15

LIGHT & REFRESHING

HIGH WEST LEMONADE

Double Rye!® | House Spiced Lemonade

DEAD MAN'S BOOTS

American Prairie® Bourbon | Reposado Tequila | Lime | Ginger Beer

FINAL WARD

Double Rye!® | Yellow Chartreuse | Maraschino | Lemon

PENICILLIN

Campfire | Scotch | Ginger | Lemon | Honey

WHISKEY SOUR

American Prairie® Bourbon | Lemon | Demerara | Egg White*

PONY BOB

American Prairie® Bourbon | Averna | Rum | Banane du Brésil | Cold Brew Coffee | Whipped Cream

STIRRED & STRONG

OLD FASHIONED

Double Rye!® | American Prairie® Bourbon | Demerara | Angostura

EMMALINE

Double Rye!® | OFTD | Cherry Heering | Cynar

LEFT HAND

American Prairie® Bourbon | Campari | Sweet Vermouth | Chocolate Bitters

GRAND DUEL

Double Rye!® | Aperol | Amaro | Allspice | Scotch

VIEUX CARRE

Double Rye!® | Cognac | Sweet Vermouth | Benedictine | Peychaud's

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

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
High Country Single Mal	4.5	12.5
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

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

SOUPS & SALADS

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

SOUP OF THE DAY 10.
Our Daily Offering

WEDGE SALAD 14.
Wedge of Artisan Romaine, Pepper Bacon, Roasted Tomato
Pt. Reyes Blue Cheese Dressing and 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 with Gem Lettuces & Local Feta
Spiced Granola, Burnt Slide Ridge Honey Vinaigrette

ENTRÉES

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
Finished with 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 Fraîch

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'MORES 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	
High Country Single Malt	79.99	

* 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!