

BAR SNACKS

Rosemary Crinkle Cut Fries <i>Comeback Sauce, Ketchup</i>	\$11
Orange & Chipotle Kettle Corn	\$7
Squeaky Bee Cheese Curds and Baby Zucchini <i>Beer Battered & Fried Cheese Curds, Baby Squash</i> <i>Comeback Sauce, Lime</i>	\$12
Smoked Rocky Mountain Trout Rillette <i>Seeded Decker Crisps, Endive Leaves</i>	\$14
Creole Spice Rubbed Smoked Chicken Wings <i>Coffee BBQ Wing Sauce, Blue Cheese Dressing</i>	\$15
Charcuterie & Cheese <i>"High West" Whiskey Salami, Capicola & Calabrese,</i> <i>Domestic Cheeses, House Pickles, Saloon Mustard</i> <i>Whiskey Stone Fruits, Crumb Bros. Seeded Rye Toast Points</i>	small \$18 large \$34

SOUPS & SALADS

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

Daily Soup	\$10
Trout Niçoise Salad <i>Seared Idaho Trout, Niçoise Olives, Hard Boiled Egg, Haricots Verts</i> <i>Marble Potatoes, Baby Heirloom Tomatoes, Fresh Herbs</i> <i>Red Wine Vinaigrette</i>	\$21
Vegetable Caesar <i>Grilled Patty Pan Squash, Wild Mushrooms, Red Onion</i> <i>Endives, Sage Caesar Dressing, Manchego Cheese</i>	\$12
Refectory Summer Salad <i>Heritage Greens, Strawberries, Jicama, English Cucumber</i> <i>Herbed Goat Cheese, Basil-Sherry Vinaigrette</i>	\$12

GENERAL STORE

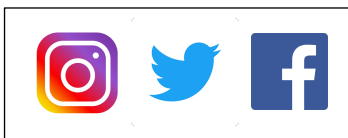
All of our fine spirits and other unique High West merchandise are available for sale in our General Store. Stop on in and grab a bottle to go. And, remember, hooch sold here on Sundays and holidays!

Aged Whiskey *BTL Barrel Finished Cocktail *BTL

American Prairie Bourbon*	\$34.99	Barrel Finished Manhattan	\$49.99
Double Rye!	\$34.99	Barrel Finished Old Fashioned	\$49.99
Rendezvous Rye	\$69.99		
Campfire	\$64.99		

*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

Steak Frites* <i>8oz Flat Iron Steak, Blue Cheese & Pine Nut Butter</i> <i>Rosemary Crinkle Cut Fries</i>	\$22
"Michoacan" Tacos <i>Niman Ranch Fried Pork Carnitas, Shredded Cabbage</i> <i>Cumin Crema, Pico de Gallo</i>	\$18
Smoked Brisket Hash <i>Two Fried Brown Eggs, Coffee BBQ Sauce</i>	\$17
Wild Mushroom & Goat Cheese Tartines <i>Wild Mushroom & Double Rye! Ragout, Goat Cheese</i> <i>Crispy Shallots, Roasted Sweet Pepper</i>	\$16
Refectory Burger* <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 with Crinkle Cut Fries add bacon \$4</i>	\$18
Build your own Mac 'n Cheese <i>Gold Creek White Cheddar Sauce, Elbow Pasta</i> <i>with a choice of Smoked Brisket or Pepper Bacon</i>	\$17

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

DESSERTS

Mountain Berry Upside Down Cake <i>Vanilla Ice Cream, Salted Whiskey Caramel</i>	\$12
Grillswith <i>Cinnamon Roasted Krispy Kreme Donuts</i> <i>Vanilla Ice Cream, Rendezvous Rye Caramel</i>	\$12
High West S'mores Cookies <i>Two Large Soft Graham Cracker Cookies</i> <i>Bittersweet Chocolate, Baked-In Marshmallow</i>	\$7
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.

BEER

Pacifico Mexico 12oz 4.5% 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	\$9
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	\$8

WINE

	Gls Btl
Ruffino Prosecco Italy	\$12 \$38
Simi Chardonnay Sonoma California	\$13 \$40
Kim Crawford Sauvignon Blanc Marlborough New Zealand	\$13 \$40
Meiomi Pinot Noir Monterey California	\$14 \$45
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

FIFTY THREE

Double Rye! | Ancho Reyes | Pineapple
Shrub | Lime | Soda Water

WATER FOX

American Prairie Bourbon® | Ancho Reyes | Aperol
Lemon | Basil

TENDERFOOT

Double Rye! | Ron Zacapa | Highland Park
Coconut | Lime

RAMBLIN' MAN

American Prairie Bourbon® | Apple Brandy | Cognac
Plum Bitters

WHEEL HORSE

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

SMOKE SIGNAL

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

CLASSIC COCKTAILS

Dead Man's Boots | High West Lemonade | 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 SPIRIT SENSORY NOTES	0.5oz	1.5oz
<i>American Prairie Bourbon®</i> sweet corn vanilla	\$3	\$8.5
<i>Double Rye!</i> spice anise mint	\$3	\$8.5
Rendezvous Rye cinnamon allspice clove	\$4	\$11.5
Campfire sweet spicy smoky	\$4	\$11.5
Barrel Finished Manhattan molasses herbs clove	\$4.5	\$12.5
Barrel Finished Old Fashioned allspice orange spice	\$4.5	\$12.5