

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.
GRID CITY PILSNER UT 16 oz 4% Pilsner Light Golden Crisp	11.
MELVIN IPA WY 12oz 7.5% West Coast IPA Citrus Deep Gold Pine	9.
LEVEL CROSSING BREWING SUSS IT OUT UT 16 oz 6.9% Rye IPA Hop Forward Deep Gold Resin	11.
ODELL BREWING CO SIPPIN' PRETTY CO 12 oz 4.5% Sour Bright Tart	9.
DESCHUTES BLACK BUTTE PORTER OR 12oz 5.2% Porter Coffee Black Malt	8.

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 Quatreaux Bordeaux Style Blend Napa CA		115.



DISTILLERY
PARK CITY · UTAH

COCKTAILS \$15

LIGHT & REFRESHING

BLACKTHORN

Double Rye!® | Aged Cachaça | Yellow Chartreuse | Guava | Lime | Soda

NO. 10

American Prairie® Bourbon | Apple Brandy | Pear Brandy | Scotch | Clove | Amontillado | Lemon

IOSEPA

Double Rye!® | Jamaican Rum | Passion Fruit | Orange | Carrot | Habanero | Cinnamon | Mezcal

HIGHBANKER

Double Rye!® | Cachaça | Jamaican Rum | Fernet Branca | Coconut | Pineapple | Beet

CALIFORNIA WIDOW

American Prairie® Bourbon | Guatemalan Rum | Aperol | Jasmine | Pineapple | Mango | Hazy IPA

RED CASTLE

American Prairie® Bourbon | Aperol | Strawberry | Cinnamon | Yellow Chartreuse | Rosé

TIGER ALLEY

Double Rye!® | Guatemalan Rum | Coconut | Thai Tea | Pineapple | Lime

STIRRED & STRONG

PRAIRIE DEW

Double Rye!® | Guatemalan Rum | Aperol | Pineapple | Sweet Vermouth

YELLOW WOLF

Double Rye!® | Gin | Mango Brandy | Lemon Cordial | Fino | Cocchi Americano | Hops

SUN DANCE

American Prairie® Bourbon | Rums | Calamansi | Turmeric | Banane du Brésil | Clarified Milk Punch

REVENOOR

American Prairie® Bourbon | Scotch | Toasted Coconut | Curry | Mole

LORD GRIZZLY

Double Rye!® | Scotch | Amaretto | Oloroso | Cold Brew Coffee | Averna | Vanilla

THE CLASSICS ARE ALWAYS IN FASHION

OLD FASHIONED | MANHATTAN | WHISKEY SOUR

DEAD MAN'S BOOTS | HIGH WEST LEMONADE

HIGH WEST FLIGHT

HIGH WEST 101 \$14.

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

HIGH WEST SPIRITS

SPIRITS	.50Z	1.50Z
<i>American Prairie</i> ® Bourbon	3.	8.5
<i>Double Rye!</i>	3.	8.5
<i>Rendezvous Rye</i>	4.	11.5
<i>Campfire</i>	4.	11.5

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
Local Meats and Cheeses, Bourbon Stonefruits, Crumb Bros. Seeded Rye with Saloon Mustard and House Pickles
Large 38. Small 20.

SMOKED & JERKED WINGS 15.
Jerked & Applewood Smoked Crispy Wings served with American Prairie® Bourbon Honey Wing Sauce & Pt. Reyes Blue Cheese Dressing

ELOTES 12.
Fire Roasted Utah Corn, Chipotle Crema, Cotija Cheese with Fresh Lime and Cilantro

SHISHITO PEPPERS 14.
Seared & Fried with Maple Shoyu and Comeback Dipping Sauce

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

SOUP OF THE DAY 12.
Our Daily Offering

STRAWBERRIES, BLUEBERRIES 'N GRANOLA 14.
Fresh Berries, Poppy Seed & 5 Spice Granola with Gold Creek Feta Mousse, Gem Lettuces and Aged Balsamic

BURRATA & ASPARAGUS 19.
Summer Salad of Fresh Radish, Cucumber, Asparagus and Caramelized Sherry Vinaigrette

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

SIDES

Pan Roasted Summer Zucchini with Vadouvan Curry 11.

Country Ham & Corn Pimento Mac 'N Cheese 14.

House Cut Parmesan Rosemary Fries 12.

Sautéed Asparagus and Blistered Heirloom Tomatoes with Gnocchi & Pecorino Romano 13.

ENTRÉES

FISH 'N CHIPS 24.
Pacifico Beer Battered Fresh Alaskan Ling Cod with *Rendezvous* Rye & Malt Coleslaw, House Cut Fries and Fennel Tarragon Remoulade

WILD MUSHROOM BOLOGNESE 25.
Maitake & Shiitake Mushroom Ragout with Gnocchi and Gold Creek Farms Pecorino Romano

ROCKY MOUNTAIN TROUT NIÇOISE 30.
Pan Roasted Steelhead with a salad of Heirloom Potatoes, Haricots Verts, Tomatoes and Hard-Boiled Egg with Niçoise Olives, Gem Lettuces and a Dijon & Fine Herb Vinaigrette

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, Lemon Beurre Blanc, Crispy Capers, Summer Salad of Fresh Radish, Cucumber, Asparagus and Caramelized Sherry Vinaigrette

CORN & GULF SHRIMP CHOWDER 18.
Roasted Fresh Corn, Yam, Gulf Shrimp, Crispy Tortillas & Avocado Crème Fraîche

NIMAN RANCH STEAK FRITES 56.
14oz. Niman Ranch Prime Ribeye, Blue Cheese & Charred Shallot Butter with House Cut Parmesan Rosemary Fries

DESSERTS

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

COBBLER 10.
American Prairie® Bourbon Roasted Peach & Blackberry 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
American Prairie® Bourbon	34.99
Double Rye!	34.99
<i>Rendezvous</i> ® 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 Saloon, but you sure can take one or more with you!