



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

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

LEVEL CROSSING BREWING SUSS IT OUT | UT | 16 oz | 6.9% **11.**
Rye IPA | Hop Forward | Deep Gold | Resin |

ODELL BREWING CO SIPPIN' PRETTY | CO | 12oz | 4.5% **8.**
Sour | Bright | Tart |

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

WINE

Varietal | Appellation | Region **GLS BTL**

BUBBLES AND ROSÉ

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

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

Bouvet | Sparkling Rosè | 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.**

COCKTAILS \$15

LIGHT & REFRESHING

DEAD MAN'S BOOTS

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

HIGH WEST LEMONADE

Double Rye!® | Cinnamon | Vanilla | Lemon

NO. 10

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

IOSEPA

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

CALIFORNIA WIDOW

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

STIRRED & STRONG

OLD FASHIONED

Rendezvous Rye® | Demerara | Angostura

BLUE BLOOD

Double Rye!® | Aperol | Pineapple Rum | Amaro

SAZERAC

Rendezvous Rye® | Demerara | Peychaud's | Absinthe

GREENPOINT

Double Rye!® | Yellow Chartreuse | Sweet Vermouth | Orange Bitters

LORD GRIZZLY

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

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

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
- 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 PRIME RIBEYE*** 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	69.99

* 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!