

## 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

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

**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

#### LICKETY SPLIT

*Double Rye!*® | Jamaican Rum | Gin | Pineapple | Cinnamon | Byrrh | Spruce

#### COMANCHE

*Double Rye!*® | Macallan | Lavender | Chamomile | Amaro Montenegro | Lemon

#### DELLA ROSE

*American Prairie*® Bourbon | Aperol | Mango | Apricot | Yellow Chartreuse | Prosecco

#### MATSUMOTO

*Campfire* | Passion Fruit | Pandan | Coconut | Campari | Falernum | Yuzu Soda

#### HOEDOWN

*Double Rye!*® | Ancho Reyes | Strawberry | Lemon | Ginger | Balsamic | Fernet

### STIRRED & STRONG

#### SLICK HEEL

*American Prairie*® Bourbon | Mezcal | Cardamaro | Cynar | Chocolate Bitters

#### DESTROYING ANGEL

*Double Rye!*® | Pineapple Rum | Gin | Passion Fruit | Fino | Rosemary

#### HALF-COCKED

*American Prairie*® Bourbon | Rum | Brown Butter | Averna | Apricot | Garam Masala

#### THE EXPRESS RIDER

*American Prairie*® Bourbon | Five Spice | Fig | Scotch | Blood Orange | Vermouth

#### ONE-EYED JACK

*American Prairie*® Bourbon | Cynar | Cold Brew Coffee | Vanilla | Porter Foam

### HOT & COMFORTING

#### PINFIRE

*American Prairie*® Bourbon | Aperol | Pineapple | Jasmine | Lemon | Mezcal

#### BOIL OVER (available iced)

*Double Rye!*® | Cinnamon | Chocolate | Mint | Coffee | Walnut Bitters | Cream

### CLASSICS THAT ARE ALWAYS IN FASHION

Old Fashioned | Manhattan | Dead Man's Boots | High West Lemonade

Sazerac | Whiskey Sour | Boulevardier

### HIGH WEST FLIGHT

#### HIGH WEST 101 \$16.

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

### HIGH WEST SPIRITS

SPIRITS	.5OZ	1.5OZ
American Prairie Bourbon	3.5	9.
Double Rye!	3.5	9.
Rendezvous Rye	5.	14.
Campfire	5.	14.
High Country American Single Malt	7.	18.
Barrel Finished Manhattan	4.	12.
Barrel Finished Old Fashioned	4.	12.

## HIGH WEST CUISINE

We think pairing whiskey with food is one of the most underappreciated 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 compliment many of the flavors of our Western Mountain Cuisine. We hope you enjoy our culture of whiskey and food.

### APPETIZERS

<b>POPCORN</b> GF	8.
Caramel, Cashew and Bacon	
<b>DEVILED EGGS</b> GF   DF	10.
Pimento Yolks and Jalapeño Candied Bacon	
<b>HOUSE MADE PRETZEL</b> v	12.
Rendezvous® Rye Beer Cheese, House Pickles and Saloon Mustard	
<b>CHARCUTERIE &amp; CHEESE</b>	20.
Local Meats and Cheeses, Bourbon Stonefruits, Crumb Bros. Seeded Rye with Saloon Mustard and House Pickles	
<b>SMOKED &amp; JERKED WINGS</b> GF	16.
Jerked & Applewood Smoked Crispy Wings served with <i>American Prairie</i> ® Bourbon Honey Wing Sauce & Pt. Reyes Blue Cheese Dressing	
<b>SHISHITO PEPPERS</b>	14.
Seared & Fried with Maple Shoyu and Comeback Dipping Sauce	
<b>BURNT ENDS POUTINE</b>	15.
Rosemary Crinkle Cut French Fries, Brisket Burnt Ends, <i>Double Rye!</i> & Charred Onion Gravy with Beehive Squeaky Bee Cheddar Curds	
<b>HIGH WEST FONDUE</b> v	48.
Proprietary 4-Cheese Blend, Crumb Bros. Rye, Apples, Heirloom Potatoes, with <i>High West Barrel Finished Manhattan</i>	

### SOUPS & SALADS

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

<b>SOUP OF THE DAY</b>	10.
Our Daily Offering	
<b>SMOKED TROUT CHOWDER</b>	13.
Smoked Rocky Mountain Trout, Heirloom Sweet Potatoes with Cheddar Tabasco Crackers	
<b>WHISKEY &amp; SWEET ONION GRATINÉE</b>	13.
Whiskey Caramelized Spanish Onions in a rich Beef Broth, Aged Gruyère and Crumb Bros. Crostini	
<b>HIGH WEST CAESAR</b>	13.
Artisan Romaine, Gold Creek Pecorino Romano, Spanish Anchovies Sage Caesar Dressing with a Rye & Sesame Crunch	
<b>BEET PANZANELLA</b> v	14.
Salt Roasted Gold & Red Beets, Charred Crumb Bros. Rye with Local Chevre, Poppy Seed & Malt Vinaigrette	
<b>KALE &amp; GRAINS</b> v	14.
Baby Kales & Gem Lettuces, Quinoa & Barley, Radish, Butternut Squash, Buttermilk Green Goddess Dressing	

### ENTRÉES

<b>WILD MUSHROOM RAGU</b> v	24.
Maitake & Shiitake Mushroom Ragù with Potato Dumplings Gold Creek Farms Pecorino Romano	
<b>THE SCHNITZEL</b>	28.
Herb & Parmesan Crusted Chicken Breast, Caper Beurre Blanc, Winter Salad of Roasted Butternut Squash, Grains & Radish with a Chive & Buttermilk Green Goddess Dressing	
<b>DUCK &amp; VENISON GUMBO</b>	29.
Venison Sausage, Andouille and Chicken in a rich Gumbo Stew Red Beans & Rice and a Crispy Duck Leg	
<b>ROCKY MOUNTAIN TROUT</b>	29.
Pan Fried Trout Filet, Brown Butter Spaghetti Squash with a Pepita & Tarragon Gremolata	
<b>THE BURGER*</b>	21.
Beefy <i>American Prairie</i> ® Bourbon Braised Onions, Aged Gruyere, House Pickles & Comeback Sauce on a Caraway Seeded Bun with Rosemary Crinkle Cut French Fries	
<b>THE TACOS</b>	19.
Niman Ranch Pork Carnitas, Mustard Apple Crema and Poppy Seed Red Cabbage with Salsa Verde	
<b>ELK &amp; BISON BOLOGNESE</b>	31.
Domestic Elk, Bison & Boar Bolognese with Gnocchi and Gold Creek Farms Pecorino Romano	
<b>NIMAN RANCH PRIME RIBEYE*</b>	56.
14oz. Niman Ranch Prime Ribeye, Blue Cheese & Charred Shallot Butter with Rosemary Crinkle Cut French Fries	

### SIDES

Brown Butter Spaghetti Squash with Pepita & Tarragon Gremolata GF   v	13.
Roasted Brussels Sprouts with Bourbon Maple Vinaigrette and Applewood Smoked Bacon GF	13.
Creminelli Ham & Pimento Mac 'n Cheese	12.
Rosemary Crinkle Cut French Fries v	11.

### DESSERTS

<b>GRILLSWITH</b> v	12.
Cinnamon Roasted Krispy Kreme Donuts, Vanilla Ice Cream <i>Rendezvous</i> ® Rye Caramel	
<b>COBBLER</b> v	10.
<i>American Prairie</i> ® Bourbon Roasted Apple & Dried Cherry Cobbler Brown Butter Streusel with Lemon Gelato	
<b>S'MORES BREAD PUDDING</b> v	13.
Brioche Bread Pudding with Millcreek Milk Chocolate, Graham Cracker with Toasted Marshmallow & <i>Campfire</i> Crème Anglaise	

\*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



#### BARREL FINISHED COCKTAILS

<b>AGED WHISKEYS</b>	<b>*BTL</b>	Barrel Finished Manhattan	49.99
		Barrel Finished Old Fashioned	49.99
American Prairie® Bourbon	34.99		
Double Rye!	34.99		
Rendezvous® Rye	64.99		
Campfire	69.99		
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!