

APRÈS SNACKS

MAINE MUSSELS MARINIÈRE
GRILLED GARLIC TOAST
23

PAN ROASTED CAULIFLOWER
ORANGE & CAPER VINAIGRETTE
TOASTED RAISINS
12

CRISPY CHICKEN WINGS
PORK CRACKLING
HOUSE MADE BUFFALO SAUCE
17

RUBY CIDER & SMOKED CHEDDAR FONDUE FOR TWO
BABY POTATOES, HOUSE MADE PICKLES ENDIVES,
TOMATO, RADISH, PEAR
32

LOCAL FAVORITES

BUFFALO CHILI
SOUR CREAM, CHEDDAR CHEESE, CILANTRO
17

ROASTED RED PEPPER & CRAB BISQUE
JUMBO LUMP CRAB, CRUTONS, FRESH HERBS
23

ROMAINE CAESAR SALAD
12
ADD CHICKEN +6
ADD SHRIMP +9

LOCAL CHEESE & CHARCUTERIE PLATE*
SALMON RILLETTE
APPLE MUSTARD COMPOTE
28

SIDES 10

ROASTED MAITAKE MUSHROOMS
SESAME, LIME

GOLD CREEK FARMS SMOKED CHEDDAR
MAC & CHEESE

STEAK FRIES

MASHED POTATOES

CARAMELIZED BRUSSELS SPROUTS
TRUFFLE HONEY, CRISPY CHESTNUTS

SAUCES

J&G STEAK SAUCE

BLACK PEPPER CONDIMENT

HOUSE MADE BUFFALO

BLEU CHEESE

CHEF DE CUISINE - RACHEL WIENER
Jean-Georges Vongerichten

*Consuming raw or undercooked meats poultry, seafood, shellfish or eggs
may increase your risk of food borne illness, especially if you have certain medical conditions.

*SIMPLY COOKED

Served with Shishito Peppers

SZECHUAN PEPPER CRUSTED
YELLOWFIN TUNA
36

ORGANIC NORWEGIAN SALMON
33

8 OZ. “RR” RANCH BEEF TENDERLOIN
49

10 OZ. SNAKE RIVER FARMS PORK CHOP
34

MARY’S ORGANIC AIRLINE CHICKEN BREAST
28

MAINS

ROASTED GARLIC SOUP
FONTINA & PEAR MOSTARDA GRILLED CHEESE
18

CITRUS YOGURT GRILLED CHICKEN SANDWICH
SPICED CREAM CHEESE & CAPER SPREAD, FENNEL CARROT SLAW
19

*CLASSIC SNAKE RIVER FARMS CHEESEBURGER
CHEDDAR CHEESE, LETTUCE, TOMATO
STEAK FRIES
20

*MUSHROOM & GRUYÈRE BURGER
CHIPOTLE SAUCE, CRISPY PANCETTA
STEAK FRIES
25

WINTER SQUASH PASTA
BROCCOLINI, FRIED SAGE, RICOTTA
23

*8 OZ. DRY AGED BAVETTE STEAK
TRUFFLE FRIES, J&G STEAK SAUCE
32

BANGERS & MASH
FOIE GRAS SAUSAGE, ONION SAGE GRAVY
PEA SHOOTS SALAD
31

SKILLET CINNAMON ROLL
STICKY TOFFEE SAUCE, CANDIED BACON
CREAM CHEESE VANILLA FROSTING
15

BEER 8

ALE

HOEGAARDEN ‘BELGIUM WHITE’
SHADES OF PALE 'JACK WAGON' WHEAT
SQUATTERS ‘CHASING TAIL’ GOLDEN
UINTA ‘CUTTHROAT’ PALE ALE
NEW BELGIUM ‘FAT TIRE’ AMBER
PARK CITY AMERICAN PALE ALE
PARK CITY 'BOOGIE WATER' BROWN
SQUATTERS ‘OFF DUTY’ IPA
SQUATTERS ‘HOPS RISING’ DOUBLE IPA
WASATCH POLYGAMY PORTER
GUINNESS EXTRA STOUT

LAGER

AMSTEL LIGHT
BUD LIGHT
STELLA ARTOIS
HEINEKEN
PARK CITY ‘IMPERIAL’ PILSNER
SAMUEL ADAMS

LARGE FORMAT 16

MOUNTAIN WEST ‘RUBY’ HARD CIDER
PROPER ‘FAULTLINE’ RED IPA

NON-ALCOHOLIC 6

PASSION CHILI

SPICED PERSIMMON

FRESH GINGER

VANILLA CREAM COLD BREW

WINES BY THE GLASS

SPARKLING

CHARLES DE FÈRE CUVÉE ‘JEAN-LOUIS’ BRUT
FERE-EN-TARDOIS, FRANCE 15

CLETO CHIARLI ‘BRUT DE NOIR’ ROSÉ
ROMAGNA, ITALY 20

VEUVE CLICQUOT BRUT YELLOW LABEL
REIMS, FRANCE 36

WHITE

RUFFINO LUMINA, PINOT GRIGIO
DELLA VENEZIE, ITALY 14

KIM CRAWFORD, SAUVIGNON BLANC
MARLBOROUGH, NEW ZEALAND 17

MARTINSANCHO, VERDEJO
RUEDA, SPAIN 16

LOUIS LATOUR ‘GRANDE ARDÈCHE’, CHARDONNAY
BURGUNDY, FRANCE 18

MER SOLEIL RESERVE, CHARDONNAY
SANTA LUCIA HIGHLANDS, CALIFORNIA 26

ALONDRA "BOECK VINEYARD" CHARDONNAY
SANOMA COUNTY, CALIFORNIA 14

MILBRANDT VINEYARDS, RIESLING
COLUMBIA VALLEY, WASHINGTON 16

2 COPAS, SAUVIGNON BLANC
VALLE CENTRAL, CHILE 14

ROSÉ

RENEGADE WINE COMPANY, ROSÉ
COLUMBIA VALLEY, WASHINGTON STATE 16

RED

MEIOMI PINOT NOIR
CENTRAL COAST, CALIFORNIA 20

PLANET OREGON, PINOT NOIR
WILLAMETTE VALLEY, OREGON 17

SAINT COSME 'LITTLE JAMES BASKET
PRESS' GRENACHE RHONE VALLEY, FRANCE 16

RACONTEUR WINE CO. RED BLEND, CABERNET
SYRAH, COLUMBIA VALLEY, WASHINGTON STATE 15

POWERS, CABERNET SAUVIGNON
COLUMBIA VALLEY, WASHINGTON STATE 16

FISHER VINEYARDS ‘UNITY’, CABERNET
SAUVIGNON, SONOMA-NAPA, CALIFORNIA 28

CASANOVA DI NERI ROSSO DI MONTALCINO,
SANGIOVESE, MONTALCINO, ITALY 22

MANO A MANO, TEMPRANILLO
LA MANCHA, SPAIN 15

ST. REGIS BLOODY MARYS 18

IN THE LATE 1930’S, FERNAND PETIOT, BARTENDER FOR THE LEGENDARY KING COLE BAR AT THE ST. REGIS
NEW YORK, WAS PERFECTING A NEW INNOVATIVE VODKA AND TOMATO JUICE DRINK. BY ADDING SALT,
PEPPER, LEMON, AND WORCESTERSHIRE SAUCE, HE CREATED THE ICONIC COCKTAIL SO BELOVED TODAY.
EACH ST. REGIS PROUDLY SERVES ITS OWN VARIATION OF THE CLASSIC BLOODY MARY.

7452 MARY
DEER VALLEY, UT

SITTING AT 7,452 FEET, DEER VALLEY’S SIGNATURE BLOODY MARY IS TOPPED OFF WITH A WASABI AND CELERY
ESPUMA, CAYENNE PEPPER, AND BLACK LAVA SALT.

CAPITAL MARY
WASHINGTON, D.C.

THE AMERICAN CAPITOL’S FINEST ADDRESS OFFERS THE ELEGANT FLAVOR COMBINATIONS OF GARLIC,
CORIANDER, CHILI FLAKES, AND HORSERADISH.

DOWNHILL RED SNAPPER
ASPEN, CO

A SOPHISTICATED CONCOCTION OF MUDDLED DILL, BASIL, AND CRACKED PEPPER.

RED SNAPPER
NEW YORK, NY

THE FAMED AND ORIGINAL COCKTAIL FEATURES SPICY BLOODY MARY MIX.

SPECIALTY COCKTAILS 18

SEASONAL MULE
HIGH WEST 7000 VODKA
SPICED PERSIMMON
GINGER BEER
LIME, WHISKEY BARREL BITTERS

BEEHIVE BUZZ
BEEHIVE GIN, CHAMPAGNE, SAGE
GRAPEFRUIT BITTERS

ROSA DE LIMA
CASA NOBLE BLANCO TEQUILA, CAMPARI
GINGER, LIME, GRAPEFRUIT

MINER’S TODDY - SERVED HOT
HIGH WEST DOUBLE RYE
SPICED APPLE CIDER, CINNAMON

MAPLE WALNUT OLD FASHIONED
LARCENY BOURBON, MAPLE SYRUP
BLACK WALNUT BITTERS SERVED WITH
CANDIED WALNUTS

ELEVATED BREW
BUFFALO TRACE BOURBON
WATERPOCKET COFFEE LIQUOR
LOCAL COLD BREW COFFEE
MAPLE SYRUP, CREAM

GINGER MARGARITA
JOSE CUERVO TRADICIONAL TEQUILA
COINTREAU, GINGER
LIME, GINGER SALT

WHISKEY PASSION FIZZ
HIGH WEST AMERICAN PRAIRIE BOURBON
PASSION FRUIT, CHILI
LIME, GINGER ALE

THE LONG WEEKEND - SERVED HOT
WATERPOCKET DISTILLERY COCOA RUM
LICIOR 43 HOT CHOCOLATE
HOUSEMADE VANILLA WHIP

ALPINE PRESERVE
ALPINE GIN, PRESERVE LIQUOR
LEMON, ORANGE BITTERS

NOTOMS UP
WATERPOCKET NOTOM AMARO
WAHAKA MEZCAL, ST GERMAIN, LIME

WILD VINES
KETEL ONE
SZECHUAN PEPPER
SAGE GRAPES
ZINFANDEL FLOAT