

BEER	
PACIFICO	7.
Lager Mexico 12oz 4.5%	
GRID CITY	11.
Pilsner SLC, Utah 16oz 4.5%	
BOULEVARD TANK 7	9.
Farmhouse Ale Missouri 12oz 8.5%	
SIERRA NEVADA	8.
Pale Ale California 12oz 5.6%	
MELVIN	9.
West Coast IPA Wyoming 12oz 7.5%	

BUBBLES	
RUFFINO	Glass 12. Bottle 38.
Prosecco Italy	
VEUVE CLICQUOT	Bottle 130.
Champagne Reims France	

WHITE	
SIMI	Glass 13. Bottle 40.
Chardonnay California	
KIM CRAWFORD	Glass 13. Bottle 40.
Sauvignon Blanc New Zealand	
MEIOMI	Bottle 45.
Rose California Coast 2019	
OLD TOWN CELLARS	Bottle 64.
‘Elusive’ Chardonnay Park City 2019	

RED	
MEIOMI	Glass 14. Bottle 45.
Pinot Noir California	
ESTANCIA	Glass 12. Bottle 38.
Cabernet Sauvignon California	
HARVEY & HARRIET	Bottle 87.
Red Blend San Luis Obispo, California 2021	
THE PRISONER WINE CO.	Bottle 105.
Red Blend Napa, California 2019	
ROBERT MONDAVI WINERY	Bottle 109.
Cabernet Sauvignon Napa, California 2019	
THE PRISONER WINE CO.	Bottle 130.
Cabernet Napa, California 2019	
BOOKER VINEYARD	Bottle 244.
‘Fracture’ Syrah Paso Robles, California 2020	

NON ALCOHOLIC	
COKE / DIET COKE / SPRITE	4.
COFFEE - HUGO COFFEE ROASTERS.	4.

 HIGH WEST COCKTAILS	
	FIRESIDE FLING <i>(served hot)</i> 15. Apple Brandy, HW Bourbon, Pear Brandy, Spiced Vanilla Syrup, Lemon, Tiki Bitters
	FLASH FLOOD 15. Cold Brew Coffee, HW Bourbon, Creme de Cacao, Avena, Condensed Milk, Spiced Syrup
	KENNECOT KING 15. Double Rye, Rum, Banana Liqueur, Cognac, Allspice Liqueur, Banana Syrup, Mole Bitters
	TOFFEE TONIC 15. Brown Butter-Washed Bourbon, Double Rye, Cynar, Raw Sugar, Vanilla Infused Bitters
	SLOPESIDE SLING 15. Hest West Campfire , Rum, Pineapple, Lime, Chartreuse, Spiced Syrup
	OLD FASHIONED 15. Double Rye, HW Bourbon, Demerara Syrup, Angostura Bitters
	MANHATTAN 15. Double Rye, Sweet Vermouth Angostura Bitters, Brandy Cherry
	WHISKEY LEMONADE 15. Double Rye, Spiced Syrup, Lemon
	PAPER PLANE 15. HW Bourbon, Amaro Nonino, Aperol, Lemon
	DEAD MAN’S BOOTS 15. HW Bourbon, Tequila, Lime, Ginger Beer
	BOULEVARDIER 15. Double Rye, Campari, Sweet Vermouth

LIMITED RELEASE WHISKEY

some of our most sought-after whiskeys, produced seasonally in very limited runs

0.5oz / 1oz / 1.5oz

HIGH COUNTRY SINGLE MALT	9. / 18. / 27.
100% distilled here in Wanship, made from malted barley with notes of honey cereal, figs, banana bread, lemon peel	
A MIDWINTER NIGHT’S DRAM	15. / 30. / 45.
our Rendezvous rye finished in port barrels, with notes of blackcurrant jam, blood orange peel, rye bread, cherry crumble, Stilton blue cheese, smoked apple wood	
BOURYE	15. / 30. / 45.
a blend of rich bourbon & rye whiskeys, aged a minimum of 10 years, with notes of butterscotch, honeycomb, brown butter, roasted coffee, walnut praline	
THE PRISONER’S SHARE	20. / 40. / 60.
a unique blend of bourbon and rye whiskey aged in Napa Valley’s ‘The Prisoner’ red blend wine barrels, notes of honey roasted figs, apricot jam on grilled brioche, french oak, roasted pecan, coconut pound cake	

APPETIZERS

HAND CUT FRIES 9.
comeback sauce & ketchup

SQUEAKY BEE CHEESE CURDS 13.
beer battered cheese curds and
zucchini with comeback sauce & lime

SMOKED TROUT DIP 15.
smoked rocky mountain trout dip, herb crostini,
English cucumber chips

SMOKED CHICKEN WINGS 16.
smoked apple BBQ wing sauce
& house bleu cheese dressing

CHARCUTERIE & CHEESE *small* 20.
local meats & cheeses, *large* 36.
bourbon stone fruit, crumb bros. seeded
rye, saloon mustard & house pickles

SEASONAL SOUP 10.
served with grilled baguette

CAESAR SALAD 13.
hearts of romaine, sage caesar dressing,
parmesan crumble and seeded decker crisps
add grilled chicken +10. or cast-iron trout +15.

GEM LETTUCE SALAD 13.
sun-dried blueberries, goat cheese, candied
pecans, heirloom carrots and champagne &
sage vinaigrette
add grilled chicken +10. or cast-iron trout +15.

5-BEAN CHILI 12.
roasted tomatillo, Double Rye whiskey,
coriander crema, cilantro and warm tortillas
add smoked brisket +4.

HIGH WEST WHISKEY

our core whiskeys, available year-round
in liquor stores nationwide

HIGH WEST BOURBON 0.5oz / 1oz / 1.5oz
4. / 6. / 12.
a blend of straight bourbon whiskeys aged 2-9 years with
notes of candy corn, cornbread, nougat, caramel apple

DOUBLE RYE 4. / 6. / 12.
a blend of two young rye whiskeys with notes of mint,
clove, caraway, licorice, gin botanicals

RENDEZVOUS RYE 6. / 12. / 18.
our flagship - a mature blend of straight rye whiskeys with
notes of brown sugar oatmeal, ginger, cinnamon custard

CAMPFIRE 6. / 12. / 18.
the worlds finest blend of Scotch, bourbon and rye with
notes of leather riding saddle, burnt toffee, s'mores

ENTREES

PUB TROUT 22.
panko fried Utah trout, napa slaw with
charred jalapeño tartar sauce & hand cut fries

BISON PATTY MELT 21.
caramelized onions, gruyere cheese, comeback
sauce, seeded rye bread & hand cut fries

BLACKENED CHICKEN SANDWICH 19.
guacamole, pico de gallo, ash cheddar, spicy
duke's mayo on potato roll with hand cut fries
add bacon +4

REFECTORY BURGER * 20.
8oz bison & niman ranch beef patty, gold creek
barrel-ash cheddar, whiskey onion jam & house
pickles on a potato bun with hand cut fries
add bacon +4.

MAC 'N CHEESE 18.
white cheddar and poblano cheese sauce,
cavatappi pasta, mantoro cheese.
*choice of beef brisket or smoked bacon
or both +4.*

ROASTED WINTER VEG BOWL 19.
sweet & tangy sauce, baby kale
add grilled chicken +10. or cast-iron trout +15.

BISON TACOS 22.
great plains bison carne asada, chipotle & lime
crema, pickled red onions, cotija, red cabbage
and poppy seed slaw

DUCK POT PIE 23.
confit duck leg, sage gravy, puff pastry, heirloom
carrots

SMOKED BRISKET HASH * 18.
two fried cage-free brown eggs, smoked apple
BBQ sauce

DESSERTS

APPLE & BLUEBERRY COBBLER 12.
cornbread waffle, maple streusel, vanilla ice
cream

GRILLSWITH 12.
cinnamon roasted Krispy Kreme donuts, vanilla
ice cream, caramel sauce

CHOCOLATE FONDUE 18.
pound cake, pirouettes, strawberries

* The Utah Department of Health & Safety requires us to inform you that
devouring raw or undercooked meats, seafood, eggs or unpasteurized dairy may
be hazardous to your well-being