

OUR STORY

High West Distillery was founded in 2006 by David and Jane Perkins. Inspired by a trip to a Kentucky distillery, the couple decided to relocate their family to Park City, Utah, and begin a new adventure of whiskey distilling. Since then, our mission has been simple. **Make delicious whiskey. Share our love of whiskey. Celebrate our home, the West.**

SALOON

The High West Saloon is our original location in downtown Park City and has the distinction of being the world's only ski-in gastro distillery. At the Saloon, enjoy alpine inspired western fare, taste our award winning whiskeys and cocktails. Join us on the patio after your winter or summer mountain experience and enjoy *Après* the High West way!

DISTILLERY

Marking the beginning of a new High West era, our distillery opened in 2015. Sitting in the Wasatch-Uinta Mountains on Blue Sky Ranch in the town of Wanship, the Distillery has a 1,600-gallon copper pot still and greatly expands our production capabilities. Visit the Distillery for a tour and stay for a whiskey tasting, western-inspired fare, delicious cocktails, and stunning views of the surrounding valleys. Additional experiences to be enjoyed at the Distillery include our weekly Wednesday & Thursday night Supper Club Dinners and Sunday Brunch.

NELSON COTTAGE

The Nelson Cottage, located just two doors up from the Saloon in downtown Park City, was added to the family in 2014. Originally serving as a private event space, The Nelson Cottage later became the home of High West's unique prix-fixe whiskey paired dinners—a culinary and educational experience not to be missed!



NIMAN RANCH

High West is proud to partner with the Niman Ranch Next Generation Foundation, and their commitment to supporting the education of young farmers in sustainable farming practices. By donating 1% of our proceeds on select Niman Ranch items, High West is honored to play a small part in supporting the next generation of agricultural leaders. For more information please visit nimanranchfoundation.org.



DISTILLERY
PARK CITY · UTAH.

SALOON MENU

HIGH WEST FLIGHTS

| | |
|--|----|
| High West 101 | 20 |
| <i>High West Bourbon · Double Rye · Rendezvous® · Campfire</i> | |
| A Mid Winter Nights Dram Flight | 32 |
| <i>MWND Act 10 · MWND The Encore</i> | |

| HIGH WEST SPIRITS | .5 oz | 1.5 oz |
|-------------------------------------|-------|--------|
| High West Bourbon | 4 | 10 |
| Double Rye® | 4 | 10 |
| Rendezvous® Rye | 6 | 16 |
| Campfire | 6 | 16 |
| A Mid Winter Nights Dram Act 10 | 15 | 45 |
| A Mid Winter Nights Dram The Encore | 17 | 50 |
| The Prisoner's Share | 20 | 60 |
| Barrel-Finished Old Fashioned | 4.5 | 12 |
| Barrel-Finished Manhattan | 4.5 | 12 |

@drinkhighwest

SEASONAL COCKTAILS

ALL COCKTAILS \$16

WINTER WARMERS



DODGE'S

Double Rye® | Cynar | Chocolate | Banana | Vanilla
Coffee | Whipped Cream



THE BANK

Campfire | Amaro | Islay Scotch | Apricot | Molasses



GOLDEN LABEL

High West Bourbon | Ancho Chile | Drinking Chocolate
Bischoff Cookie

SWEET TOOTH




THE COZY

Double Rye® | Apple Brandy | Cinnamon | Oloroso | Heavy Cream



LAST CHANCE

Double Rye® | Aged Rum | Baking Spice | Coconut | Condensed Milk

 Contains nuts

*The Department of Health & Safety Requires Us to Inform You That Devouring Raw or Undercooked Meats, Seafood, or Eggs, As Well As Unpasteurized Dairy May Be Hazardous to Your Well-Being.

COCKTAILS

16

LIGHT AND REFRESHING



MR. LOVERLEDGE & THORPE

Campfire | Mezcal | Grapefruit | Salt | Ginger | Soda Water



BOGAN'S

High West Bourbon | Carrot | Celery | Lime | Ginger Beer



CAPEN & GOODRICH'S

High West Bourbon | Raspberry | Guava | Hops | Sour Beer



EAGLES NEST

Double Rye® | Gin | Matcha | Melon | Lime | Egg White*



SILVER STAR

Double Rye® | Reposado Tequila | Lemongrass | Coconut | Lime

STIRRED AND STRONG



M&M

Double Rye® | Añejo Tequila | Orange | Citric Acid



MCHENRY HOUSE

Double Rye® | Highland Scotch | Amaro | Brown Butter
Chocolate | Hazelnut




GRIZZLY

Double Rye® | Brown Ale | Amaro | | Allspice | Cold Brew



RED LIGHT

High West Bourbon | Rum | Amaro | Banana | Baking Spice

 Contains nuts

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OLD FAVORITES

ALL COCKTAILS \$16

LIGHT AND REFRESHING



DEAD MAN'S BOOTS

High West Bourbon | Resposado Tequila | Lime | Ginger Beer



HIGH WEST LEMONADE

Double Rye® or Vodka | House Spiced Lemonade



WHISKEY SOUR

Double Rye® | Egg White* | Lemon | Sugar



PAPER PLANE

High West Bourbon | Aperol | Amaro Nonino | Lemon



GUNSMOKE

High West Bourbon | Mezcal | Amaro Nonino | Grapefruit | Lemon

STIRRED AND STRONG



HIGH WEST OLD FASHIONED

Double Rye® | Demerara | Angostura



MANHATTAN

Double Rye® | Carpano Antica | Angostura



BOULEVARDIER

High West Bourbon | Campari | Carpano Antica



TORONTO

Double Rye® | Fernet | Demerara

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OUR GENERAL STORE

Aged Whiskeys

btl**

HIGH WEST BOURBON

37.99

DOUBLE RYE®

37.99

RENDEZVOUS® RYE

79.99

CAMPFIRE

79.99

Barrel-Finished Cocktails

MANHATTAN

49.99

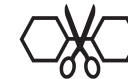
OLD FASHIONED

49.99

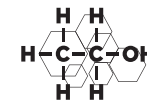
OUR PROCESS



1. MILLING



2. MASHING



3. FERMENTING



4. DISTILLING



5. AGING



6. BOTTLING



7. SIPPING

*Our fine spirits and unique High West merchandise are available for sale in our General Store. Stop on in and grab a bottle to go. You can't consume a bottle here in the Saloon, but you sure can take one or more with you!

And, remember, Hooch sold here on Sundays and Holidays!

WINE

| BUBBLES AND ROSÉ Varietal Appellation Origin | Gls | Btl |
|---|-----|-----|
| Ruffino Prosecco Italy | 12 | 38 |
| OTC Rosé Park City UT | 14 | 45 |
| Bouvet Sparkling Rosé France | 14 | 45 |
| Veuve Clicquot Brut Champagne France | | 130 |
| | | |
| WHITES Varietal Appellation Origin | | |
| Kim Crawford Sauvignon Blanc Marlborough NZ | 13 | 40 |
| Simi Chardonnay Sonoma County CA | 14 | 40 |
| Patz & Hall Chardonnay Sonoma County CA | 18 | 80 |
| Gulp Hablo Orange Wine Castilla La Mancha ESP | 16 | 50 |
| | | |
| REDS Varietal Appellation Origin | | |
| Meiomi Pinot Noir Coastal CA | 14 | 45 |
| Robert Mondavi Cabernet Napa CA | 19 | 95 |
| The Prisoner Prisoner Wine Company Red Blend Napa CA | 21 | 105 |

BEER

BREWERY | Origin | Size | ABV

Style | Body | Color | Finish

| | |
|--|----|
| Pacifico Mexico 12oz 4.5% | 7 |
| Lager Light Straw Crisp | |
| | |
| Sierra Nevada Pale Ale CA 12oz 5.6% | 8 |
| American Pale Ale Malty Golden Clean | |
| | |
| Grid City Pilsner UT 16oz 4% | 11 |
| Pilsner Light Golden Crisp | |
| | |
| Melvin IPA WY 12oz 7.5% | 9 |
| West Coast IPA Citrus Deep Gold Pine | |
| | |
| Offset Bier Dopo UT 12oz 5% | 12 |
| IPA Hoppy Citrus Deep Gold Resin | |
| | |
| Deschutes Black Porter OR 12oz 5.2% | 8 |
| Porter Coffee Black Malt | |

APPETIZERS

Popcorn GF 8

Caramel, Cashew and Bacon

Deviled Eggs GF | DF 10

Pimento Yolks and Jalapeño Candied Bacon

House Made Pretzel v 12

Rendezvous® Rye Beer Cheese, House Pickles and Saloon Mustard

Charcuterie & Cheese 22

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

Burnt Ends Poutine 15

Fresh Cut Fries, Brisket Burnt Ends, *Double Rye®* & Charred Onion Gravy with Gold Creek Mozzarella & Jack Cheese

Smoked Chicken Wings GF 16

Beer Brined and Smoked Chicken Wings with a Mexican Candy & Chipotle Glaze

Shishito Peppers DF | v 14

Seared & Fried with Maple Shoyu and Comeback Sauce

High West Fondue v 48

Proprietary 4-Cheese Blend, Crumb Bros. Rye, Apples and Heirloom Potatoes with *High West Barrel Finished Manhattan*

GF | GLUTEN FREE DF | DAIRY FREE v | VEGETARIAN

SOUPS & SALADS

Add Grilled Chicken (\$10) or Rocky Mountain Trout (\$16)

Soup of the Day 11

Our daily offering

Trout Chowder 13

Smoked Rocky Mountain Trout, Heirloom Sweet Potatoes with Tabasco Crackers

Whiskey & Sweet Onion Gratinèe 13

Whiskey Caramelized Spanish Onions in a Rich Beef Broth, Aged Gruyère and Crumb Bros. Crostini

High West Caesar 13

Artisan Romaine, Gold Creek Pecorino Romano, Spanish Anchovies, Sage Caesar Dressing with a Rye and Sesame Crunch

Roasted Squash & Couscous v 14

Vadouvan Roasted Butternut Squash, Couscous, Pearl Onions with Gem Lettuces and a Lemon & Parsley Vinaigrette

Pear & Blue Cheese GF | v 14

D'Anjou Red Pear & Rogue River Smoked Blue Cheese, Curly Endives, Artisan Romaine with Fresh Herbs & Maple Sherry Vinaigrette

ENTRÉES

Wild Mushroom Ragu v 24

Maitake & Shiitake Mushroom Ragu with Cavatappi and Gold Creek Farms Pecorino Romano

The Schnitzel 31

Herb & Parmesan Crusted Niman Ranch Pork Cutlet, Herbed Sweet Potato Dumplings, Local Cider and Whiskey Braised Cabbage with a Lemon & Caper Beurre Blanc

Duck Confit & Gumbo GF 29

Andouille and Chicken Gumbo, Herbed Rice and a Crispy Duck Leg

Rocky Mountain Trout GF 29

Pan Fried Trout Filet, Brown Butter Spaghetti Squash with a Pepita & Tarragon Gremolata

Elk & Bison Bolognese 31

Domestic Elk, Bison & Boar Bolognese with Gnocchi and Gold Creek Farms Pecorino Romano

5 Bean & Tomatillo Chili v 20

5 Bean Tomatillo Chili Verde with Avocado Crema & Warm Tortillas

The Tacos 24

Great Plains Bison Carne Asada, Chipotle & Lime Crema Pickled Red Onions, Cotija and Poppy Seed Slaw

Lamb Shank* GF 46

Smoked Niman Ranch Lamb Shank, Gold Creek Farms White Cheddar Grits with Red Cabbage and Jus

The Burger* 21

Proprietary Beef & Bison Blend, Bacon Onion Jam, Smoked Barley Cheddar & American Cheese with House Pickles & Dukes Mayonnaise on a House Made Seeded Bun and Fresh Cut Rosemary Fries

Niman Ranch Prime Ribeye* 56

14 oz. Niman Ranch Prime Ribeye, Blue Cheese & Charred Shallot Butter with Fresh Cut Rosemary Fries

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SIDES

Brown Butter Spaghetti Squash with Pepita & Tarragon Gremolata GF | v 14

Crispy Brussels Sprouts with Bourbon Maple Vinaigrette GF | DF 13

Creminelli Ham & Pimento Mac 'n Cheese 12

Gold Creek White Cheddar Grits v 12

Fresh Cut Rosemary Fries v 12

DESSERTS

Grillswith v 11
Cinnamon Roasted Krispy Kreme Donuts, Vanilla Ice Cream, & *Rendezvous*® Rye Caramel

Cobbler v 11
High West Bourbon Roasted Apple & Dried Cherry Cobbler with Brown Butter Streusel & Lemon Gelato

Banana & Bourbon Pudding v 13
Banana Pudding, Bruleed Bananas, Shaved Chocolate, Nilla Wafers with Candied Bananas & Whipped Cream

GF | GLUTEN FREE DF | DAIRY FREE V | VEGETARIAN