

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® Rye · Campfire</i>	
The Icon Flight	56
<i>MWND Act 10 · High Country · The Prisoner's Share · Bourye</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
High Country Single Malt	6	16
The Prisoner's Share	20	60
Bourye	15	45
Barrel-Finished Old Fashioned	4.5	12
Barrel-Finished Manhattan	4.5	12

@drinkhighwest

COCKTAILS

16

LIGHT AND REFRESHING



THE WAVE **contains dairy*

Double Rye® | Banane | Sherry | Blackberry | Greek Yogurt



KING'S PEAK

Double Rye® | Rum | Sherry | Pineapple | Rosemary | Marigold | Lime
High West Limited Edition Camp Mug Available for Purchase with Cocktail \$24



PEEK-A-BOO SLOT

High West Bourbon | Rinquiquin Peach Apertif | Yuzu | Bubbles
Han's White Champagne Kombucha



BATTLE CREEK **contains dairy*

High West Bourbon | Avena | Ritual Chocolate | Cold Brew
Marscapone Honey Foam



DEVIL'S GARDEN **contains dairy*

Double Rye® | Fernet | Avena | Blackberry | Thai Basil | Olive Oil
Egg White | Heavy Cream | Seltzer



FIERY FURNACE

High West Bourbon | Aperol | Chartreuse | Curaçao | Basil
Watermelon | Chili Pepper | Champagne



BLOOD'S LAKE

Double Rye® | Wray & Nephew Rum | Strawberry | Cinnamon
Pineapple | Black Pepper | Shades Piña Colada Sour Beer



FAIRYLAND LOOP

High West Bourbon | Mezcal | Lychee | Lime | Honey | Rosé

WINE

	Gls	Btl
BUBBLES AND ROSÉ Varietal Appellation Origin		
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

Grid City Pale Ale | UT | 16oz | 4.6% 11

British American Hybrid Pale Ale | Clean | Piney | Straw | Malty

T.F. Granary Kellerbier | UT | 16oz | 4.7% 12

Pilsner | Bright | Refreshing | Straw | 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

Incline Marionberry Cider | WA | 12oz | 6.5% 8

Craft Cider | Hoppy | Complex | Fuchsia | Refreshing

SEASONAL COCKTAILS

16

STIRRED AND STRONG



REFLECTION CANYON **contains dairy*

Double Rye® | Campari | Lillet | Strawberry | Rhubarb



WILD HORSE

Campfire | Sherry | Apricot Brandy | Lagavulin | Sage | Pineapple
Brown Sugar



DEATH HOLLOW

Double Rye® | Hennessy | Punt E Mes | Angostura | Rosemary
Blueberry



ANGEL'S LANDING

Double Rye® | Sherry | Lavender | Earl Grey Tea | Lemon



CATHERINE'S PASS

Double Rye® | Gin | Douglas Fir Brandy | Bergamot | G n py

*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.

OLD FAVORITES

ALL COCKTAIL \$16

LIGHT AND REFRESHING



DEAD MAN'S BOOTS

High West Bourbon | Reposado Tequila | Lime | Ginger Beer

Non-Alcoholic Option Available \$12



HIGH WEST LEMONADE

Double Rye® or *Vodka* | House Spiced Lemonade

Non-Alcoholic Option Available \$12



WHISKEY SOUR

Double Rye® | Egg White* | Lemon | Sugar

Non-Alcoholic Option Available \$12



PAPER PLANE

High West Bourbon | Amaro Nonino | Lemon

STIRRED AND STRONG



HIGH WEST OLD FASHIONED

Double Rye® | Demerara | Angostura

Non-Alcoholic Option Available \$12



MANHATTAN

Double Rye® | Sweet Vermouth | Angostura



BOULEVARDIER

High West Bourbon | Campari | Sweet Vermouth



TORONTO

Rendezvous® *Rye* | *Double Rye*® | Fernet | Demerara

SIDES

**Warm Summer Succotash of Grilled Corn,
Roquito Peppers, Heirloom Tomatoes, Lima Beans
with Fresh Parsley & Red Quinoa** GF | V

14

Blue Crab & Corn Mac n Cheese

14

Fresh Cut Rosemary Fries V

12

DESSERTS

Grillswith V

11

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

Cobbler V

12

High West Bourbon Roasted Peaches & Blackberries
Cobbler with Brown Butter Streusel & Lemon Gelato

Banana & Bourbon Pudding V

13

Banana Pudding, Brûléed Bananas, Shaved Chocolate,
Nilla Wafers with Candied Bananas & Whipped Cream

GF | GLUTEN FREE

DF | DAIRY FREE

V | VEGETARIAN

ENTRÉES

Mushrooms & Grits v 24

Whiskey & Wild Mushrooms, Gold Creek Cheddar Grit Cake & Smoked Crème Fraîche

The Schnitzel 33

Niman Ranch Iberian Pork Cutlet, Caper & Parsley Vinaigrette with a Salad of Arugula, Red Onions, & Artichoke

Rocky Mountain Trout GF 32

Cast Iron Rocky Mountain Trout with a Summer Vegetable Succotash, Red Quinoa with Pepita & Tarragon Gremolata

Fish n Chips 25

Pacifico Beer Battered Alaskan Cod with Fresh Cut Rosemary Fries, Malt Vinegar, & Poppy Seed Coleslaw & Tarragon Fennel Remoulade

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

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



OUR GENERAL STORE

Aged Whiskeys btl**

HIGH WEST BOURBON 37.99

DOUBLE RYE® 37.99

RENDEZVOUS® RYE 79.99

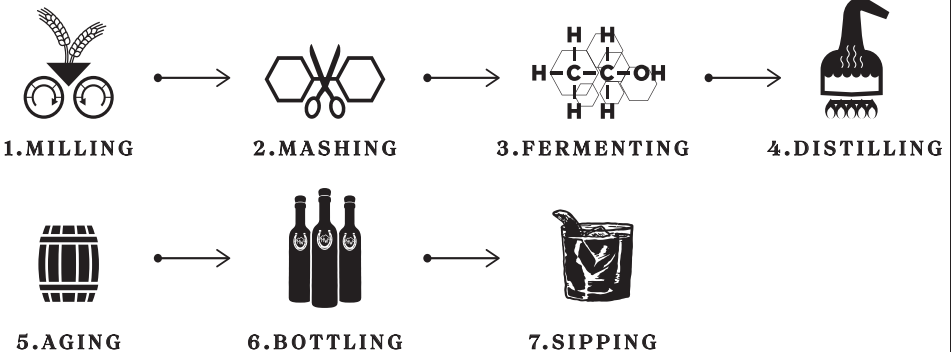
CAMPFIRE 79.99

Barrel-Finished Cocktails

MANHATTAN 37.99

OLD FASHIONED 37.99

OUR PROCESS



*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!

*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.

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

Jo Jo's 15

Baked Potato Jo Jo's, Rocky Mountain Smoked Trout Caviar with Dill White Sauce

Smoked Chicken Wings GF 16

Applewood Smoked and Fried, Pastrami Spice & Orange Hot Honey with House Bleu Cheese Dressing

Shishito Peppers DF | v 14

Seared & Fried with Maple Shoyu and Comeback Sauce

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 Cheez-It

High West Caesar 14

Baby Romaine Leaves, Charred Radicchio, Sage Caesar Dressing, Shaved Pecorino with a Rye & Sesame Crunch

Thai Noodle Salad GF | DF 27

Lemongrass Braised Shortrib, Vermicelli Rice Noodles, Chili *Double Rye*® Vinaigrette with Watermelon Radish, Cucumber, Carrots, Napa Cabbage & Smoked Cashews

Watermelon & Berries GF | v 14

High West Bourbon Compressed Watermelon, Blackberries with Gold Creek Feta, Gem Lettuces with Chai & *Double Rye*® Vinaigrette