

APPETIZERS

MAINE MUSSELS MARINIÈRE
GRILLED GARLIC TOAST
23

TUNA TARTARE*
AVOCADO, SPICY RADISH
GINGER MARINADE
18

BLACK TRUFFLE PIZZA
FONTINA CHEESE
22

CHEF'S DAILY PIZZA SPECIAL
16

SOUP & SALADS

ROASTED LOBSTER & FENNEL BISQUE
BITTER COCOA BRANDIED CREAM, CHIVES
22

FRESH BURRATA
SUNDRIED PINEAPPLE, BASIL
CITRUS MICRO GREENS
17

ROMAINE CAESAR SALAD
LEMON, CHILI
12
CHICKEN 16
SHRIMP 18

STEAMED SHRIMP SALAD
LOCAL GREENS, CHAMPAGNE
DRESSING, AVOCADO
19

SIDES 10

ROASTED MAITAKE MUSHROOMS
SESAME, LIME

HAND CUT FRIES

MASHED POTATOES

ROASTED CAULIFLOWER
ORANGE VINAIGRETTE, CAPERS, RAISINS

SAUCES

BÉARNAISE

SOY-MISO MUSTARD

J&G STEAK SAUCE

FERMENTED HABANERO HOT SAUCE

BLACK PEPPER CONDIMENT

*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

JOYCE FARMS POULET ROUGE
31

ENTRÉES

GRILLED CHICKEN BAHN MI SANDWICH
PICKLED VEGETABLES, CILANTRO, MINT
17

SEARED AHI TUNA BURGER*
NORI AIOLI, FRESH PICKLES, CRUSHED PEANUTS
19

SNAKE RIVER FARMS CHEESEBURGER*
GOLD CREEK FARMS SMOKED CHEDDAR
HAND CUT FRENCH FRIES
20

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

SWEET POTATO & GOAT CHEESE GNOCCHI
CRISPY SAGE, BROWN BUTTER
28

CRISPY MARKET FISH SANDWICH
KIMCHI MAYONNAISE, ICEBERG LETTUCE
19

*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.

CHEF DE CUISINE - RACHEL WIENER
Jean-Georges Vongerichten

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
 SIERRA NEVADA 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
 BOHEMIAN 'DORTMUNDER' EXPORT

LARGE FORMAT 16

MOUNTAIN WEST 'RUBY' HARD CIDER
 PROPER 'FAULTLINE' RED IPA

NON-ALCOHOLIC 6

PASSION CHILI
 FRESH GINGER
 CHERRY YUZU

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
 ALONDRA 'BOECK VINEYARD', CHARDONNAY
 SONOMA COUNTY, CALIFORNIA 14
 LOUIS LATOUR 'GRANDE ARDÈCHE', CHARDONNAY
 BURGUNDY, FRANCE 18
 MILBRANDT VINEYARDS, RIESLING
 COLUMBIA VALLEY, WASHINGTON 16
 MARTINSANCHO, VERDEJO
 RUEDA, SPAIN 16

ROSÉ

RENEGADE WINE COMPANY, ROSÉ
 COLUMBIA VALLEY, WASHINGTON 16

RED

BELLE GLOS 'MEIOMI', PINOT NOIR
 CENTRAL COAST, CALIFORNIA 20
 PLANET OREGON, PINOT NOIR
 WILLAMETTE VALLEY, OREGON 17
 CAROL SHELTON 'PIZAZZ ZIN', ZINFANDEL
 LODI, CALIFORNIA 15
 CHARLES SMITH 'THE VELVET DEVIL', MERLOT
 WASHINGTON STATE 16
 FISHER VINEYARDS 'UNITY', CABERNET SAUVIGNON
 SONOMA-NAPA, CALIFORNIA 28
 POWERS, CABERNET SAUVIGNON
 COLUMBIA VALLEY, WASHINGTON 16

ST. REGIS BLOODY MARYS 16

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 SERVED WITH HIGH WEST 7000 VODKA TOPPED WITH A WASABI-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 16

SEASONAL MULE
 HIGH WEST 7000 VODKA, SPICED APPLE CIDER
 GINGER BEER, CINNAMON

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

GRAPEFRUIT GIMLET
 BELVEDERE GRAPEFRUIT VODKA
 AGAVE NECTAR, LIME

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

LAVENDER RANSOM
 RANSOM OLD TOM GIN, AVIATION GIN
 GRAPEFRUIT LAVENDER, HONEY BITTERS

ELEVATED BREW
 BUFFALO TRACE BOURBON
 COLD BREW COFFEE, MAPLE SYRUP
 MOLE BITTERS, CREAM

ST. MARTINEZ
 ZAYA GRAN RESERVA RUM
 LUXARDO MARASCHINO LIQUEUR
 DOLIN SWEET VERMOUTH

MAPLE WALNUT OLD FASHIONED
 LARCENY BOURBON, MAPLE SYRUP
 BLACK WALNUT BITTERS

PRINCE ASTOR

REMY MARTIN XO COGNAC
 GLENMORANGIE 18YR SCOTCH
 GRAHAM'S 30YR PORT, SPANISH
 BITTERS, ICED DIAMOND

52

HOTTY TODDY – SERVED HOT
 HIGH WEST DOUBLE RYE
 SPICED APPLE CIDER, CINNAMON

FORMULA #2
 GLENLIVET 12 YR SCOTCH
 FERNET-BRANCA LIQUEUR
 CARDAMOM BITTERS, SUGAR