

DINING

WEST COAST OYSTERS 18
condiment trio

LOCAL CHARCUTERIE AND CREAMERIES 32
cured meats | cheeses | house pickles
dried fruits | preserves

FOIE GRAS PÂTÉ 15
port wine glaze | fruit preserve | baguette

MARINATED OLIVES 14
roasted garlic | rosemary | thyme | citrus zest

***AHI TUNA TACOS 16**
cucumber | avocado | chili vinaigrette

BRESAOLA "CAVE AGED BEEF" 18
arugula | cured duck egg | parmesan cheese
pickled mustard seeds

PEI MUSSELS 18
nduja | baby potatoes | lemon | mint | grilled bread

***SNAKE RIVER FARMS "WAGYU" BURGER 29**
applewood bacon | cheddar
brioche | tomato onion marmalade

*** THE CLASSIC BURGER 22**
american cheese | bacon | red onion | lettuce
tomato | fry sauce

TRADITIONAL BOLOGNESE 32
veal-pork-beef ragu | tagliatelle | parmesan

HUNGARIAN GOULASH 32
paprika | beef | spätzle | onions

SIDES 10 EA
brussels sprouts, potato puree, grilled broccolini

SHOESTRING FRIES 11
thyme | garlic | aioli

NON ALCOHOLIC

BERRY FIZZ
fresh mint | raspberries | soda
7

MOUNTAIN MAN
green tea | blackberry | mint | honey
7

SPARKLING ELDER
elderflower | bubbly water | muddled strawberries
7

LE REVE "THE DREAM"
pineapple | orange | honey | coconut water
7

*We are required to inform you by the Utah state food code that consuming raw or undercooked meats, poultry and seafood, and shellfish or eggs may increase your risk of food borne illness.

LIBATIONS

ALTITUDE OLD FASHION* 19
high west double rye
cherry syrup | bitters
one large rock | orange zest

LE MEXICAIN 16
sauza blanco | green chartreuse
b&b | grapefruit | jalepeño
on the rocks | black sea salt
preserved lime

ORANGE BARRET* 16
melletti amaro | waldorf honey
juiced turmeric | ginger | lemon
fever tree club soda
tall on the rocks

PURPLE RAIN 16
belvedere | crème de violette
lillet blanc | lemon
coupe glass | dried lavender petals

THE BOSS 265
louis xiii | whistle pig boss hog
carpano antica vermouth | bitters
rocks glass | chilled

KITTY'S TAIL* 17
henry mckenna 10 year bourbon
notom amaro | hennessy black
st. elizabeth allspice dram
one large rock | flamed orange

SEASMOKE 17
cockspur 12 year aged rum
rhum barbancoft
pineapple | lime
one large rock | talisker 10 year
mist | black sea salt

ROUNDED EDGES* 16
jackrabbit gin | tonic concentrate
vanilla rooibos tea
rhubarb bitters | on the rocks
lemon twist

WARM ASTORIA TONIC* 18
high west double rye | american
prairie bourbon | waldorf honey
alpine preserve liqueur
winter spices

*indicates a local
product or ingredient

WINE BY THE GLASS

Sparkling

PROSECCO | LaMarca | Italy 12

CHAMPAGNE | Veuve Clicquot | France 34

SPARKLING | Chandon Brut | California 16

White

SAUVIGNON BLANC
Matanzas Creek | California 16

RIESLING
Chateau Ste. Michelle &
Dr. Loosen | Washington 15

PINOT GRIGIO
Terlato | Italy 16

CHENIN BLANC-VIOGNIER
Pine Ridge | California 13

CHARDONNAY
Wente | California 14
Mer Soleil Reserve
California 19

Red

PINOT NOIR
Bouchard | France 14

MERLOT
Ferrari-Carano | California 16

MALBEC
Norton Reserva | Argentina 16

RED BLEND
Conundrum | California 16

CABERNET SAUVIGNON
Oberon | California 19
Silver Oak | California 42

BEER

DRAUGHT

Bud Light 7
Blue Moon 7
Stella Artois 8
Bohemian Brewery Pilsner, 4% 8
Murphy's Irish Stout 3.78% 8
Founders All-Day ipa 4.7% 8
Yard Sale Winter Lager 4% 8
Goose Island IPA 8

ALES

Ghost Rider, White IPA 9
Mirror Pond Pale Ale 8
Sierra Nevada Pale Ale 9
Cross Fever Amber 650ml 15
Off Duty IPA 9
Hop Rising Double IPA 9
Elephino Double IPA 500ml 15
Devastator Double Bock 9
Tank 7 10

LAGERS

Amstel Light 7
Bud Light 7
Corona 7
Dos XX 8
Heineken 8
Michelob Ultra 7
Miller Lite 7
Sam Adams 9
Park City Pilsner 9
Stella Artois 9