

## HOUSE SPECIALS

### **PICKLE PLATE 10**

selection of house pickled vegetables

### **TRIO DE EMPANADA 15**

house made empanadas,  
shredded chicken, seafood, beef

### **TERES MAJOR AU POIVRE 45**

chef's robust flavored beef tenderloin,  
sherry cream, black pepper, mashed potatoes,  
seasonal vegetables

### **PUERTO RICAN PAELLA 30**

puerto rican flavored mussels, shrimp,  
clams, achiote rice, roasted peppers,  
green peas, stuffed olives

## STARTERS

### **SMOKED BOURBON WINGS 18**

house smoked wings, jalapeno bourbon glaze,  
ranch, celery, carrot sticks

### **FULLY LOADED BEEF NACHOS 25**

house fried tortilla chips, fontina & mexican  
cheese sauce, guacamole, pico de gallo,  
sour cream, black beans, house pickled jalapenos,  
tomatoes, red onion, scallion, cilantro

### **LOCAL CHEESE AND FRUIT BOARD 25**

selection of utah local cheeses, seasonal fruit,  
lavender infused local honey

### **BAO BUN 18**

pork belly, house pickles, yuzu slaw

## SOUPS & SALADS

### **SOUP OF THE DAY**

ask your service for daily selection

### **HOT & COLD PORK BELLY SALAD 20**

agave-lemon cream, oil dressed arugula,  
warm apples, kimchi, pork belly

### **FRIED GOAT CHEESE SALAD 16**

deep fried goat cheese, seasonal berries,  
arugula, balsamic dressing, local honey

### **FORK & KNIFE JAPANESE CAESAR 16**

kewpie caesar dressing, romaine, nori,  
toasted panko, dried sweet chili, parmesan



## FLATBREADS

### **MARGHERITA 18**

fresh mozzarella, blistered cherry tomatoes,  
marinara, basil, balsamic glaze

### **STEAK 22**

olive oil, mozzarella,  
pickles red onion, chimichurri

### **SWEET BERRY 18**

macerated seasonal berries, fontina, arugula,  
lavender infused local honey

### **SHRIMP 22**

garlic cream, red pepper, fontina,  
parsley, red pepper flakes

## ENTREES

### **SHRIMP TACOS 18**

blackened achiote shrimp, shredded cabbage,  
yuzu aioli, pineapple pico de gallo

### **PULLED PORK SANDWICH 20**

hawaiian bun, smoked pulled pork,  
jalapeno bourbon glaze, yuzu slaw, dijonaise  
choice of french fries or house side salad

### **UTAH TROUT MEUNIERE 32**

local utah trout, lemon brown butter sauce,  
cauliflower puree, bacon-mushroom  
kale hash, grilled lemon

### **CHICKEN KATSU SANDO 25**

hawaiian bun, chicken katsu, yuzu slaw,  
tonkatsu sauce, kewpie mayo  
choice of french fries or house side salad

### **UTAH BURGER 25**

hawaiian bun, 2- 4 oz srf patties, pastrami,  
bourbon caramelized onion, lettuce, tomato,  
muenster cheese, aged cheddar cheese  
choice of french fries or house side salad

## DESSERTS

### **FLAN DE CEREZA 12**

traditional cherries and caramel custard dessert

### **HONEY-SOAKED CHEESECAKE 12**

local honey infused

### **ICE CREAM & SORBET 8**

ask your service for daily flavor selection

*Consuming raw or under cooked meats, seafood, shellfish  
or eggs may increase your risk of foodborne illness.*

*Chef Nicholas Cadieux & Chef Ezequiel Riviera*

# LOCAL BREWS

*PROST! to our local brewers*

## DRAFT 16 oz 9

bohemian 1842, czech pilsner  
bohemian altbier, düsseldorf style ale  
bohemian bavarian, weissbier, wheat beer  
bohemian cherny bock, schwarzbier, black lager  
bohemian kolsch, koln-style, summer seasonal pale lager  
roha crisper drawer, american light beer  
roha back porch, pale ale  
roha high on the hops, lazy ipa

## CRAFT 12 oz 8 | 16 oz 10

bohemian 1841, vienna style amber lager  
bohemian sir-veza, mexican lager  
bohemian g.p.a, german pale ale  
roha three deep, american blonde ale  
roha sour beer 16oz, seasonal flavor  
roha summer seasonal 16oz, mango ipa  
uinta 801, pilsner  
uinta golden spike, hefeweizen  
uinta hazy nosh, hazy ipa  
uinta trader, ipa  
uinta summer seasonal, lime pilsner

## HIGH POINT CRAFT

12 oz 9 | 16 oz 11

roha nights out, stout - 8.7%  
roha big green couch 16oz double dry hopped ipa - 8%  
salt flats kilned harley, scottish ale - 9%  
salt flats tank slapper, imperial rye ipa - 9%  
red rock golden halo 16oz, blonde ale - 5.8%  
red rock bobcat 16oz, american brown ale - 6.1%  
red rock marvella 16oz, belgian style tripel - 11%

## LOCAL HARD SELTZER & CIDERS 8 | 12

roha gemini seltzer & uinta west water, seasonal flavours  
the hive winery stinger, hard apple cider - 6.9%  
mountain west ruby, hard apple cider - 6.8%

## CLASSIC BREWS 6 | 8

budweiser | bud light | michelob ultra | heineken  
heineken 0.0% | ghostfish kick step, gluten free ipa - 5.5%

# WINE

*from all over the world to your glass*

*ask us about our limited availability wine inventory*

## SUMMER SANGRIA 12

WHITE - white wine, alpine preserve liquor, apricot syrup, pineapple  
RED - red wine, alpine spiced whiskey, orange syrup, berries

## SAUVIGNON BLANC

joel gott, california 14 56  
kim crawford, marlborough, new zeland 17 68  
ferrari carano fume blanc, sonoma county 60

## CHARDONNAY

wente morning fog, central coast california 12 48  
true myth, edna valley 16 64  
la crema, sonoma county 65

## ROSÉ

scarlet of paris, france 12 48  
meiomi, monterrey - sonoma - santa barbara 55

## INTERESTING WHITES

gabbiano cavaliere d'oro pinot grigio, veneto, italy 12 48  
twisted cedar moscata, clarcksburg 10 40

## SPARKLING

segura viudas brut cava, spain 12 48  
ruffino prosecco doc, italy 14 56  
chandon brut, california sparkling 65  
moet & chandon imperial champagne, france 150

## CABERNET SAUVIGNON

trinity oak, california 12 48  
root 1 reserva, maipo valley, chile 14 56  
daou, paso robles 70  
caymus, napa valley 225

## PINOT NOIR

trinity oak, california 12 48  
castle rock, willamette valley 14 56  
raeburn, russian river valley, sonoma 70

## INTERESTING REDS

gabbiano chianti classico riserva, tuscan, italy 13 52  
root 1 carmenere, colchagua valley, chile 13 52  
solar de rández tempranillo, rioja, spain 12 48  
trapiche oak cask malbec, mendoza, argentina 12 48  
wente sandstone, merlot, livermore valley 16 64  
the prisoner, red blend, napa valley 150

*room takeout available on 5% a.b.v or below beverages and recorked wines*

# LOCALLY CRAFTED COCKTAILS

*proudly featuring utah's own distilleries and products*

*\*also available as non-alcoholic 10*

## AWARD WINNER - DAYLIGHT GARDEN 17

usa 2021 iba national championship finalist  
madam pattirini gin, rosso vermouth, rose water, lemon juice,  
lychee syrup, rose petals

## BLACK DIAMOND - SIGNATURE

### NEGRONI/BOULEVARDIER 18 | TRY SMOKED +3

beehive barrel reserve gin or desolation full disclosure  
rye whiskey, waterpocket notom amaro, red wine syrup,  
orange perfume

### ELK HERD - SIGNATURE MARGARITA 17 \*

rabbit and grass blanco "tequila", agave syrup, lime juice,  
rose water, rose petals, rose perfume

### MOOSE SIGHTING FIZ 16 \*

salt city peach vodka, pomegranate-cranberry syrup,  
fever-tree premium soda, seasonal berries

### UTE MARTINI - SIGNATURE ESPRESSO MARTINI 18

five wives vanilla custard vodka, salt city espresso liquor,  
local espresso, local honey syrup

### YE OLDE ALTITUDE - SIGNATURE OLD FASHIONED 19 TRY SMOKED +3

highwest bourbon, wasatch blossom cherry liqueur, earl gray  
local honey syrup, aromatic bitters, orange bitters, black cherry

*felipe castro c - executive mixologist*

*united states iba national championship finalist*

## ONTARIO GOLD MINE - SIGNATURE SAZERAC 19 TRY SMOKED +3

salt flats bonneville whiskey, apparition absinthe verte,  
local honey syrup, peychaud's bitters, edible gold

## SANDHILL CRANE - SIGNATURE PALOMA 17 \*

rabbit and grass blanco "tequila", lime juice, himalayan salt,  
fever-tree sparkling pink grapefruit

## GUARDSMAN PASS VIEW - SIGNATURE MOJITO 16 \*

brighton spiced rum, mango, honey-mint syrup,  
lime bitters, mint, lime

## SUMMIT SUN - SIGNATURE COLADA 17 \*

disco-nut coconut rum, orange-pineapple cream,  
orange bitters, orange perfume

## ZION'S PARK - SIGNATURE MULE 16 \*

dented brick pomegranate lemonade vodka, cranberry juice,  
cranberry-lime bitters, fever-tree ginger beer, cranberries, lime

# CLASSIC COCKTAILS

## SPRING SPRITZ & CHILLS 17

aperol, prosecco, fever-tree premium soda, orange

## SUMMER G&T 16

bombay sapphire, elderflower fever tree tonic water, cucumber

## AUTUMN SMOKEY TREASURE 22

knob creek rye, demerara syrup, chocolate bitters,  
smoked cocktail

## WINTER MARGARITA 23

patron reposado, pama liqueur, cranberry juice,  
agave syrup, lime juice