

## HOUSE SPECIALS

### TAPENADE 13

whipped feta ricotta, grilled bread

### CLAMS WITH WHITE WINE 30

roasted fennel citrus broth, grilled bread

### SHORT RIB WITH ROASTED CARROTS 40

pomme puree, demi-glace, yorkshire pudding

### UTAH TROUT 28

smoked burre blanc, warm white bean salad, roasted fennel, lemon, parsley, blistered tomatoes

## STARTERS

### WINGS 19

choice of thai style, thai peanut sauce or utah honey buffalo, ranch

### TRUFFLE FRIES 15

truffle oil, fried parsley, parmesan cheese

### ROASTED CARROTS WITH WHIPPED BRIE 15

local honey, toasted almonds, grilled bread

### LOCAL UTAH CHEESE BOARD 25

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

### SHORT RIB NACHOS WITH RED WINE 25

birria braised short rib, guacamole, onions, sour cream, cilantro, house made cheese sauce, fresh tortilla chips

## SOUPS & SALADS

### ELK CHILI 15

grilled bread

### FRENCH ONION SOUP 12

gruyere crustini

### FRISÉE 15

mixed greens, beet pickled fennel, pine nuts, pecorino, roasted shallot dressing

*add grilled chicken 5 | trout 6*

### RED AND YELLOW BEETS 14

citrus segments, shaved fennel, tarragon goat cheese, pistachios, citrus vinaigrette

*add grilled chicken 5 | trout 6*

### FORK & KNIFE JAPANESE CAESAR 16

kewpie caesar, romaine, toasted panko, fried garlic, nori, parmesan

*add grilled chicken 5 | trout 6*



## TIMBERS



## FLATBREADS

### MARGHERITA 18

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

### MORTADELLA HAWAIIAN 18

roasted pineapple, fresh mozzarella, shaved mortadella, pickled red onion, pistachios

### CACIO E PEPE 18

pecorino cream, roasted shallots, fried garlic, pecorino cheese, fried parsley

### THE MICHAEL ANGELO 20

pesto, mozzarella, goat cheese, caramelized onions, italian sausage, green chilies

## MAINS

### COCONUT CURRY SAFFRON MUSSELS 25

charred scallion, grilled bread

### FRIED MORTADELLA SANDWICH 20

confit roma tomato, bourbon caramelized onion, lettuce, tomato, dijon mayonnaise french fries, fry sauce or house salad

*add fried egg 1 | truffle fries 2*

### CHICKEN SCHNITZEL 20

fried caper salad, grilled lemon french fries, fry sauce or house salad

*add fried egg 1 | truffle fries 2*

### UTAH BURGER BRIOCHE BUN 25

two 4 oz niman ranch patties, pastrami, bourbon caramelized onion, lettuce, tomato, thousand island, aged cheddar cheese french fries, fry sauce or house salad

*add fried egg 1 | truffle fries 2*

## DESSERTS

### HONEY-SOAKED CHEESECAKE 12

local honey infused

### PUMPKIN PIE CANNOLI 10

### ICE CREAM & SORBET 8

ask your server 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 Ricky Liberte*

# ALL SEASON COCKTAILS

crafted in house featuring utah's own distilleries and products

\* also available as non-alcoholic 12

## BLACK DIAMOND - SIGNATURE

### NEGRONI/BOULEVARDIER 19 | TRY SMOKED +3

choose Beehive Barrel Reserve Gin or Desolation full disclosure rye whiskey, Waterpocket Notom Amaro, red wine syrup, orange perfume

### ELK HERD - SIGNATURE MARGARITA 19 \*

Rabbit and Grass Blanco "Tequila", Waterpocket Orange Liqueur, agave syrup, lime juice, orange blossom water, lime, Himalayan Pink Salt

### UTE MARTINI - SIGNATURE ESPRESSO MARTINI 19

Five Wives Vanilla Custard Vodka, Salt City Espresso Liqueur, local espresso, local honey syrup

### YE OLDE ALTITUDE - SIGNATURE OLD FASHIONED 20 TRY SMOKED +3

Alpine American Whiskey, Wasatch Blossom Cherry Liqueur, Earl Gray-local honey syrup, aromatic bitters, orange bitters, black cherry

### ONTARIO GOLD MINE - SIGNATURE SAZERAC 23

#### TRY SMOKED +3

Clearwater René Rye-Magnac, Apparition Absinthe Verte, local honey syrup, Peychaud's bitters, edible gold

### ZION'S PARK - SIGNATURE MULE 18 \*

Dented Brick Pomegranate Lemonade Vodka, cranberry juice, cranberry-lime bitters, Fever-Tree Ginger Beer, cranberries, rosemary

# WINTER EXCLUSIVE WARM COCKTAILS

### S'MORES ON JUPITER BOWL 18 \*

Five Wives Vanilla Custard Vodka, hot chocolate, homemade almond whipped cream, graham cookie & chocolate rim, toasted marshmallow

### WINTER HIKING FLASK 18

Salt Flats Bonneville Bourbon, hot coffee, Rumplemintz, cacao liqueur, candy cane & chocolate rim, homemade candy cane whipped cream

### SUNDANCE NIGHTS 18 \*

Highest Double Rye, hot water, local honey syrup, lemon juice, granulated honey rim, lemon

### SPICED FIREPIT 18 \*

Brigham Spiced Rum, in-house spiced apple cider, cinnamon sugar rim, apple & cinnamon

# AWARD WINNING COCKTAILS

## MORNING VIEW 20

*representing Utah in the 2024 National Cocktail Competition*

Knob Creek Bourbon, banana liqueur, espresso, chocolate bitters, hazelnut-cinnamon cream

## OCEAN PARK 20 \*

*representing US in the 2023 PanAmerican Cup, Dominican Republic*

Bacardi Superior Rum, blue curacao, coconut, blueberry-ginger cream

## OLIVIA'S GARDEN 20 \*

*representing US in the 2023 World Cocktail Championship, Italy*

Tito's Vodka, lychee syrup, rose water, lemon juice, rose petals, rose perfume, lychee

## SCINTILLANTE SEA 22

*USA 2023 National Champion, Classic Category*

Bombay Sapphire Gin, Luxardo Maraschino Liqueur, Fernet Branca, lemon juice, Sparkling Moscato D'Asti

\* also available as non-alcoholic 12

Felipe Castro C - executive mixologist

2023 United States IBA National Champion

# LOCAL BREWS

PROST! to our local brewers

## DRAFT 16 oz 9

Bohemian 1842, Czech Pilsner  
Bohemian Altbier, Düsseldorf Style Ale  
Bohemian Brew-ski, Seasonal Winter Lager  
Bohemian Bavarian, Weissbier, Wheat Beer  
Bohemian Cherry Bock, Schwarzbier, Black 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 Sour Beer 16oz, Seasonal Flavor  
RoHa Freshies 16oz, Seasonal Winter Porter  
Uinta 801, Pilsner  
Uinta Golden Spike, Hefeweizen  
Uinta Hazy Nosh, Hazy IPA  
Uinta Trader, IPA  
Uinta Yard Sale, Seasonal Winter 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 Kilted Harley, Scottish Ale - 9%  
Salt Flats Tank Slapper, Imperial Rye IPA - 9%  
Red Rock Golden Halo 16oz, Blonde Ale - 5.8%  
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 7 | 8

Budweiser | Bud Light | Michelob Ultra | Heineken  
Heineken 0.0% | Ghostfish Kick Step, Gluten Free IPA - 5.5%

*room take out available on 5% A.B.V. or below beverages*

# WINE

from all over the world to your glass

## SAUVIGNON BLANC

Joel Gott, California 14 56  
Kim Crawford, Marlborough, New Zealand 17 68

## CHARDONNAY

Wente Morning Fog, Central Coast California 13 52  
A to Z, Oregon 15 60

## INTERESTING WHITES

Sta Cristina Pino Grigio, Venetie Italy 13 52  
Scarlet of Paris Rose, France 12 48

## SPARKLING

Segura Viudas Brut Cava, Spain 13 52  
Martini & Rossi Asti, Italy 14 56  
Ruffino Prosecco, Italy 15 60  
Chandon Brut California Sparkling 70  
Moët & Chandon Imperial Champagne, France 150

## CABERNET SAUVIGNON

Dark Harvest, Washington State 12 48  
Wente Southern Hill, Central Coast 16 64  
Daou, Paso Robles 75  
Caymus, Napa Valley 250

## PINOT NOIR

Trinity Oak, California 12 48  
Castle Rock, Willamette Valley 14 56  
Raeburn, Russian River Valley, Sonoma 70

## INTERESTING REDS

Ruffino Chianti, Pontassieve Toscana, 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 13 52  
Wente Sandstone, merlot, Livermore Valley 15 60  
The Prisoner, red blend, Napa Valley 150

ASK US ABOUT OUR LIMITED AVAILABILITY WINE INVENTORY

ROOM TAKE OUT AVAILABLE ON RECORDED WINES