

LOOKOUT CABIN

Dining at 8300'

Starters

Beer Mussels

Squatters Juicy IPA, Brussels Sprouts, Mustard,
Fresno Chile, Fennel, Herbs, Pretzel Bread
\$22

Oysters Hot and Cold

Hot - Southern Rockefeller
Collard Greens, Corn Bread, Applewood Smoked Bacon,
Cajun Hollandaise
Cold - Half Shell
Beehive Gin, Cocktail Sauce
Half & Half or All one style
\$18 Per 6

Braised Bison Short Rib Poutine

Pickled Shishitos, Heber Valley Hatch Cheese Curds,
Grilled Scallions, Demi-Glace, Crème Fraiche, Red Wine
\$21

Signature Rocky Mountain Fondue

Utah Cheddar, Gruyere & Fontina Cheese Blend,
Apples, Pears, Baguette, Grapes, Baby Potatoes,
Asparagus, Brussels Sprouts
\$26

Beef Chili

Roasted Green Chiles, Oaxaca Cheese, Duros
\$17

Daily Soup Special

Ask Server for Details
\$17

Mains

Horseradish-Honey Glazed Salmon Salad - \$33

Winter Greens, Caramelized Squash, Pomegranate Seeds, Pepitas, Apples, Black Currant Vinaigrette

Bolognese - \$30

House Made Ricotta, Pappardelle, Basil Garlic Toast

Cajun-Style Chicken and Dumplings- \$32

Andouille Sausage, Collard Greens, Corn, Poblano, Herbs

Black Garlic Ramen - \$29

Marinated Egg, Tofu, Bamboo Shoots, Green Beans, Scallions, Sprouts
Add Pork Belly \$5

Desert Mountain Ranch Wagyu Grass Fed Burger - \$32

Beehive White Cheddar, Caramelized Onion Aioli, Bacon, Butter Lettuce, Tomato
Choice of: Rosemary Sea Salt Fries or Side Salad

Rocky Mountain Game Meatloaf Sandwich - \$31

Bison, Elk & Pork Blend, Truffle Potato Puree, Baby Carrots, Demi-Glace, Crispy Shallots

Thai Pumpkin Curry - \$29

Chickpeas, Baby Potatoes, Carrots, Spinach, White Rice, Mint
Add Pork Belly \$5

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Automatic Gratuity of 20% will be added to parties of 6 guests and over.

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Drinking at 8300'

Signature Cocktails

\$15

High Desert Margarita*

Espolon Blanco Tequila, Lime Juice, Prickly Pear, Agave Nectar, House Citrus Salt Rim

Lookout Bloody Mary*

Tito's Vodka, House Made Bloody Mary Mix, Lemon, Lime, Peppercorn, Cornichon

Doc's Old Fashioned

High West Double Rye, Bulleit Rye, Sarsaparilla & Vanilla Syrup, Bitters, Luxardo Cherry

The Snowglobe

Beehive Gin, Lavender Syrup, Prosecco, Blueberries, Rosemary, Sugar Rim

Yule Mule*

Sailor Jerry Spiced Rum, Fever Tree Ginger Beer, Blood Orange Puree, Lime, Rosemary Spring, Toasted Blood Orange

Ginger Chai Hot Toddy*

Clear Water Scandalust Whiskey, Ginger Honey Syrup, Chai Tea, Winter Spices

Kokopelli Cocoa*

Hot Cocoa, Absolut Vanilla Vodka, Peppermint Schnapps Whipped Cream, Peppermint Bark

*Get Lifted! \$2

Ask your server for details

Draft Beer \$11

Kona Big Wave
Squatters Juicy IPA
Wasatch Evolution Amber

Red Wine

	Glass	Bottle
Geyser Peak <i>cabernet</i>	11	54
J Lohr Seven Oaks <i>cabernet</i>	15	75
Cavit <i>pinot noir</i>	11	54
Angeline <i>pinot noir</i>	15	75
Alamos <i>malbec</i>	13	64

Bottled/Canned

16 oz
Park City Hooker Blonde \$11
Proper Brewing Leisurebrau IPA \$11
Proper Brewing Peach Tea \$11
Modelo \$11
Michelob Ultra \$11
Guinness \$11
Montucky Cold Snacks \$8

White Wine/Sparkling

	Glass	Bottle
Chalk Hill <i>chardonnay</i>	15	75
Kim Crawford <i>sauvignon blanc</i>	15	75
Cavit <i>pinot grigio</i>	13	64
Charles and Charles <i>rose</i>	11	54
Chateau St Michelle <i>riesling</i>	11	54
Ruffino <i>prosecco</i>	13	64
Mumm Napa <i>brut</i>	n/a	75

12oz
White Claw Black Cherry \$10
White Claw Watermelon \$10

Soft Drinks \$7

Pepsi Products
Lavazza Coffee
Hot Chocolate