



APPETIZERS 7

Queso Fundido	\$24.00
manchego, gruyère, asadero cheese, grilled jalapeño-tomato salsa, flat bread, corn chips	
Ceviche*	\$23.00
gulf shrimp, mahi-mahi, cucumber, serrano chile, onion, cilantro	
El Trio	\$24.00
azteca guacamole, roasted red peppers hummus, jalapeño popper dip, house-made tortilla chips, sea salt crackers, raw vegetables	
Street Tacos al Pastor	\$22.00
shrimp, cabbage slaw, grilled pineapple salsa, corn tortillas	
Sugarcane Elk Skewer*	\$20.00
coffee glaze, chipotle crema, avocado salsa	
Wild Mushroom Quesadilla	\$19.00
roasted poblanos, red onion, corn tortilla, black bean salsa	
Goat Cheese + Mozzarella Chile Relleno	\$20.00
panko crust, tomatillo salsa verde, corn-jicama salsa	

SOUPS 4

Arturo's Tortilla	\$14.00
Roasted Corn	\$12.00
Sopa del Dia	\$12.00
Sampler	\$18.00

SALADS 4

Cobb	\$17.00
spring mix, bacon, tomato, red onion, avocado, queso fresco croutons, white balsamic + mexican oregano dressing	
Chopped	\$17.00
romaine, red cabbage, pancetta, kalamata olives, egg, cucumbers, lima beans, shaved queso cotija, citrus-poblano avocado dressing	
Beet	\$17.00
roasted beets, fennel, pomegranate seed, shallots, kale, blue cheese, chipotle, caramelized pecans, mustard honey vinaigrette	

Stuffed Avocado	\$19.00
marinated vegetables, papaya, shredded greens, queso fresco, pasilla chile vinaigrette	

ENTRÉES 12

Surf + Turf Churrasco	\$68.00
lamb kebab, lobster tail, chimichurri, broccolini, new potatoes, ancho chile demi	
Chicken Relleno 'Nacho Style'	\$46.00
corn tortilla stuffed chicken breast, jalapeños, cilantro + cheese, spanish cauliflower rice, mole rojo	
Duck Enchiladas	\$50.00
honey roasted duck, grilled onions + peppers, crisp confit leg, white bean relish, poblano verde sauce	
Buffalo Flank Steak*	\$64.00
mushroom + green bean sauté, tres chile scalloped potatoes, cumin-chile pepper sauce	
Spiced Honey Salmon	\$60.00
charred green beans, piquillo peppers, chipotle mash potatoes, mustard, shallots, white wine sauce	
Scallops	\$62.00
blood orange glaze, toasted brussels sprouts, pearl onions, fingerling potatoes, pineapple-jalapeño beurre blanc	
Blackened Wagyu Sirloin*	\$67.00
creamy collard greens, cheddar-truffle twice baked potato, chipotle steak sauce	
Green Pipián Seared Trout Fajitas	\$50.00
fresh utah trout, onion, bell pepper, cremini mushrooms, seafood broth, flour tortillas, guacamole, chipotle sour cream, pico de gallo	
Elk London Broil*	\$65.00
peppercorn sesame crust, mashed potato quesadilla, grilled asparagus, green chile béarnaise	
Grilled Lemon + Herb Seabass	\$65.00
dusted seed, spaghetti squash, glazed baby carrots, citrus caper sauce	
Crown Roast Barbecued Spareribs	\$57.00
caramelized chipotle glaze, onion rings, mashed potatoes, hominy salpicón	
Vegetable Enchiladas	\$42.00
seasonal vegetables, black beans, vegan mozzarella, avocado quinoa salad, tomatillo chipotle sauce	

DESSERTS 3

Coconut-Almond Cake	\$15.00
pineapple-cilantro salsa, pina colada sorbet, toasted coconut	
Fondue	AVAILABLE OPTIONS
sugar cookies, churros, seasonal fruit	
Pecan Bread Pudding	\$14.00
vanilla bean caramel, candied pecans, vanilla ice cream	

COFFEE × TEA 5

House Coffee by Lavazza	\$5.00
Espresso	\$5.00
Cappuccino	\$7.00
Latte	\$7.00
Mocha	\$7.00

ORGANIC TEAS BY RISHI 6

Matcha Super Green	
Masala Chai	
Earl Grey	
Chamomile Medley	
Caffeine Free	
Blueberry Hibiscus	
Caffeine Free	
Peppermint	
Caffeine Free	

PORTS BY VIEIRA DE SOUSA 4

10 Year White	\$18.00
brilliant gold color with aromas of raisins + nuts	
10 Year Tawny	\$15.00
intense aromas of dried figs, plums + nuts	
2013 LBV	\$15.00
red fruit, spicy pepper tones, dark chocolate, black fig	
2017 Vintage	\$28.00
rich & core of brambly black fruit, chocolate + spice	

VINTAGE PORT 1

Dow's, 1994, Vintage	\$44.00
intense, rich, mature berries, spice, long finish	

SHERRY 2

Emilio Lustau, Don Nuño, Solera Aged 12 Years, Dry Oloroso	\$13.00
dark chocolate, walnuts, caramel, tangy finish, best with a hearty entrée	

Emilio Lustau, Pedro Ximénez	\$14.00
rosemary, dried fruit, caramel, marmalade	

CORDIALS 7

Peppermint Schnapps	\$9.00
Kahlua, Mexican Coffee Rum	\$9.00
Amaretto di Saronno	\$10.00
Bailey's, Irish Cream	\$10.00
Romana Sambuca, Italian Anise Flavor	\$10.00
Chambord, Black Raspberry Liqueur	\$10.00
Selvarey Chocolate Rum	\$11.00

BRANDIES + COGNACS 3

Grand Marnier, Orange Flavored Congac	\$12.00
Courvoisier, VS, Cognac	\$12.00
Remy Martin, VSOP, Cognac	\$15.00

WHISKEYS + BOURBONS 7

Johnny Walker Black, Blended Scotch	\$12.00
The Glenlivet 12 Year Old, Single Malt Scotch	\$13.00
Glenfiddich 15 Year Old, Single Malt Scotch	\$14.00
Booker's Bourbon	\$18.00
High West Rendezvous Rye	\$15.00
The Macallan 12 Year Old Single Malt Scotch	\$18.00
Alpine Distilling Bill White Select Bourbon	\$14.00

SIPPING TEQUILAS 4

Don Julio 1942 Añejo	\$34.00
Gran Patrón Platinum	\$36.00
Casa Dragones Joven	\$54.00
Clas Azul Reposado	\$36.00

LIQUID DESSERT 4

Chimayo Coffee	\$12.00
selvarey chocolate rum, mexican chocolate, milk, whipped cream, dash of cinnamon	
Peppermint Patty Coffee	\$11.00
peppermint schnapps, mexican chocolate, whipped cream, crushed candy cane	
Irish Coffee	\$13.00
bailey's irish cream, jameson irish whiskey, whipped cream, crème de menthe	
South of the Border Coffee	\$13.00
kahlua, reposado tequila, mexican chocolate, whipped cream, dash of cinnamon	

DESSERT WINE 4

Cline, Late Harvest Mourvèdre '16, Contra Costa County, CA	\$17.00
berries, cedar, coffee, delightful vanilla + candied chocolate	
Quady, Elysium, Black Muscat '19, CA	\$18.00
rose aroma, strawberry + black cherry, silky sweetness	
Dolce '14, by Far Niente, Napa Valley	\$54.00
very rich and full of ripe fig, apricot, peach + nectarine	
Veuve Clicquot, Demi-Sec, NV, Champagne	\$72.00
ripe fruit, brioche, praline, fresh acidity, smooth, clean finish	

COCKTAILS + BEER 7

Lux Margarita	\$16.00
Our Cadillac Margarita - Fresh Squeezed Lime Juice, Hornitos Plata Tequila, Blend of Grand Marnier + Cointreau	
House Margarita	AVAILABLE OPTIONS
Our Award Winner - House Blanco Tequila, Blend of Fresh Lime + Fruit Juices, Agave Nectar, Orange Brandy	
	\$14.00
	Make It a Virgin: \$6.00
Chica Flaca Margarita	\$15.00
Our "Skinny Girl"- Casamigos Blanco, Fresh Lime Juice, Agave Nectar, Cointreau, Soda Water	
Pomegranate Margarita	\$14.00
Pomegranate Juice + Chimayo Margarita Juice Blend, Milagro Silver Tequila, Cointreau	
Serrano Chile Margarita	\$15.00
Chimayo's House Margarita, Muddled Fresh Serrano Chilies	
La Paloma	\$14.00
Casamigos Blanco, Ruby Red Grapefruit Juice, Lime Juice, Soda Water	
House Sangria	\$13.00
Blend of Spanish Red Wine, Fresh Fruit Juices, Spiced Rum, Splash of Seltzer Water	

BLANCO / SILVER 6

House Blanco	\$11.00
Casamigos Blanco	\$12.00
Milagro Silver	\$12.00
Hornitos Plata	\$12.00
Patrón Silver	\$13.00
Vida Blanco	\$13.00

SUPER PREMIUM 4

Clase Azul Reposado	\$29.00
Don Julio 1942 Añejo	\$34.00
Gran Patrón Platinum	\$34.00
Casa Dragones Joven	\$54.00

World's #1 Rated Tequila, Wine Enth

AÑEJO 4

Sauza Tres Generaciones Añejo	\$13.00
Herradura Añejo	\$14.00
Maestro Dobel Diamond	\$14.00
Don Julio Añejo	\$14.00

Aged Tequila Blend

REPOSADO 3

Herradura Reposado	\$12.00
Cabo Wabo Reposado	\$12.00
Casamigos Reposado	\$13.00

MEZCAL 2

Wahaka Joven Espadin	\$11.00
Bozal Ensamble Joven	\$12.00

REGIONAL CRAFT BREWS 7

Squatters, American Wheat, Hefeweizen, SLC	\$7.00
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RoHa, Back Porch Pale Ale, SLC	\$7.00
Squatters, Hop Rising, Double I.P.A., SLC	\$8.00
Big Sky, Moose Drool, Brown Ale, MT	\$7.00
Wasatch, Polygamy, Porter, PC	\$7.00
Park City, Sneaker Tree, I.P.A, PC	\$7.00
Bud Light, St Louis, MO	\$6.00

IMPORTED 7

Corona Extra, Mexico	\$7.00
Pacifico Lager, Mexico	\$8.00
Pilsner Urquell, Czech Republic	\$8.00
Stella Artois, Belgium	\$8.00
Dos Equis, Amber, Mexico	\$7.00
Negra Modelo, Dark Lager, Mexico	\$8.00
Clausthaler, Non-Alcoholic, Germany	\$6.00

WHITE WINE 8

Sparkling / Sumarroca, Brut, Cava Reserva, Spain	\$12.00
Rosé / Solar de Randez, Rosado, Rioja, Spain 100% Tempranillo. Light blush, medium-body, dry, sharp acidity with raspberry, hints of violets and strawberry	\$12.00
Albariño / Adega Davide, Rias Baixas, Spain A rich, spicy, mineral inflected yellow fruit, with a generous mouth feel + balanced acidity	\$14.00
Pinot Grigio / Alois Lageder, Alto-Adige, Italy Crisp + dry, expressive flowers, & somewhat spicy notes	\$12.00
Sauvignon Blanc / St. Supéry, Estate, Napa Fresh lime + grapefruit persist with elements of kiwi, citrus + caper, crisp finish	\$14.00
Riesling / Chateau Ste Michelle & Dr. Loosen, Eroica, Columbia Valley, Washington Lime + peach aromas, subtle mineral notes, mouthwatering acidity, nicely balanced with bright fruit	\$13.00
Chardonnay / Morgan, Metallico, Monterey, California, Un-Oaked Intense nectarine, honeydew + green apple that leads to a crisp palate of ripe fruit + refreshing grapefruit	\$13.00
Chardonnay / Mer Soleil, Reserve, Santa Lucia Highlands, California Peach, apple, lemon + baking spices. Inviting peach + pear, layered with pineapple + banana	\$18.00

RED WINE 8

Pinot Noir / Elk Cove, Willamette Valley, Oregon	\$17.00
Dark berry spice + violets with depth. Juicy black currant, plum + cherry cola that rounds out	
Rioja / Izarbe, Reserva, Rioja, Spain	\$16.00
Pleasant, elegant, round & full bodied. Soft toffee, balsamic, incense + tobacco with a soft toasted finish	
Tempranillo / Asenjo & Manso, Ceres, Ribera del Duero, Spain	\$13.00
Has a spiciness with dense dark fruits & leather, with hints of eucalyptus. Made from organic grapes!	
Malbec / Susana Balbo, Mendoza, Argentina	\$16.00
Aromas of blackberry, cherry, with hints of oak. Ripe plum, toasty vanilla + bittersweet chocolate	
Zinfandel / Seghesio, Sonoma	\$13.00
Jammy + zesty fruit, with bold blackberry + licorice. Rich + well structured black cherry + smoky pepper	
Merlot / Milbrandt, The Estates, Wahluke Slope, Washington	\$13.00
Aromas of plum, anise, and dried parsley help fill a round, velvety midpalate of black cherry, lovely full finish	
Cabernet Sauvignon / Sean Minor, Paso Robles	\$12.00
Aromas of lavender, cedar & raspberry, flavors of blackberries & raspberries with hints of spices, soft tannins	
Cabernet Sauvignon / Obsidian Ridge, Lake County, California	\$18.00
Refined + silky plums & black cherry that coat the palate, soft vanilla finish	

BOTTLED WATER 3

San Pellegrino	\$8.00
Topo Chico	\$8.00
Acqua Panna	\$8.00

RIOJA 7

Sierra, Cantabria	\$48.00
Solar de Randez, Finca San Angel, Crianza	\$52.00
El Coto de Imaz, Reserva	\$68.00
Valenciso, Reserva	\$98.00
Izarbe, Reserva	\$78.00
Izarbe, Gran Reserva	\$120.00
Ogga, Reserva	\$150.00

RIBERA DEL DUERO 5

Asenjo & Manso, Ceres, Crianza	\$48.00
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Antidoto, Tinto	\$72.00
Dominio de Pingus, PSI	\$84.00
Diminio Basconcillos, Vina Magna, Crianza	\$88.00
Tinto Pesquera, Crianza	\$98.00

TORO 3

Finca Sobreño, Crianza	\$62.00
Numanthia, Termes	\$82.00
Numanthia, Numanthia	\$160.00

PRIORAT 4

Pasanau Germans, Ceps Nous	\$68.00
50% Garnacha, 20% Merlot, 20% Syrah, 10% Mazuelo	
Mas Doix, Salanques	\$130.00
65% Garnacha, 25% Cariñena, 10% Syrah	
Buil & Giné, Pleret	\$190.00
30% Garnacha, 30% Cariñena, 20% Merlot, 10% CS, 10% Syrah	
Clos Mogador	\$240.00
45% Garnatxa, 29% Cariñena, 16% Syrah, 10% Cabernet Sauvignon	

UTIEL-REQUEÑA 1

Vino Sexto Elemento, 6° Elemento	\$92.00
100% Bobal	

MONTSANT 1

Can Blau, Can Blau	\$56.00
40% Mazuelo, 40% Syrah, 20% Garnacha	

CALATAYUD 2

Altovinum, Evodia	\$48.00
90% Old Vine Granacha, 10% Syrah	
Atteca, Old Vines, Old Vine Granacha	\$54.00
80-120 yrs old	

JUMILLA 1

Juan Gil	\$56.00
100% Monastrell	

ARGENTINA 5

Altos Las Hormigas, Clásico, Malbec, Mendoza	\$48.00
Susana Balbo, Malbec, Mendoza	\$68.00
Luigi Bosca, Luján de Cuyo D.O.C., Malbec, Mendoza	\$78.00
Tikal, Malbec, Amorio, Mendoza	\$88.00
Vina Cobos, Cobos, Marchiori Vineyard, Malbec, Mendoza	\$400.00

CHILE 2

Root: 1, Carmenère, Colchagua Valley	\$48.00
85% Carmenère, 15% Syrah	
Peñalolen, Cabernet Sauvignon, Maipo Valley	\$52.00

PINOT NOIR 13

Otto's Constant Dream, Marlborough, New Zealand	\$48.00
Kenwood, Russian River	\$54.00
Planet Oregon, Oregon, by Soter	\$58.00
Cooper Mountain, Willamette Valley, Oregon	\$68.00
Made with biodynamic grapes	
Elk Cove, Willamette Valley, Oregon	\$82.00
Road 31 Wine Co., Napa	\$88.00
Erath, Estate Selection, Willamette Valley, Oregon	\$92.00
Mer Soleil, Reserve, Santa Lucia Highlands	\$98.00
Gary Farrell, Russian River Selection, Russian River	\$110.00
Dierberg, Santa Maria Valley, California	\$110.00
Twomey, Russian River	\$130.00
Soter, Mineral Springs Ranch, Yamhill-Carlton, Oregon	\$140.00
Domaine Serene, Evenstad Reserve, Willamette Valley, Oregon	\$200.00

SYRAH 2

Qupé, Central Coast, California	\$58.00
Stolpman, Ballard Canyon-Santa Ynez Valley	\$78.00
ZINFANDEL 6	
Carol Shelton, Wild Thing, Old Vine, Mendocino, California	\$48.00
Seghesio, Sonoma	\$62.00
Bucklin, Old Hill Ranch-Ancient, Sonoma	\$78.00
Ridge, Three Valleys, Sonoma	\$82.00
68% Zin., 12% Petite Sirah, 15% Carignane, 5% Grenache	
Grgich Hills, Napa	\$98.00
The Prisoner Wine Co., Prisoner, Napa	\$130.00
Zin., Cabernet Sauvignon, Petite Sirah, Syrah, Charbono	
MERLOT 4	
Selby, Sonoma	\$44.00
Milbrandt, The Estates, Wahluke Slope, Washington	\$66.00
Whitehall Lane, Napa	\$88.00
Frog's Leap, Napa	\$92.00
SPANISH REVIVAL 1	
Longoria, Tempranillo, Santa Ynez Valley, California	\$82.00
CABERNET SAUVIGNON 12	
Sean Minor, Paso Robles, California	\$52.00
Banshee, Sonoma	\$68.00
Obsidian Ridge, Lake County, California	\$88.00
Charles Krug, Napa	\$92.00
Honig, Napa	\$120.00
Paraduxx, Proprietary Red, Napa	\$120.00
54% Cab. Sauv., 19% Merlot, 16% Zinfandel, 11% Petite Verdot	
Abeja, Columbia Valley, Washington	\$140.00
Jordan, Alexander Valley	\$140.00

Groth, Oakville, Napa	\$150.00
Caymus, Napa	\$180.00
Staglin, Salus, Napa	\$210.00
Spottswoode, Estate, Napa	\$375.00

CHAMPAGNE + SPARKLING 5

Sumarroca, Brut, Cava Reserva, Spain	\$56.00
Raventos I Blanc de Nit, Rosé, Cava, Spain	\$72.00
Schramsberg, Brut, Rosé, North Coast, California	\$120.00
Veuve Clicquot, Yellow Label, Brut, NV, Reims, France	\$140.00
Moet et Chandon, Dom Perignon, '09, Epernay, France	\$400.00

OLD WORLD WHITES 5

Solar de Randez, Rosado, Rioja, Spain	\$48.00
100% Tempranillo. Verdejo Similar to Sauvignon Blanc, but more aromatic, herbaceous, honey + minerals	
Ermita Veracruz, Verdejo, Rueda, Spain	\$42.00
Torrantes Viognier aromas, displays fragrance of exotic fruit, flowers, acidity + spiciness	
Crios de Balbo, Torrontes, Mendoza, Argentina	\$48.00
Albariño Similar to Pinot Grigio, aromatic, intensely fruity, delicious, light citrus + peach	
Flor de Verano, Albariño, Rias Baixas, Spain	\$42.00
Adega Davide, Albariño, Rias Baixas, Spain	\$64.00

PINOT GRIGIO 2

Alois Lageder, Alto Adige, Italy	\$48.00
Chehalem, 3 Vineyards, Willamette Valley, Oregon	\$66.00

SAUVIGNON BLANC 4

Saveé Sea, Marlborough, New Zealand	\$42.00
Kim Crawford, Marlborough, New Zealand	\$58.00
St. Supéry, Estate, Napa	\$62.00
Cakebread, Napa	\$88.00

CHARDONNAY 7

Carol Shelton, Wild Thing, Sonoma	\$48.00
Wente, Riva Ranch, Monterey	\$58.00
Morgan, Metallico, Monterey, Un-Oaked	\$62.00
Mer Soleil, Reserve, Santa Lucia Highlands	\$86.00
Jordan, Russian River	\$92.00
Kistler, Les Noisetiers, Sonoma Coast	\$150.00
Cakebread, Reserve, Carneros, Napa	\$160.00

INTERESTING WHITES 4

Pine Ridge, Chenin Blanc + Viognier, California	\$48.00
80% Chenin Blanc, 20% Viognier	
Ferdinand, Albariño, California	\$58.00
Chateau Ste Michelle & Dr. Loosen, Eroica, Riesling, Columbia Valley	\$68.00
Conundrum, California	\$68.00
Blend of Chardonnay, Sauvignon Blanc, Semillon, Viognier, Muscato	