

APPETIZER

HANDMADE BREADS

brioche parker house rolls, seed bread, biscuits, artisan butters

◆ 2-4 PEOPLE 8 ◆ 4-6 PEOPLE 12

CRAB CAKES "LOUIS"

thousand island, cucumber-celery salad, poppy seeds 22

CRISPY BABY BACK RIBS

pork ribs, honey mustard bbq, hush puppies 21

SPICY CLAMS **G**

manila clams, grilled olive oil bread, spicy 'nduja broth 20

BAKED BRIE

park city creamery brie, lingonberry pomegranate jam, sesame crackers 26

BEEF TENDERLOIN "CRUDO" **G**

raw marinated choice tenderloin, gorgonzola cream, roasted beets, crispy capers 24

BROILED OYSTERS

west coast oysters, gruyere cheese, bacon lardon, béarnaise sauce 22

CHICKEN FRIED MUSHROOMS

crispy wild mushrooms, dill aioli, house pickles 24

SALAD & SOUP

SPINACH AND BLUE CHEESE SALAD **G**

frisée, rogue river smoked blue cheese, hazelnuts, caramelized shallot, bacon vinaigrette 18

HOUSE SALAD **G**

mixed greens, pecorino cheese, bartlett pear, marcona almond, honey-herb vinaigrette 16

CAULIFLOWER SOUP

hazelnut gremolata, toasted chili-garlic oil 14

ROMAINE WEDGE SALAD **G**

roasted tomato, niçoise olives, bacon lardon, creamy feta dressing 18

BEET & GRAPEFRUIT SALAD

arugula, whipped chevre, prosciutto di parma, toasted farro, citrus-agave vinaigrette 18

FRENCH ONION SOUP

toasted baguette, broiled comte cheese 18

ENTREE

MISO CHILEAN SEABASS **G** winter vegetable slaw, celeriac purée, caramelized lemon 68

SEARED DIVER SCALLOPS **G** caper tapenade, frisee and marcona almond salad, roasted fingerling potatoes, blood orange honey 62

BLACKENED CAULIFLOWER STEAK **G** warm orzo salad with buttermilk, roasted heirloom tomato, feta, spicy chimichurri 42

CRISPY DUCK LEG potato pierogi, duck-brussels sprout hash, pomegranate, roasted duck jus, crème fraiche 48

CHICKEN ALA QUEEN roasted organic chicken, wild mushrooms and root vegetables, buttermilk biscuit dumplings, chicken velouté 46

BISON NEW YORK STRIP STEAK cauliflower gratin, blistered green beans, blue cheese butter, huckleberry jus 68

BRAISED LAMB SHANK stoneground grits, pickled vegetables, red chile "mole", guajillo honey 58

ROASTED WILD MUSHROOM **G** hen of the woods mushroom, warm farro salad, snow peas, romesco sauce 40

GLAZED SALMON* **G** wild rice, asparagus, cucumber, burdock root, apricot-soy glaze 52

GRILLED FILET MIGNON* **G** 8oz filet mignon, sautéed asparagus, roasted garlic yukon mash, béarnaise sauce 68

STUFFED LOBSTER* **G** maine lobster, roasted poblano peppers, oaxaca cheese, twice-baked potato, horseradish crème fraiche 75

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

G INDICATES GLUTEN-FREE UPON REQUEST

EXECUTIVE CHEF GUDRUN THORNE-THOMSEN
CHEF DE CUISINE GARRETT WALES

COCKTAILS

MAPLE WALNUT OLD FASHIONED

basil hayden bourbon, maple-cinnamon-demerara syrup, black walnut bitters 22

ALPINE FAIRY

alpine angevert, alpine gin, egg white, simple syrup, lemon juice, rhubarb bitters 22

RED PINE MARGARITA

espolon reposado tequila, cointreau, lemon juice, maple syrup, pomegranate & cranberry juice 22

SPICY MEZCAL NEGRONI

bozal ensemble mezcal, carpano antica vermouthe, campari, orange bitters, bittermans hellfire habanero schrub 22

HOT AIR BALLOON

high west double rye, ancho reyes chili liqueur, licor 43, lemon juice, allspice sugar rim, served up 22

SAKURA BLOSSOM

roku gin, sorel hibiscus liqueur, carpano antica sweet vermouthe, pomegranate juice, rhubarb bitters, served over ice 22

TOURO

espolon reposado tequila, leblon cachaça, salt city espresso liqueur, bittermans xocolatl mole bitters, espresso, served over ice 22

SOUR PIE

high west double rye, lemon juice, egg white, simple syrup, pinot noir float, on the rocks 22

LOVECHILD HOT TODDY

kraken black spiced rum, lustau oloroso sherry, averna amaro, lemon juice, honey syrup 22

ALPINE DERBY

alpine bill white select bourbon, grapefruit juice, honey syrup, sugar rim, served over ice 22

NON-ALCOHOLIC

HONEY BEE

pineapple juice, honey syrup, lemon juice, ginger ale 8

GRAPEFRUIT GINGER FIZZ

grapefruit juice, honey syrup, ginger beer 8

SPIRITS

RUM

captain morgan private stock spiced 13
plantation 3-stars 13
kraken black spiced 13
leblon cachaça 13
vida caña 8-year 15

SCOTCH

macallan 12-year 20
johnnie walker black 13
lagavulin 16-year 22
glenlivet 15-year 18
balvenie doublewood 12-year 16
laphroaig 10-year 15

GIN

alpine 13
tanqueray 13
hendricks 13
bombay sapphire 13
roku 14
holystone cerulea 15

VODKA

grey goose 14
tito's 13
alpine persistent 12
ketel one 14
chopin 14

TEQUILA & MEZCAL

hornitos plata 13
casamigos blanco 14
don julio blanco 15
casa dragones blanco 19
espolon reposado 14
casamigos reposado 15
clas azul reposado 42
don julio 1942 42
don julio anejo 17
bozal ensemble mezcal joven 14
wahaka espadin mezcal joven 12

WHISKEY

high west double rye 15
high west rendezvous rye 19
high west campfire 19
a midwinter night's dram 45
jack daniels black label 13
uncle nearest 1884 15
jameson irish 13

BRANDY & COGNAC

hennessey vsop 16
frapin vsop 16
frapin fontpinot xo 30

BOURBON

makers mark 15
woodford reserve 15
high west 15
alpine bill white select
single barrel 15
basil hayden 8 year 14
knob creek 14
four roses small batch 16
yellowstone 15

LIQUEURS

bailey's 12
kahlua 12
grand marnier 13
alpine angevert 13
fernet branca 12
averna amaro 14
carpano antica sweet vermouthe 14
chambord 12
rumpleminz 12
aperol 12
campari 12
disaronno amaretto 13
st. germain elderflower 13
romana sambuca 12

BEER

LAGER

last one down / wasatch / utah / 16oz / 8
bohemian 1842 czech pilsener / bohemian / utah / 7
michelob ultra / anheuser-busch / missouri / 7

PALE & IPA

cutthroat pale ale / uinta / utah / 7
the walrus hazy ipa / roadhouse / wyoming / 16oz / 8
ghost rider ipa / wasatch / utah / 7
dopo ipa / offset / utah / 16oz / 12
hypoetical ipa / proper / utah / 16oz / 10

AMBER & BROWN

fat tire / new belgium / colorado / 7
brown ale / grid city / utah / 16oz / 11

LIGHT ALE

family vacation golden ale / roadhouse / wyoming / 16oz / 8
honey cream ale / grid city / utah / 16oz / 11

WHEAT ALE

golden spike hefeweizen / uinta / utah / 7

PORTER & STOUT

son of a baptist coffee stout / epic / colorado / 8

HARD SELTZER & NON-ALCOHOLIC

bubble works elderflower hard seltzer / utah / 15
free wave non-alcoholic hazy ipa / athletic / connecticut / 7



WINE



BTL	GLS	ROSÉ
48	12	rosato / scaia / veneto, italy
68		chateau d'esclans / whispering angel / provence, france
BTL	GLS	CHAMPAGNE & SPARKLING WINES
58	12	grüner veltliner / stift klosterneuburg / austria
78	16	roederer estate brut nv / anderson valley, california
140	29	schramsberg brut rosé / north coast, california
150		billecart-salmon brut reserve nv / champagne, france
160		pol roger brut reserve / épernay, champagne, france
525		krug grand cuvee / reims, champagne, france
BTL	GLS	WHITE WINE
88	17	godello / el castro de valtuille / bierzo, spain
88	17	albariño / disconcierto / rias baixas, spain
62	13	dry riesling / milbrandt / columbia valley, washington
62	13	semillon / brokenwood / hunter valley, australia
48		chenin blanc / pine ridge / clarksburg, yolo county, california
62		pinot gris / portlandia / willamette valley, oregon
64		pinot gris / eyrie / dundee hills, oregon
66	14	sauvignon blanc / domaine de la coche / loire, france
88		sauvignon blanc / cloudy bay / marlborough, new zealand
98		sauvignon blanc / pascal jolivet / sancerre, france
110	25	sauvignon blanc / merry edwards / russian river, sonoma, california
58		chardonnay / raeburn / russian river, sonoma, california
62		chardonnay / morgan, metallico / unoaked / santa lucia highlands, california
68		chardonnay / browne / columbia valley, washington
78	16	chardonnay / dutton goldfield / dutton ranch, russian river, california
88		chardonnay / jordan / russian river, sonoma, california
120	26	chardonnay / olivier laflaive, bourgogne / les sétilles, burgundy, france
110	25	chardonnay / rombauer / carneros, california
110		chardonnay / cakebread / napa valley, california
140		chardonnay / paul hobbs / russian river valley, california
160		chardonnay / eyrie / the eyrie chardonnay / dundee hills, oregon
BTL	GLS	RED WINE
68	15	pinot noir / tatomer / santa barbara county, california
78		pinot noir / torii mor / willamette valley, oregon
88		pinot noir / dutton goldfield / dutton ranch, russian river valley, california
110	25	pinot noir / ken wright / volcanic / eola-amity hills, oregon
120		pinot noir / gary farrell / russian river selection, russian river, california
170		pinot noir / merry edwards / klopp ranch, russian river, california
190		pinot noir / j. rochioli / russian river, california
58	13	zinfandel / seghesio / sonoma county, california
78		zinfandel / carol shelton / rocky reserve, sonoma, california
88		zinfandel / county line / russian river, california
110		zinfandel / ridge / pagani ranch / sonoma county, california
68		syrah / stolpman / crunchy rôastie / santa barbara, california
98	20	syrah / gramercy cellars / lower east / columbia valley, washington
110		syrah / ken wright / tyrus evans / walla walla, washington
120		grenache / k vintners / the boy / walla walla, washington
98		merlot / whitehall lane / napa valley, california
64	14	cabernet sauvignon / luke / columbia valley, washington
88		cabernet sauvignon / justin / paso robles, california
92		cabernet sauvignon / browne / columbia valley, washington
98	20	cabernet sauvignon / judd's hill / napa valley, california
140		cabernet sauvignon / jordan / alexander valley, california
170	40	cabernet sauvignon / groth / napa valley, california
200		cabernet sauvignon / staglin / salus / napa valley, california
250		cabernet sauvignon / leonetti / walla walla valley, washington
130		bordeaux blend / robert sinskey / pov / napa valley, california
150		bordeaux blend / enzo bianchi / gran corte / san rafael, argentina
130		red blend / jonata / todos / santa ynez valley, california
140		red blend / buoncristiani / opc / napa valley, california
92		tempranillo-garnacha / dominio de pingus /psi /ribera del duero, spain
140		rhone blend / chateauneuf-du-pape / e. guigal / rhone valley, france
200		super tuscan / gaja / ca'marcanda magari / bolgheri, italy
190		barolo / pio cesare / piedmont, italy
200		bordeaux blend / justin / isosceles / paso robles, california
BTL		RESERVE
300		castiel estate / howell mountain / cabernet sauvignon / 2019 / napa valley, california
425		silver oak / cabernet sauvignon / 2018 / napa valley, california
400		jarvis / lake william / bordeaux blend / 2014 / napa valley, california
420		spottswoode estate / cabernet sauvignon / 2019 / napa valley, california
420		almaviva / bordeaux blend / 2014 / puente alto, chile
500		merryvale / profile / bordeaux blend / 2018 / napa valley, california
500		impensata / proprietary red / bordeaux blend / 2018 / napa valley, california
550		ridge / monte bello / bordeaux blend / 2020 / santa cruz mountains, california
650		domaine faiveley / échezeaux / grand cru / 2018 / burgundy, france
700		shafer / cabernet sauvignon / hillside select / 2017 / napa valley, california
990		château ducru-beaucaillou / grand cru / 2018 / saint-julien / bordeaux, france

All vintages are the most recent release through the State of Utah. We apologize for any inconvenience. Unfinished bottles of wine purchased through Pine Cone Ridge may be taken home for later consumption. Place wine bottle in the trunk of your vehicle to comply with Utah State Law.

Coravin wine by the glass offering
- consult your server
for tonight's selection

AFTER DINNER DRINKS

COCKTAILS

ESPRESSO MARTINI

alpine persistent vodka, lavazza espresso,
salt city espresso liqueur, simple syrup,
bittermans xocolatl mole bitters 22

NOGTINI

alpine bill white select bourbon, brandy,
maple syrup, oat milk, black walnut bitters,
egg white, served up 18

LOVECHILD HOT TODDY

kraken black spiced rum, lustau oloroso
sherry, averna amaro, lemon juice,
honey syrup 17

LIQUEURS

baileys 12
kahlua 12
grand marnier 13
fernet branca 12
campari 12
chambord 12
averna amaro 14
sambuca 12
disaronno amaretto 13
alpine angevert 13

COGNAC

hennessy vsop 16
frapin vsop 16
frapin fontpinot xo 30

LATE HARVEST GLS/BTL

jaffurs viognier, santa barbara, ca 22/80
royal tokaji 5 puttonyos aszú red label,
hungary 42/150

PORTS & SHERRY

fonseca porto bin-27 12
graham's 10 tawny 17
sandeman 20 year tawny 28
graham's vintage 2000 port 48
emilio lustau don nuno solera
reserva dry oloroso sherry 13

PREMIUM WHISKEY

alpine bill white select
single barrel 16
uncle nearest 1884 15
macallan 12 year old 19
lagavulin 16 year 20
balvenie doublewood 12 year 16
laphroaig 10 year 15
high west rendezvous rye 19
high west campfire 19
a midwinter night's dram 45

FRENCH PRESS COFFEE

small press / serves 1 5
medium press / serves 1-2 8
large press / serves 2-4 12

ESPRESSO

espresso 5
latte 7
cappucino 7
mocha 7

ORGANIC HOT TEAS

earl grey 5
matcha super green 5
chamomile medley 5
peppermint 5



DESSERT

STICKY WHISKEY CAKE

pecan custard, bourbon caramel, praline 14

CHOCOLATE SOUFFLE CAKE

molten center dark chocolate cake, cocoa nib crunch, sweet cream ice cream 14

HOT COCOA AND BEIGNETS

sourdough beignets, lavender-vanilla sugar, rich white chocolate sauce 15

BLACK CURRANT BAKED ALASKA

black currant mousse, toasted meringue, brown butter graham crumble,
vanilla roasted berries 14

CURATED SELECTION OF CHEESES

spanish quince, candied pecans, fresh fruit 14

Bar Menu

BROILED OYSTERS

west coast oysters, gruyère cheese, bacon lardon, béarnaise sauce 22

STICKY WINGS

sweet korean chili sauce, miso blue cheese, fresh herbs, sesame 24

HOUSE SALAD

mixed greens, pecorino cheese, bartlett pear, marcona almond,
honey herb vinaigrette 16

ALPINE FONDUE

imported cheeses, traditional accompaniment 32

FRENCH ONION SOUP

toasted baguette, broiled comté cheese 18

PINE CONE BURGER

grilled angus chuck burger, crispy onions, daily's bacon, smoked
blue cheese, caramelized onion aioli, old bay fries 28

PUB BURGER

grilled angus chuck, sharp cheddar, lettuce, tomato, pickles,
red onion, old bay fries 26

BEEF TENDERLOIN TARTINE

seared tenderloin tips, melted gruyere, garlic mayo, roasted tomatoes, arugula,
served open faced on grilled sourdough 32

KIDS MENU



CHICKEN FINGERS
with fries 12

MACARONI & CHEESE
12

ELBOW PASTA
with butter 12

GRILLED CHICKEN
with mashed potatoes
& glazed carrots 15

SEASONAL VEGETABLES
10

PINE CONE RIDGE