

HIGH WEST



DISTILLERY & SALOON PARK CITY • UTAH

SUMMER DRINK MENU

Welcome to High West! Our cocktails are handcrafted with fresh juices and premium mixers to compliment our delicious whiskeys and vodkas. We hope you enjoy drinking them as much as we enjoy making them!

High West Signature Cocktails

Dead Man's Boots

II.-

A High West original! Named after the boots of one of our patrons. High West Double Rye, El Jimador Tequila, fresh lime juice, simple syrup, Cock & Bull Ginger Beer

High West Lemonade

9.-

*Special house lemonade (cinnamon, clove, vanilla, nutmeg concoction) specially made to compliment our whiskeys. High West Double Rye or High West Vodka 7000', house made lemonade *POM juice float on the Vodka Lemonade*

Peach Mule

10.-

A riff of the classic gin gin mule, we replace the gin with our Peach Vodka. High West Peach Vodka, fresh lime juice, house made ginger syrup, mint leaves and topped with Fentiman's Ginger Soda

The Big Smooth

II.-

This cocktail combines the tropical fruit notes of our Peach Vodka and Silver Oat Whiskey. A must have for patio dining. High West Peach Vodka, High West Silver Oat, High West Lemonade and muddled strawberry

Licorice & Smoke

10.-

A riff on the classic Sazerac cocktail. We use fennel syrup in the place of absinthe to provide that licorice taste. Of course the smoke component of the equation is Campfire. High West Campfire, Benedictine, cloves, fennel syrup, fresh lemon juice, Peychauds Bitters, and Orange zest

Classic Cocktails

In our quest to provide you with updated classic cocktails we found that we kept coming across a few bar men. Harry Craddock's name appeared often as an innovator and pioneer. Craddock left New York during Prohibition and went to London, England. He became the lead barman at the American Bar in the Savoy Hotel. Prior to his arrival American style cocktails did not exist in England. We honor his pioneering spirit by featuring four cocktails from the American Bar.

Blood and Sand

II.-

Named for Rudolph Valentino's bullfighter movie of the same name. The recipe first appeared in the Savoy Cocktail Book when it was first published in 1930. High West Campfire, fresh orange juice, Cherry Herring Liqueur, and Sweet Vermouth

Rattlesnake

II.-

"So called because it will either cure rattlesnake bite, or kill rattlesnakes, or make you see them." - Harry Craddock's clever description of the cocktail in the Savoy Cocktail book. High West Double Rye, High West Son of Bourye, Absinthe, lemon juice, simple syrup, Bitterman's Tiki Bitters and egg white

Scofflaw

10.-

The term "scofflaw" was used to describe those who clandestinely imbibed during prohibition. It is only appropriate that there is a cocktail that goes by the same name. Rendezvous, Dry Vermouth, fresh lemon juice, house made grenadine, and orange bitters.

Quaker

10.-

This is a riff on the classic presented in Craddock's Savoy Cocktail Book from 1930. A tasty treat for those who might typically shy away from whiskey. Rendezvous Rye, Courvoisier Cognac, fresh lemon juice, simple syrup and fresh raspberries.

Campfire Julep

II.-

The mint julep originated in the southern United States, around the eighteenth century. U.S. Senator Henry Clay of Kentucky introduced the drink to Washington D.C. at the Round Robin Bar in the famous Willard Hotel during his residence in the city. We enjoy the smoky twist that Campfire brings to this summer favorite. High West Campfire, mint, simple syrup, served over crushed ice

Classics that are always In Fashion

10.-

*Here at High West we believe there are lasting things in this world that are impervious to the latest trends and fads and worthy of preservation. Among them are old buildings, like the one you are sitting in now, western culture, and of course, these cocktails: **Sazerac, Manhattan, Old Fashioned, Moscow Mule & Horse's Neck***

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SPIRITS

VODKA

Smirnoff	6.
Koenig	6.
Teton Glacier	7.

FLAVORED VODKA

Hanger One Mandarin Blossom	9.
Hanger One Kaffir Lime	9.

GIN

Seagram's	6.
Tanqueray	7.
Bombay Sapphire	7.
Distillery No. 209	7.
Hendricks	8.

VERMOUTH & APERTIFF

Noily Prat Dry	3.
Vya Sweet	5.
Campari	6.

RUM

Mount Gay	6.
Goslings	6.
Bacardi Superior	6.
Sailor Jerry Spiced	7.
Meyer's Dark	7.

TEQUILLA

El Jimador Reposado	7.
Patron Reposado	10.
Vida Blanco	10.
Corzo Anejo	10.

BRANDY

B&B	8.
Germain-Robin Alambic Fine	11.
Larressingle Armagnac VSOP	12.
Boulard Calvados	12.

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WORLD WHISKEY

SINGLE MALT SCOTCH

Speyburn 10 Y.O. (Highlands)	7.
Dalmore 12 Y.O. (Highlands)	8.
Aberlour 12 Y.O. (Highlands)	8.
Glenfiddich Special Reserve 12 Y.O. (Speyside)	10.
Glenlivet 12 Y.O. (Speyside)	10.
Highland Park 12 Y.O. (Orkney)	10.
Glenmorangie "The Original" 10Y.O.	10.
Glenmorangie Quinta Ruban 12 Y.O.	12.
Balvenie Double Wood 12 Y.O.	12.
Laphroaig 10 Y.O. (Islay)	12.
Macallan 12 Y.O. (Speyside)	12.
Talisker 10 Y.O. (Skye)	12.
Ardbeg 10 Y.O. (Islay)	15.
Oban 14 Y.O. (Highlands)	16.
Springbank 10 Y.O. (Campbeltown)	16.
Bruichladdich 12 Y.O. (Islay)	17.
Lagavulin 16 Y.O. (Islay)	20.

BLENDED SCOTCH

Ballantine's	6.
J&B Rare	6.
Johnnie Walker Red	7.
Chivas Regal 12 Y.O.	9.

IRISH

Bushmills Irish	6.
Redbreast 12 Y.O.	7.
Jameson 12 Y.O.	10.

WORLD

Forty Creek Barrel Select	6.
Crown Royal	7.
Yamazaki 12 Y.O.	11.

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HIGH WEST FLIGHT

HIGH WEST 101	13.00
Silver Oat	
Double Rye	
Son of Bourye	
Campfire	

HIGH WEST WHISKEY

You're a rebel, a pioneer, a maverick. You love the idea of a High West flight but you want to create your own? Go for it! Each of our delicious products is offered in tasting pours of .50 oz or full pours of 1.5 oz.

	.50oz	1.5oz
Silver Oat	3.	7.
OMG Rye Whiskey	3.	7.
Double Rye	3.	7.50
Rendezvous Rye	3.50	8.
Son of Bourye	3.	8.50
Campfire	3.50	9.
Rocky Mountain 21 Y.O.	8.	21.
36 th Vote Barrel Aged Manhattan	3.50	8.

HIGH WEST VODKA

Vodka 7000'	3.	7.
Peach Vodka 7000'	3.	9.

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OTHER FLIGHTS

0.5 oz pours served neat in tasting glasses with a pitcher of cool fresh water on the side. Utah law limits 2 servings in front of a patron at a time. If alone, we'll bring out 2 at a time, if sharing, we'll serve 2 to you and 2 to your partner.

AMERICAN: Makers Mark (wheated bourbon), Bulleit (high rye bourbon), High West Double Rye! (rye whiskey), Jack Daniels (Tennessee whiskey) 13.

WORLD: Forty Creek (Canadian), Jameson 12 Y.O. (Irish), Highland Park 12 Y.O. (Scotch), High West Double Rye! (American) 14.

SINGLE MALT - NO TO LOW PEAT: Glenfiddich 12 Y.O. (Speyside), Glenmorangie 10 Y.O (Highlands), Dalmore 12 Y.O. (Highlands), Springbank 12 Y.O. (Campbeltown) 22.

SINGLE MALT - PEATED: Talisker 10 Y.O. (Skye), Lagavulin 16 Y.O. (Islay), Laphroaig 10 Y.O. (Islay), Highland Park 12 Y.O. (Orkney) 23.

SINGLE BARREL SELECTIONS: Evan Williams, Blanton's, Jack Daniels, Eagle Rare 15.

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AMERICAN WHISKEY

BOURBON

Jim Beam	6.
Elijah Craig Bourbon 12 Y.O.	6.
Buffalo Trace	7.
Bulleit	7.
Maker's Mark	7.
Wild Turkey 101	7.
Blanton's Bourbon	8.
Russell's Reserve	8.
Eagle Rare	8.
Woodford Reserve	8.
Basil Hayden	9.

TENNESSEE WHISKEY

Jack Daniel's Black Label	6.
Jack Daniel's Single Barrel	10.

RYE WHISKEY

Jim Beam Rye 4 Y.O.	6.
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WINE

WINE OF THE MONTH

Fisher Unity Rose 7. 32.

Saignee of Pinot Noir, Syrah and Malbec, this wine shows color of ripe peach fused with rich hued pink geranium. Chilled, exotic aromatics of stone fruits and rose bud jump from the glass. Though completely dry, sweet ripe flavors mark a bold, weighty first impression on entry. Watermelon Jolly Rancher intensity is then followed by bright notes of acidity that extend the finish leaving your palate refreshed and thirsting for another taste!

CHAMPAGNE/SPARKLING WINE

Segura Viudas Brut, Spain NV 6. 25.

Roederer Estate Brut Anderson Valley NV 12. 48.

Veuve Clicquot Brut Yellow Label Epernay NV 99.

WHITE WINE

SAUVIGNON BLANC

Oxford Landing, Australia 2010 5. 20.

Monkey Bay, Marlborough 2010 6. 25.

Kim Crawford 2011 8. 35.

Delaporte Sancerre 2010 12. 49.

CHARDONNAY

Cono Sur Vision, Chile, 2010 5. 20.

Villa Maria Unoaked, Marlborough 2009 8. 34.

Beringer, Napa Valley 2010 8. 35.

Neil Ellis, South Africa 2009 8. 37.

Sonoma Cutrer Russian River 2010 9. 42.

Pine Ridge "Dijon Clones", Carneros 2009 66.

Parallel, Russian River 2009 20. 89.

Planeta Sicily 2006 78.

ADDITIONAL WHITE VARIETALS

Burgans Albarino, Rias Baixas 2010 7. 31.

Zenato Pinot Grigio, Venezia 2010 7. 33.

Lageder Pinot Bianco, Italy 2008 8. 34.

Elk Cove Pinot Gris, Willamette 2010 8. 37.

Conundrum Sonoma Valley 2010 9. 39.

Trimbach Riesling, Alsace 2009 11. 49.

RED WINE

CABERNET SAUVIGNON

Estancia, California 2009 8. 35.

Twodog, Central Coast 2009 8. 35.

Mitolo Jester, McLaren Vale 2008 9. 41.

Neil Ellis, Stellenbosch 2006 9. 41.

Charles Krug, Napa Valley 2009 11. 49.

L'Ecole No. 41, Columbia Valley 2008 14. 66.

Parallel, Napa Valley 2008 23. 99.

Shafer, One Point Five SLD 2007 144.

MERLOT

Firestone, Santa Ynez 2007 7. 29.

Francis Coppola, California 2009 8. 37.

Robert Sinskey POV, Napa Valley 2007 (blend) 16. 75.

PINOT NOIR

Castle Rock, Mendocino 2010 7. 29.

Villa Maria Private Bin, Marlborough 2010 9. 39.

Argyle, Willamette 2010 13. 56.

Beaux Freres, Ribon Ridge 2009 125.

ADDITIONAL REDS

Querceto Chianti, Italy 2009/2010 5. 22.

Penfold's Cabernet-Shiraz 2009 6. 29.

Peter Lehmann, Barossa Shiraz 2008 9. 35.

Joel Gott Zinfandel, California 2009 7. 32.

Seghesio Zinfandel, Sonoma County 2010 10. 43.

BEER

BEER OF THE MONTH

Intermountain Wheat Beer, 22 oz 10.

Easy to drink, nice zest, and lemon citrus flavors and aromas from the hops balanced with light malt sweetness with just a wee bit kick of sour from the wheat. You won't find any banana or clove in this highly drinkable, filtered American Wheat Beer.

Squatters IPA (Utah) 5.

Firestone Double Barrel Ale 5.

Firestone Pale Ale 5.

Wasatch Summerbrau (Utah) 5.

Stiegl Pilsner (17oz) 9.

Schneider Weisse (17oz) 9.

Anderson Valley David's Double Abbey 15.

Coors Light 4.

Coors, N.A. 4.