



SALT LAKE CITY, UT

SHAREABLES

NACHOS \$16

+\$1: CHICKEN | CARNE ASADA | SAUSAGE

HOUSE-CUT CHIPS | HOUSE-MADE QUESO | SHREDDED CHEESE | TOMATO | ONION | JALAPEÑO | WHITE BEANS | SOUR CREAM

WINGS \$16

BUFFALO | BBQ | MANGO HABANERO

SERVED WITH CELERY STICKS & CHOICE OF RANCH OR GORGONZOLA

CHICKEN STRIPS \$14

HOUSE-CUT BUTTERMILK BATTERED CHICKEN STRIPS, SERVED WITH RED-EYE GRAVY

BACON WRAPPED JALAPEÑO POPPERS \$12

CREAM CHEESE | BACON | BLOOD ORANGE GASTRIQUE

ROASTED BRUSSELS SPROUTS \$10 VEGAN

TOPPED WITH BALSAMIC REDUCTION

CAYENNE CAULIFLOWER \$10

TEMPURA FRIED CAULIFLOWER TOPPED WITH CAYENNE REDUCTION & SERVED WITH BAJA DRESSING

COCONUT SHRIMP \$12

SERVED WITH SWEET CHILI COULIS

CAPRESE FLATBREAD \$12

PESTO SPREAD | MOZZARELLA | CHERRY TOMATOES | FRESH BASIL | BALSAMIC REDUCTION

PROSCIUTTO MARGHERITA FLATBREAD \$15

TOMATO BASIL SPREAD | MOZZARELLA | PROSCIUTTO | BALSAMIC REDUCTION | ARUGULA

SPINACH ARTICHOKE DIP \$12

SERVED WITH WARM PITA BREAD

PRETZEL BITES \$10

SERVED WITH GUINNESS PORTER MUSTARD & HOUSE MADE QUESO

LOADED QUESADILLA \$12

ONIONS | TOMATOES | JALAPEÑOS | MOZZARELLA | ROMAINE | CHIPOTLE AIOLI | ON A CHILE TOMATO TORTILLA

CHICKEN LETTUCE WRAPS \$14

GROUND CHICKEN | WATER CHESTNUTS | RICE NOODLES | SHIITAKE MUSHROOMS | RED BELL PEPPERS | GREEN ONIONS | SERVED IN ROMAINE LETTUCE LEAFS & SIDE OF HOISIN SAUCE

CRUNCHY SUSHI BOMB \$14

CRAB | AVOCADO | CUCUMBER | CREAM CHEESE | CALROSE RICE | FRIED IN PANKO | TOPPED WITH WASABI AIOLI & SRIRACHA AIOLI | SIDE SOY SAUCE

STUFFED MUSHROOMS \$16

SPINACH | ARTICHOKE | CREAM CHEESE | CHORIZO | PARMESAN | CREAMY ROASTED RED PEPPER SAUCE

CHIPS & SALSA \$9 VEGAN

CHIPS & SALSA & GUACAMOLE \$12 VEGAN

SALADS

SERVED WITH A DINNER ROLL

ADD CHICKEN \$4 | 6OZ NY STEAK \$7 | SALMON \$6 | SHRIMP \$6

HONEY APPLE \$16

GRILLED CHICKEN | SPRING GREENS | GREEN APPLE | RED ONION | GOLDEN RAISINS | CHERRY TOMATO | HONEY APPLE VINAIGRETTE

CAESAR \$14

ROMAINE | BACON | CROUTONS | IN A PARMESAN CRISP BOWL

FRIED CHICKEN COBB \$18

FRIED CHICKEN | CAYENNE REDUCTION | ROMAINE | SPRING GREENS | BACON | AVOCADO | RED ONION | HARD BOILED EGG | CHERRY TOMATO | GORGONZOLA CRUMBLES | RANCH DRESSING {SUBSTITUTE GRILLED CHICKEN AVAILABLE}

GORGONZOLA STEAK \$19

NEW YORK STEAK | ROMAINE | CHERRY TOMATO | CRISPY ONION | GORGONZOLA CRUMBLES | GORGONZOLA DRESSING

CHICKEN PASTA SALAD \$12

CHICKEN | POTATOES | CARROTS | CELERY | CORN | PEAS | GREEN BEANS | TOSSED IN HOUSE AIOLI | SERVED WITH TOSTADA

TACOS

SERVED IN PAIRS

CARNE ASADA \$10

CARNE ASADA | SALSA VERDE | CILANTRO LIME COLESLAW

FRIED AVOCADO \$10

PANKO BREADED AVOCADO | CORN BEAN SALSA | LETTUCE | BAJA DRESSING

BAJA SHRIMP \$12

SHRIMP | MANGO-PINEAPPLE SALSA | CABBAGE | BAJA DRESSING

BBQ JACKFRUIT \$10 VEGAN

BBQ JACKFRUIT | MANGO-PINEAPPLE SALSA | CABBAGE | BAJA DRESSING

FRIED COD \$10

CABBAGE MIX | AVOCADO RANCH



VEGETARIAN



VEGAN



GLUTEN-FREE

THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, MILK, POULTRY OR SHELLFISH REDUCES THE RISK OF FOODBORNE ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED

**FOOD ALLERGY WARNING: PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH, AND SHELLFISH **



SALT LAKE CITY, UT

HANDHELDS

CHOICE OF SIDE: FRIES | SOUP | SALAD | SWEET POTATO FRIES \$2 | MIXED FRIES \$1
ADD BACON +\$3 | AVOCADO \$3 | SUNNY EGG \$2

BACON JANE \$16

1/3 LB ANGUS BEEF PATTY | BACON | WHITE CHEDDAR | LETTUCE | TOMATO | RED ONION | PICKLE | UTAH SAUCE
[DOUBLE PATTY AND CHEESE +\$5]

GARLIC BURGER \$17

1/3 LB ANGUS BEEF PATTY | WHITE CHEDDAR | LETTUCE | TOMATO | CARAMELIZED ONION | PICKLE | ROASTED GARLIC PUREE | CHIMICHURRI
[DOUBLE PATTY AND CHEESE +\$5]

WAGYU BURGER \$20

1/2 LB SNAKE RIVER WAGYU BEEF | PEPPER JACK | LETTUCE | TOMATO | CRISPY ONION | CORN BEAN SALSA | SOUTHWEST AIOLI

STEAK WRAP \$16

SIRLOIN STEAK | CHIPOTLE AIOLI | CRISPY ONION | ROMAINE | GORGONZOLA CRUMBLES | SPINACH TORTILLA

SALMON SANDWICH \$16

BLACKENED SALMON | FRESH MOZZARELLA | ARUGULA | CAPERS | RED ONION | TARTAR SAUCE | ON CIABATTA

PLAIN JANE \$14

1/3 LB ANGUS BEEF PATTY | WHITE CHEDDAR | LETTUCE | TOMATO | RED ONION | PICKLE | UTAH SAUCE
[DOUBLE PATTY AND CHEESE +\$5]

BBQ BISON BURGER \$19

1/3 LB BISON PATTY | BBQ SAUCE | WHISKEY MUSHROOMS | SWISS | LETTUCE | TOMATO | ONION RINGS

BEYOND JANE \$16

[BEYOND PATTY] | VEGAN BUN | VEGAN MOZZARELLA | LETTUCE | TOMATO | RED ONION | PICKLE | VEGANAISE BAJA SAUCE

PILED HIGH REUBEN \$16

MOAB DEAD HORSE AMBER ALE CORNED BEEF | SWISS | PICKLE | SAUERKRAUT | CARAWAY SEED DRESSING | MARBLED RYE

TURKEY DIP \$15

ROASTED RED PEPPER | CARAMELIZED ONIONS | TURKEY | SWISS | CHIPOTLE AIOLI | ON TOASTED BAGUETTE | CHIPOTLE AU JUS

TURKEY BLT \$14

TURKEY | BACON | LETTUCE | TOMATO | PEPPER JACK | CHIPOTLE AIOLI | CHOICE OF SOURDOUGH OR WHEAT

GRACIE'S GRILLED CHEESE \$15

PROVOLONE | WHITE CHEDDAR | FRIED TOMATOES | BASIL | BALSAMIC REDUCTION | ON SOURDOUGH
SERVED WITH TOMATO BASIL SOUP AS SIDE

STEAK SANDWICH \$19

6OZ NY STEAK | SAUTEED ONIONS | MUSHROOMS | MOZZARELLA | JALAPENO AIOLI | ON TOASTED BAGUETTE
SERVED WITH CHIPOTLE AU JUS

MANGO HABANERO CHICKEN \$16

FRIED CHICKEN | MANGO HABANERO SAUCE | LETTUCE | TOMATO ONIONS | BACON | PEPPERJACK | JALAPENO AIOLI | ON CIABATTA

BUFFALO CHICKEN WRAP \$14

FRIED CHICKEN | LETTUCE | TOMATO | ONIONS | BACON | SHREDDED CHEESE | RANCH | AGAVE BUFFALO SAUCE

ENTREES

ADD CHICKEN \$4 | 6OZ NY STEAK \$7 | SALMON \$6 | SHRIMP \$6

PORK MEDALLIONS \$22

DIJON MUSTARD CREAM SAUCE WITH SAUTEED ONIONS & MUSHROOMS | MASHED POTATO & BOK CHOY | SERVED WITH A DINNER ROLL

BLACKENED SALMON \$24

AVOCADO SALSA | BASMATI RICE | ASPARAGUS

CURRY RICE BOWL \$16

GREEN CURRY | BASMATI RICE | CORN | PEAS | ROASTED RED PEPPER

BACON MAC & CHEESE \$18

BACON | SHARP CHEDDAR | MOZZARELLA | GRUYERE | PARMESAN | SERVED WITH A DINNER ROLL

GRACIE'S CROWN RIBS \$26

PORK RIBS CROWNED & BRAISED IN ANCHO CHILI BBQ SAUCE | POMME FRITES | BRUSSELS SPROUTS | CORNBREAD

SHEPHERD'S PIE \$20

SNAKE RIVER WAGYU BEEF | MASHED POTATOES | RED-EYE GRAVY | WHITE CHEDDAR | SRIRACHA DRIZZLE | SERVED WITH A DINNER ROLL

NY STEAK BURRATA TOAST \$18

6OZ NY STEAK | SMOKED TOMATO AND ONION JAM | BURRATA | BALSAMIC REDUCTION | ARUGULA

MISO SOKI SOBA NOODLES \$18

UDON NOODLES | BOK CHOY | CARROTS | BEAN SPROUTS | SCALLIONS | HARD BOILED EGG | IN A PORK BROTH
*CHOICE OF PORK RIBS OR SHRIMP

CHIMICHURRI STEAK \$19

6OZ SIRLOIN STEAK MARINATED IN CHIMICHURRI | SERVED WITH FINGERLING POTATOES | RED ONION | RED PEPPER AND ARUGULA SALAD

LEMON CHICKEN PICCATA \$18

DREDGED CHICKEN IN A LEMON CAPER SAUCE SERVED WITH CAULIFLOWER MASH AND ASPARAGUS

BUTTERNUT SQUASH RAVIOLI \$22

BUTTERNUT STUFFED RAVIOLI IN A SAGE CREAM SAUCE | DICED BUTTERNUT | MICROGREENS | SERVED WITH A DINNER ROLL

FISH & CHIPS \$18

TEMPURA FRIED COD | FRIES | TARTER SAUCE

ENTREES ARE CREATED AND PRICED ACCORDINGLY.
ANY SUBSTITUTIONS WILL COME WITH AN ADDITIONAL CHARGE

DESSERT

CHOCOLATE LAVA CAKE \$9 
TOPPED WITH HUCKLEBERRY SAUCE | WHIP CREAM

TIRAMISU \$9 
TOPPED WITH ESPRESSO REDUCTION

TRES LECHES CORNBREAD \$9 
GRACIE'S CORNBREAD SERVED IN TRES LECHES