

THE FOUNDRY GRILL

Dinner Menu

Starters

Trio of Dips (V) 16

Baba ganoush, pea & leek rilette, tomato gazpacho
seasonal crudité, plancha bread, multigrain cracker

Delicata Squash Toast (V) 16

Jerk roasted squash, burrata, pepitas, sourdough

Charcuterie 22

Chef's choice of meats & cheese
local mountain honey, barrel aged whiskey mustard, pickles
almonds

Dirty Fries 16

Truffle aioli, perfect egg, everything seasoning
green onion

Brussels Sprouts 14

Sweet and sour soy, almond splinters

Roasted Beets (V) 9

Cashew cream, hazelnut dukkah, soft herbs, fennel pollen

Soup & Salads

Soup of the Day 10

Mixed Greens (V) (GF) 12

Strawberries, pecans, puffed wild rice
strawberry balsamic vinaigrette

Elote Wedge (GF) 12

Baby romaine, corn, cherry tomatoes, queso fresco
banana peppers, cilantro dressing

Fattoush (V) 14

Romaine, queso fresco, cucumber, red onion
cherry tomatoes, za'atar vinaigrette, pita

Add Chicken 6 Shrimp 8 Trout 10

Wood Fired Pizza

Margherita 18

Mozzarella, basil, olive oil

Tartufo 20

White sauce, cremini mushroom, caramelized onion
fontina, arugula, truffle oil

Calabrese 20

Piquillo pepper, house olives, red onion, watercress

Mains

Steelhead Trout 38

Swiss chard, pancetta, pine nuts
jalapeno, butternut squash, fingerling potato

Mary's Farm Chicken Breast 38

Parsley spaetzle, lima bean, mushrooms
pearl onion, chicken jus

Campanelle Pasta (V) 32

Kale pistou, lemon, walnut
piquillo pepper, parmesan

Niman Ranch Pork Chop 42

Borracho beans, corn, tequila orange butter
cilantro, hatch chili

Chickpea Curry (V) 28

Chickpea & sweet potato curry, cilantro rice
green onion, grilled flatbread

Steaks

Niman Ranch Ribeye (GF) 80

Niman Ranch New York Strip (GF) 63

Filet Mignon (GF) 46

All steaks are served with buttermilk mashed potatoes
broccolini & béarnaise sauce
Chimichurri & house steak sauce are available per request

Sides

Truffle Mac & Cheese 12

Aged white cheddar, white truffle oil

Elote Creamed Corn (V) (GF) 8

Corn, cilantro, chile powder, queso fresco

Regular, Garlic or Sweet Potato Fries 8

Local Mountain Honey 9

House Marinated Olives 8

Specialty Beverages

Mountain Cooler 6

Ginger beer, agave, lime, mint

Hot Cocoa 6

Belgium chocolate, house made vanilla marshmallow

Coconut Stampede 6

Coconut milk, coconut water, sugar

Seasonal Lemonade 6

Wassail 6

Executive Chef Manuel Rozehnal & Foundry Grill Chef Robert Gilbertson

(V) Indicates that a dish can be made Vegan, please inform your server.

A 20% Gratuity may be added to parties of 6 or more & A \$5 charge will be added to most split dishes.

Consuming Raw or Undercooked meats, poultry, seafood or shellfish may increase the risk of food borne illness.

Foundry Cocktails

Sundance Mountain Manhattan 20
Private Label High West Whiskey, Antica Formula
Chocolate & Cherry, Bitters

Foundry Grill Old Fashioned 15
Local Sugar House Whiskey, Carpano Antica
Fig Demerara, Fernet Branca, Lemon

Bob Likes Tequila 15
Reposado Tequila, Cilantro Jalapeno & Cucumber
Juice, Grand Marnier, Curacao

Redford Sour 15
Local Beehive Gin, Lemon Juice, Domain de Canton
Ginger Sugar, Bitters

Where's the Schnapps? 15
Hot Chocolate, Godiva, Water Pocket Coffee

Berry Hot Toddy 15
Local Sugar House Bourbon, Porter's Fire
Berry Cordial, Cinnamon Syrup, Lemon Wedge

Draft Beer

Bob's Beer, Kiitos Pilsner 6
Uinta Golden Spike Hefeweizen 6
Unita Cutthroat Pale Ale 6
Uinta Hazy Nosh IPA 6

Sparkling Wine

Cava Brut, Miquel Pons 8
Catalonia, Spain NV
Prosecco, Adami "Dei Casel" 11
Veneto, Italy NV

Rose Wine

Rose, Bucklin 11
Old Hill Ranch, Sonoma, California 2018

White Wine

Sundance Label, Sauvignon Blanc, Honig 10
Rutherford, Napa Valley 2018
Sundance Label, Chardonnay, Saracina 10
Mendocino, California 2018
Albarino, Longoria 11
Santa Ynez, California 2018
Pinot Grigio, Santa Margherita 16
Alto Adige, Italy 2019
Chardonnay, Subsoil 7
Horse Heaven Hills, Washington 2018

Bottle Beer

Stella Artois 8
Kiitos IPA 9
Incline Marionberry Cider 9
Incline Lemongrass Cider 9
Kiitos Amber Ale 8
Shades Sweet Dreams Imperial Porter 9
Shades & Red Rock Brewing Pistachio Ice Cream Ale 8
Shades Seasonal Sour 11
Shades Thai Tom Kha Sour 11
Templin Family Ferda 11
Templin Family Wicked Sea Party Hazy Pale 11
Red Rock Frolich 11

Red Wine

Merlot, Judd's Hill 17
Napa Valley, California 2015
Pinot Noir, Alma de Cattleya 16
Sonoma County, California 2017
Sundance Label, Pinot Noir, Soter 17
Willamette Valley, Oregon 2016
Sundance Label, Cabernet Sauvignon, Judd's Hill 19
Napa Valley, California 2016
Malbec + Tannat, Piattelli 9
Cafayate Valley, Argentina 2019
G-S-M Blend, J. Vidal Fleury 9
Cotes de Rhone, Rhone Valley, France 2017
Rioja Reserva, Solar de Randez 14
Rioja, Spain, 2014

* Full wine list available upon request - Vintages and
Prices subject to change due to UDABC