

# THE FOUNDRY GRILL

## Lunch Menu

### Starters

#### Trio of Dips (V) 16

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

#### Charcuterie 22

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

#### Roasted Beets (V) 9

Cashew cream, hazelnut dukkah, soft herbs, fennel pollen

#### Dirty Fries 16

Truffle aioli, perfect egg, everything seasoning  
green onion

#### Brussels Sprouts 14

Sweet and sour soy, almond splinters

### 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

### 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

### Sandwiches

#### Choice of Fries or House Salad

#### Burger (V) 19

Choice of black angus or beyond burger  
caramelized onion, bibb lettuce, gruyere  
sauce royal, brioche bun

#### Crab Melt 21

Sourdough, crab, provolone, tomato  
frisee fennel slaw

#### Turkey Cubano 16

Dijonaise, turkey bacon, swiss cheese, pickles  
banana peppers

Daily Sandwich \$A.Q.

### Mains

#### Steelhead Trout 24

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

#### Mahi Mahi Tacos (GF) 18

Red cabbage, pico, radish  
chipotle aioli, queso fresco, cilantro

#### Campanelle Pasta (V) 24

Kale pistou, lemon, walnut  
piquillo pepper, parmesan

#### Farro Bowl (V) 18

Roasted butternut squash, kale, brussels  
raisins, edamame, pepitas, cashew cream

#### Nopales Tacos (V) 18

Nopales, cabbage, pico, tomatillo salsa  
cilantro, pepitas

### 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

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, Santa Margherita 14  
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