

UINTA



BREWING

EST. 1993

SALT LAKE CITY



**BREWHOUSE
PUB & KITCHEN**

FOOD - BEER - COCKTAILS

**1722 SOUTH FREMONT DRIVE
SALT LAKE CITY**

SHARABLES

WYLD WINGS \$10

6 jumbo bone-in wings or 1/2 pound plant-based seitan tiger wings tossed in traditional Buffalo, Was Angeles Ancho BBQ, Spicy Korean, or Mango Habanero. Served with ranch, vegan ranch, or blue cheese

BAVARIAN PRETZEL \$12

Fresh baked pretzel served with Cutthroat Pale Ale beer cheese and stone-ground mustard

BACON WRAPPED JALAPEÑOS \$10

Local hickory-smoked bacon, cream cheese, cheddar & jack, and fresh jalapeños. Served with sweet chili sauce and ranch

PHO KING \$10

POTSTICKERS

Portobello mushrooms, cabbage, carrots, onion, garlic, star anise, cinnamon, basil, and cilantro in a dumpling. Served with hoisin chili sauce

FRIED DILL PICKLES \$8

Served with buttermilk ranch or vegan ranch

WHITE CHEDDAR \$9 CHEESE CURDS

Served with buttermilk ranch

MAC & CHEESE \$9 BITES

Macaroni with 8 cheeses, lightly breaded and fried. Served with buttermilk ranch

CHICKEN \$12 TENDERS W/ FRIES

Served with your choice of wing sauce and ranch or blue cheese

FRIES BATTERED \$6

W/ UINTA BEER

Add fresh garlic & herbs \$1 

CHEESE FRIES \$9

Add local hickory-smoked bacon \$2
Add roasted jalapeños \$1
Add fresh garlic & herbs \$1

SALADS

GOLDEN SPIKE SALAD \$14

Greens topped with grilled chicken breast, local hickory-smoked bacon, tomatoes, red onions, and blue cheese crumbles. Served with balsamic vinaigrette

WELCOME TO \$14

THE JUNGLE

1/2 pound of vegan tiger wings tossed in Buffalo sauce on a bed of greens with red onions, tomatoes, and house-made croutons with your choice of dressing

CAESAR \$8

Greens topped with fresh Parmesan, tomatoes, scallions, and house-made croutons. Served with creamy Caesar dressing.

Add a grilled chicken breast \$5

SIDE SALAD \$5

Greens, tomatoes, red onions, cheddar jack, and house-made croutons

DESSERT

UTAH'S OWN FATBOY ICE CREAM SANDWICH \$4

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 denotes Vegan or available Vegan

SANDWICHES

Served with fries or side salad. Upgrade to garlic & herb fries for \$1

PASTRAMI FRENCH DIP \$13

Shaved smoked pastrami, caramelized onions, and provolone on a hoagie.

Served with Baba Black Lager au jus

PHILLY CHEESESTEAK \$14

Shaved ribeye, grilled onions, provolone, and cherry pepper aioli on a hoagie.

Topped with Cutthroat Pale Ale beer cheese

UINTA CHICKEN \$14

Grilled chicken breast, local hickory-smoked bacon, caramelized onions, roasted jalapeños, Was Angeles Ancho BBQ sauce, cheddar, lettuce, tomatoes, and aioli on brioche

BLT \$13

Thick, local hickory-smoked bacon, lettuce, tomatoes, and aioli on toasted sourdough

THE CLUB \$13

Grilled chicken breast, local hickory-smoked bacon, provolone, lettuce, tomatoes, red onions, and aioli on toasted sourdough

ITALIAN STALLION \$13

Gabagool, salami, pepperoni, provolone, lettuce, tomatoes, red onions, red wine vinegar, olive oil, house seasoning, and cherry pepper aioli on a hoagie

LOADED GRILLED CHEESE \$12

American, cheddar, and provolone on sourdough

Add caramelized onions or roasted jalapeños \$1

Add local hickory-smoked bacon \$2

Add shaved smoked pastrami \$5

BURGERS

1/3 POUND AMERICAN WAGYU topped with lettuce, tomato, red onion, and aioli on fresh-baked brioche.

Served with dill pickles and fries or side salad.

Upgrade to garlic & herb fries for \$1

BREWER'S BURGER * \$10

Add American, cheddar, or provolone \$1

Add caramelized onions or roasted jalapeños \$1

Add local hickory-smoked bacon \$2

Add another burger patty \$5

PASTRAMI CHEESE BURGER *

Shaved smoked pastrami &

American cheese

GARLIC CHEESE BURGER * \$12

Fresh garlic & American cheese

UINTA BURGER * \$14

Local hickory-smoked bacon, caramelized onions, roasted jalapeños, Was Angeles Ancho BBQ sauce, and cheddar

OKLAHOMA SMASH BURGER *

Smashed, charred onions, American cheese, and Uinta sauce

BLUE BACON BURGER * \$13

Local hickory-smoked bacon & blue cheese crumbles

DRAFT BEER

All draft beer 5.0% ABV

Sample - 5 oz. 1.5

Pint - 16 oz. 5.00

Stein - 24 oz. 7.00

Crowler Fill To-Go - 32 oz. 8.00

Growler Fill To-Go - 64 oz. 15.00

WAS ANGELES CRAFT BEER

A tribute to our hometown and the active outdoor lifestyle, Was Angeles is an American Lager Beer brewed for the enjoyment of all. Crisp. Refreshing. Uncomplicated.

LIME PILSNER

Light and crisp, our small batch Lime Pilsner combines a subtle malty sweetness with hints of fresh lime for a little splash of summertime, any time, anywhere.

801 PILSNER

We've dialed in this craft Pilsner with a crisp bitterness balancing gentle hop aromatics of citrus rind and fresh cut flowers.

GOLDEN SPIKE HEFFeweizen

Our unfiltered Wheat Ale has a pleasant citrus nose with a touch of bready malt character. Red wheat creates a full body and mouth feel.

CUTTHROAT PALE ALE

Utah's oh-FISH-ial Craft Beer, brewed in the classic American style. Caramel malts and piney hops for a rich aroma and nuanced flavor that finishes clean and slightly sweet.

TRADER IPA

Dependable and determined, Trader traverses paths rooted in memory. Bearing assertive notes of zesty citrus enveloped in echoes of piney resin, like all classics, this IPA abides.

HAZY NOSH IPA

With big, juicy hop aromas of mango, orange and pineapple juice, Hazy Nosh features low bitterness with a soft mouthfeel and a velvety, opaque appearance.

BRIGHTON IPA

Hit the trails with this slightly cloudy and intensely flavorful IPA, generously dry-hopped with Mosaic and Citra for refreshingly piney citrus aroma.

BABA BLACK LAGER

This Black Lager has flavors of dark coffee, chocolate and subtle wood smoke. Our black sheep's color stands out and leads the herd in drinkability.

WYLD JUICY IPA

This beer is absolutely bursting with bright and citrusy flavor, with minimal bitterness -allowing tropical fruity aromas plenty of room to roam.

GIVE ME THE BEER LAGER

A collaborative effort between Snowbird and Uinta, GMTB is a glass filled with unrelenting flavor, no distracting gimmicks, simply clean, crisp and balanced lager beer.

UINTA SEASONAL RELEASE

The seasons evolve and so do our beers. Enjoy a rotating selection crafted to reflect the time of year.

Ask your bartender for current offerings.

R & D CELLAR RELEASE

Inspired brews from our small batch system. Always new, always limited. Ask your bartender for current offerings.

WESTWATER HARD SELTZER - RASPBERRY

Tart & Tangy, 100 calories, 2.5g carbs, naturally
Gluten Free

BY THE CAN

High ABV beer, seltzer and more!

CLEAR DAZE JUICY IPA \$8

ABV: 6.6% / 12oz

Clear Daze is clearly haze-free, but loaded with massive hop aromatics including pineapple, mango and passionfruit, all leading to a silky-soft mouthfeel and a slow, sweet finish.

TROP NOSH IPA \$8

ABV: 8.0% / 12oz

Hop Nosh from the coast. Brewed with London 3 ale yeast and dry hopped with a healthy dose of Sabro, Bru-1, El Dorado.

PRO LINE \$10

ABV: Varies / 16oz

A rotating series of hyper-limited beers offering distinct taste profiles and innovative flavors that push boundaries and lead to exciting discoveries.
Ask your bartender for details.

CUTTTHROAT ZERO \$6

ABV: 0.0% / 12oz

Brewed with the same trailblazing spirit behind the original, Cutthroat Zero delivers caramel malts and piney hops for a crisp and balanced non-alcoholic Pale.

WESTWATER HARD SELTZER LIME / GRAPEFRUIT \$6

ABV: 5.0% / 12oz

Containing a mere 100 calories, 2.5g of carbs, each gluten-free can of Westwater is packed with natural fruit flavors and nothing artificial to dampen your spirits or weigh you down.

HOP NOSH IPA \$8

ABV: 7.3% / 12oz

Our flagship IPA boasts an assertive bitterness and vibrant hop aromatics. Expect notes of pine, lime zest, and grapefruit supported by caramel malts.

DETOUR DOUBLE IPA \$9

ABV: 9.5% / 12oz

Our trailblazing Double IPA hauls a bold hop profile featuring heavy pine, orange, and guava with a sweet malty finish.

TEST PHAZE NEIPA \$10

ABV: Varies / 16oz

A limited, rotational series of New England Style IPAs. Heavily dry-hopped with a range of modern and experimental varietals.
Ask your bartender for details.

DIRTY POP! \$6

ABV: 5.0% / 12oz

It slaps. Tropical Citrus, Orange, Blue Razz, Fruit Punch, Mojito, or Party Mule premium malt beverage.
Brewed like beer, nothing like beer.

WESTWATER HARD LIMEADE CLASSIC LIME / CHERRY \$6

ABV: 5.0% / 12oz

Fresh lime and cherry flavors create a fruit-forward offering that stokes fond memories of a drive-thru classic.
110cal/4.0carbs

OTHER OFFERINGS:

SECOND SUMMIT HARD CIDER \$10

ABV: Varies / 16oz

Ask your bartender for current offerings

BEEHIVE DISTILLING CANNED COCKTAILS \$10

ABV: Varies / 12oz

Ask your bartender for current offerings

BEST DAY BREWING NA CRAFT BEER \$5

ABV: 0.0% / 12oz

Ask your bartender for current offerings



UINTA SPRING COCKTAILS

All specialty cocktails contain at least 1.5oz. of spirits

UTAH MULE \$12

Ogden's Own Five Wives Vodka, cucumber mint syrup,
and ginger beer

GOLDEN SPIKED COLD BREW \$14

Basil Hayden Bourbon, Grind Espresso liqueur,
and cold brew espresso

BEEHIVE GRAPE GIN & TONIC \$10

Beehive Jack Rabbit Gin, Owen's tonic, triple sec orange
liqueur, and grape syrup

JALISCO STRAWBERRY LEMONADE \$10

Luna Azul Blanco Tequila, triple sec orange liqueur, strawberry
lemonade, and Westwater Raspberry Hard Seltzer

FILTHY BLOODY MARY \$10

Beehive Organic Vodka, bloody mix, served with
gherkin stuffed olive

GRATEFUL PALOMA \$8

Luna Azul Blanco Tequila, triple sec orange liqueur,
grapefruit juice, and Uinta Lime Pilsner

SPIRITS & WINE

SPIRITS

1.5oz.

WHISKEY

Woodford Reserve - \$7
Crown Royal - \$7
Basil Hayden - \$11
High West Double Rye - \$10.5
Eight Settlers Devil's Gate - \$10.5
Jameson - \$7
Porter's Fire - \$6.5
Sugarhouse Boilermaker - \$7.5

TEQUILA

Lunazul Blanco - \$6.5
Espolon Reposado - \$7.5
Herradura Añejo - \$12

VODKA

Beehive Distilling Organic
Sugarcane - \$7.5
Five Wives
Regular or Vanilla - \$6.5
Three Olives Grape - \$6.5
Salt City Peach - \$6.5

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Beehive Jack Rabbit - \$8.5
Beehive Barrel Reserve - \$10.5

RUM

Sailor Jerry Spiced Rum - \$7.5

WINE

5 oz.

GLASS

House Red - \$6
Rose - \$6
Chardonnay - \$6

UINTA[®]

BREWING CO.

Fast Facts

TOP
SELLING
CRAFT
BEER



In
THE STATE OF
UTAH
FOUNDED

1993



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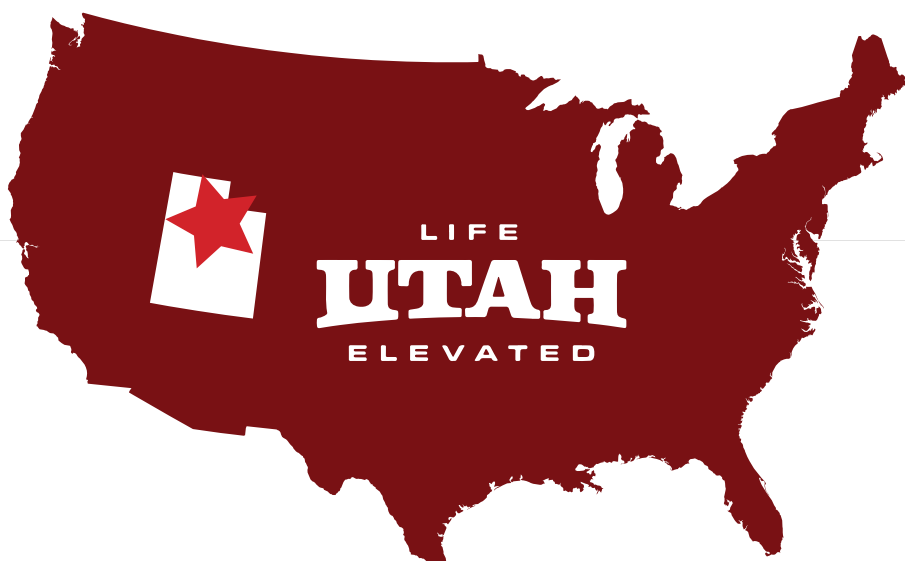
**GABF
MEDALS**

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**WORLD BEER CUP
AWARDS**

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**INTERNATIONAL
BEER AWARDS**





**earth, wind
and beer**



THE STORY

Of Uinta Brewing Company is the tale of three decades of dedication, independence and an unwavering thirst for adventure. From a fifteen-barrel rig inside a converted mechanic's garage to our modern five-acre production facility, every day we put on our boots and get to work brewing Utah's favorite Craft Beer.

Earth, Wind and Beer is the mantra; installing advanced equipment that reduces energy use, diverting waste streams, and becoming the first company in Utah powered entirely by renewable sources underscore our commitment to doing better.

From classic styles to innovative R&D batches that push envelopes, you always know you're on the right path when you Pack the Uinta.

