

hell's backbone grill and farm

offerings from our bar

signature farm cocktails

hellfire margarita (spicy & sweet) 13

luna azul tequila, cointreau, lime,
bitterman's hellfire bitters, jalapeño

fresh squeezed rosemary limeade margarita 13

luna azul tequila & cointreau

rye and jam (sweet & boozy) 13

high west double rye, applejack, lemon,
hell's backbone crabapple jam

apricot smash (sweet & boozy) 13

highwest american prairie bourbon, lemon,
hell's backbone apricot jam, farm mint

market cocktail (sweet & refreshing) 13

daquiri or gimlet: lime, sugar, market selection
ask your server what's in season at hell's farm

hwy 12 old fashioned (boozy) 13

highwest american prairie bourbon, bitters lab charred cedar
& currant bitters, angostura bitters, orange twist,
amarena cherry garnish

spring chicken whiskey sour (fruity & sour) 13

highwest american prairie bourbon, lemon, lime,
sugar, egg white, angostura bitters
*raw farm egg white—are you worried?

mojito with farm mint, rum & lime 10

dirty farmer martini (savory) 13

beehive gin, dolin dry vermouth, olive juice,
house-smoked local juniper berries

salted negroni (boozy & bitter) 14

beehive gin, dolin sweet vermouth, campari,
utah's remond real salt rim

chocolate mint julep (boozy & sweet) 13

bulleit bourbon muddled with our farm mint

pickled everything bloody mary (spicy & savory) 12

five wives vodka and/or luna azul tequila

with our house-made farm pickles & spicy organic tomato concoction

hot drinks

sage farmer hot toddy 13

lemon, honey, muddled sage & high west campfire whiskey

utah irish cream & coffee 11

bailey's & jameson, topped with freshly whipped cream

spirits

choose your mixer from our selection of organic & botanical offerings

five wives vodka 10
beehive jackrabbit gin 11
ransom "old tom" gin 11
luna azul tequila 10
casamigos reposado tequila 14
bacardi white rum 9
mount gay eclipse dark rum 9
kraken black spiced rum 10
jameson irish whiskey 10
crown royal 10
jack daniel's 9
bulleit "frontier" bourbon 11
high west american prairie bourbon 11
booker's small batch bourbon 15
high west rendezvous rye 13
high west double rye 11
high west campfire whiskey 13
pig nose blended scotch 11
laphroaig quarter cask islay scotch 13
macallan highland 12 yr scotch 13
balvenie doublewood 12 yr scotch 15

aperitifs

lustau solera reserve, sherry, jerez, spain

genuinely rich and nutty flavor 9

ransom dry vermouth

a handcrafted & artisanally fermented mixture of 16 botanicals 10

quady vya sweet vermouth

a balance of bittersweet served on the rocks with a twist of orange 9

kir royale boulder

gruet brut with chambord 13

mimosa

gruet brut with organic fresh squeezed orange juice 12

bottled beer & cider

clausthaler (non-alcoholic) 4.50

epic spiral jetty IPA 12

epic glutenator, gluten free 22oz 13

epic double skull doppelbock lager 22oz 12

epic los locos mexican-style lager 6

served with a refreshing lime wedge

samuel smiths organic lager 18.7oz 11

samuel smiths organic hard apple cider, GF, 18.7oz 11

samuel smiths chocolate stout 11

ghostrider white IPA with coriander 6

wasatch brewery apricot hefeweizen 6

utah's award winning

micro-brewed beer on draft 6

squasatch hoppy pilsner, evolution amber ale,
american wheat hefeweizen, polygamy porter

liqueurs & brandys

- campari 9
- grand marnier 10
- cointreau 12
- drambuie 11
- kaahlua 10
- bailey's irish cream 10
- amaretto di saronno 9
- chambord 12
- chateau monet 10
- frangelico 12
- st. germaine elderflower 11
- crème de violet 11
- luxardo maraschino 11
- pimm's no.1 11
- laird's applejack 13
- lustau brandy 10
- courvoisier vs 11
- hennessy vsop 14

ports & dessert wines

quady electra moscato ~ california 8

*crisp & aromatic with an enchanting
sweetness of ripe grapes*

pacific rim 'vin de glacier' n/v columbia valley, washington 8

*honey-soaked pear and spice flavors
with a lengthy finish*

pacific rim framboise ~ california 8

*a full-bodied mouthful of raspberries;
sweet & nicely balanced acidity*

royal tokaji '5 puttonyos' 2009 ~ hungary 15

*sweet & rich with complex flavors
of cinnamon, citrus & apple*

hardy's whiskers blake port ~ australia 8

*classic tawny, with toasted almonds, walnuts,
pecans, & a long brown sugar finish*

ferreira 10 year tawny port ~ portugal 9

rich with spice, dried fruit flavors & hazelnut notes

taylor fladgate 10 year tawny douro vly, portugal 12

aged in oak casks, delicate wood notes & rich mellow fruit

warre's king's tawny porto douro valley, portugal 14

smoky, high-toned aromas of cassis, marzipan & maple syrup

noval black port

douro vly, portugal 12

flavors of juicy red fruit & sweet spice

fonseca bin 27 ~ douro vly, portugal 10

soft black fruits with a bit of spiciness

taylor fladgate lbv 2011

douro valley, portugal 12

black plums, currants with a bit of 'grip' on the finish