

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 crab apple jam

hwy 12 old fashioned (boozy) 13

buffalo trace bourbon, bitters lab charred cedar
& currant bitters, angostura bitters, orange twist,
amarena cherry garnish

spring chicken whiskey sour (fruity & sour) 13

buffalo trace bourbon, lemon, lime, sugar,
egg white, angostura bitters
*raw farm egg white-are you worried?

dirty farmer martini (savory) 13

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

market cocktail (sweet & refreshing) 13

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

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

sweets for the sweet 13

house-made hot chocolate with your choice of liqueur
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

jameson irish whiskey 10

crown royal 10

jack daniel's 9

buffalo trace bourbon 11

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 12yr 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

clauthaler (non-alcoholic) 4.50

epic spiral jetty IPA 12

epic glutenator, gluten free 22oz 13

epic double skull doppelbock lager 22oz 12

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

utah's award winning

micro-brewed beer on draft 6

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

liqueurs & brandys

campari 9
grand marnier 10
cointreau 12
drambuie 11
kahlua 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
hennesey 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 valley, 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