



LOOKOUT CABIN



Dining at 8300'

Starters

Oysters Hot and Cold

Mix and Match

Southern Rockefeller- Collard Greens, Corn Bread,
Applewood Smoked Bacon, Cajun Hollandaise
Half Shell- Local Gin, Cocktail Sauce
\$22 Per 6

Beef Birria Poutine

Pickled Jalapenos, Fresh Radish,
Grilled Scallions, Cilantro Crème,
\$23

Signature Rocky Mountain Fondue

Utah Cheddar, Gruyere & Fontina Cheese Blend
Apples, Pears, Baguette, Grapes, Baby Potatoes,
Baby Carrots, Chorizo
\$27

Beef Chili

Roasted Green Chiles, Oaxaca Cheese, Duros
\$17

Daily Soup Special

Ask Server for Details
\$17

Mains

Horseradish-Honey Glazed Salmon Salad - \$35

Winter Greens, Caramelized Squash, Pomegranate Seeds, Pepitas, Apples, Black Currant Vinaigrette

Bison Bolognese - \$31

House Made Ricotta, Pappardelle, Basil Garlic Toast

Black Garlic Ramen - \$30

Marinated Egg, Tofu, Bamboo Shoots, Green Beans, Scallions, Sprouts, Mayu
Add Pork Belly \$5

Desert Mountain Ranch Wagyu Grass Fed Burger - \$34

Beehive White Cheddar, Caramelized Onion Aioli, Bacon, Butter Lettuce, Tomato
Choice of: Rosemary Sea Salt Fries or Side Salad

Certified Angus Beef French Dip - \$33

Bison, Blue Cheese, Crispy Shallots, Horse Radish Aioli, House-Made Au Jus, French Fries

Thai Pumpkin Curry - \$30

Chickpeas, Baby Potatoes, Carrots, Spinach, White Rice, Mint
Add Pork Belly \$5

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Automatic Gratuity of 20% will be added to parties of 6 guests and over.



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Drinking at 8300’



Signature Cocktails

\$15

High Desert Margarita*

Lalo Tequila, Lime Juice, Prickly Pear, Agave Nectar, House Citrus Salt Rim

Lookout Bloody Mary*

Tito’s Vodka, House Made Bloody Mary Mix, Lemon, Lime, Pepperoncini, Cornichon

Doc’s Old Fashioned

High West Double Rye, Maker’s Mark, Sarsaparilla & Vanilla Syrup, Bitters, Luxardo Cherry

The Snowglobe

Beehive Gin, Lavender Syrup, Prosecco, Blueberries, Rosemary, Sugar Rim

Yule Mule

Sailor Jerry, Fever Tree Ginger Beer, Blood Orange Puree, Lime, Rosemary Spring, Toasted Blood Orange

Ginger Chai Hot Toddy*

Clear Water ScandaLust Whiskey, Ginger Honey Syrup, Chai Tea, Winter Spices

Kokopelli Cocoa

Hot Cocoa, Absolut Vanilla Vodka, Peppermint Schnapps Whipped Cream, Peppermint Bark

*Get Lifted! \$2

Ask your server for details

Mocktails

\$11

Apple Cider Mule

Apple Cider, ginger beer, lime juice, and cinnamon stick garnish

Chai White Russian

Chai tea, milk, vanilla syrup

Draft Beer \$12

Kona Big Wave
Yacht Rock Juice Box Hazy IPA
Breckenridge Avalanche Amber Ale

Red Wine

	Glass	Bottle
Geyser Peak <i>cabernet</i>	12	54
J Lohr Seven Oaks <i>cabernet</i>	16	75
Angeline <i>pinot noir</i>	12	54
Erath <i>pinot noir</i>	16	75
Alamos <i>malbec</i>	14	64

Bottled/Canned

16 oz	
Park City Hooker Blonde	\$12
Sierra Nevada Hazy Little Thing	\$12
PC Brewing Apple Cinnamon Seltzer	\$12
Modelo Especial	\$12
TF Brewing Ferda IPA	\$12
Guinness	\$12
Montucky Cold Snacks	\$9

White Wine/Sparkling

	Glass	Bottle
Mer Soleil <i>chardonnay</i>	16	75
Kim Crawford <i>sauvignon blanc</i>	16	75
Seaglass <i>pinot grigio</i>	14	64
A To Z <i>rose</i>	12	54
Chateau St Michelle <i>riesling</i>	12	54
Ruffino <i>prosecco</i>	14	64
Gloria Ferrer <i>brut</i>	n/a	75

12oz	
White Claw Black Cherry	\$11
White Claw Peach	\$11

Soft Drinks \$7

Pepsi Products	Bottled Water	\$9
Lavazza Coffee		
Hot Chocolate		



PARK CITY