



BREAKFAST MENU

BIG PLATES

CLASSIC SLAM 	16	AVOCADO TOAST	18
Two eggs your way, toast, bacon or sausage and taters		Avocado mousse, confit cherry tomatoes, fried egg, tiny arugula and taters	
BAGEL & LOX	16	VELVET FRENCH TOAST	18
Scallion - lemon cream cheese and all the fixings		2 Slices of cheesecake stuffed brioche and berry compote	
BBQ BREAKFAST 	16	Omelet 	16
Fry bread, BBQ pulled short rib, fried egg and mustard aioli		Served with toast and taters	
Parfait 	10	Choice of 3 filings	
Vanilla greek yogurt, fresh berries, honey and granola		Ham, bacon, sausage, onions & peppers, tomatoes, spinach, mushrooms, cheddar, feta	

HAND HELDS

Choice of bread | Served with taters

SAUSAGE, EGG & CHEDDAR	12	BACON, EGG & CHEDDAR
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Sides 	Egg Style	Bread Choice
Toast 2	Scramble	Bagel
Eggs 4	Over easy	English Muffin
Bacon 5	Over Medium	Sourdough
Sausage 5	Overhard	Whole Grain
Fruit cup 8	Sunny Side Up	Gluten Free
Cream cheese 3		
Avocado 2		
Taters 4		

COFFEE

ESPRESSO 4

Double shot of espresso.

CORTADO 4.5

Espresso balanced with warm milk.

CAPPUCCINO 5.5|6.5|7.5

Espresso with steamed milk and foam.

FLAT WHITE 5.5|6.5|7.5

Espresso with steamed milk.

DIRTY CHAI 5.5|6.5|7.5

Hot or iced chai latte with espresso. Available spiced or vanilla.

COLD BREW 7

Slow-steeped coffee served cold.

RED EYE 5.5|6.5|7.5

Drip coffee with a shot of espresso.

LATTE 5.5|6.5|7.5

Hot or iced espresso with creamy steamed milk

MACCHIATO 4.5

Traditional espresso topped with milk foam.

MOCCHA 5.5|6.5|7.5

Hot or iced espresso with steamed milk and chocolate.

SPECIALS

Available hot or iced

MOUNTAIN MORNING 6|7|8

Espresso with milk, hazelnut, chocolate, cherry and vanilla.

LATTE CARAMEL 6|7|8

MACCHIATO

Espresso with creamy steamed milk, vanilla and caramel

SUPER NOVA 6|7|8

Espresso with milk, chocolate, raspberry and honey

MILKY WAY MOCHA 6|7|8

Espresso with milk, white chocolate, marshmallow and caramel.

VANILLA SKY 6|7|8

Espresso with milk, vanilla, honey and brown sugar

CANYON CARAMEL 6|7|8

Espresso with milk, caramel, white chocolate, dark chocolate and hazelnut.

AFFOGATO 10

Double shot of espresso poured over vanilla ice cream.



DINE IN

12 OZ.



TO GO HOT

12 / 16 / 20 OZ



TO GO ICED

16 / 20 OZ

NON-CAFFEINATED

FRESH ORANGE JUICE 8

MATCHA LATTE 6|7|8

Ceremonial matcha blended with creamy steamed milk

LEMONADE 5

Classic | Strawberry | Cherry | Cucumber | Blueberry | Lavender

FOUNTAIN DRINKS 5

Coca-Cola | Diet Coke | Coke Zero | Dr Pepper | Sprite | Root Beer

CHOCOLATE MILK 4

APPLE JUICE 4

CHAI LATTE 5|6|7

Hot or iced chai tea latte. Available spiced or vanilla.

LONDON FOG 5

Earl Grey tea with steamed milk, vanilla and lavender.

HOT & ICED TEA 4

Chamomile | Green Tea | English Breakfast Tea | Green Tea with Pomegranate | Earl Grey | Lipton Black Tea

SMOOTHIES & FRAPPES

SMOOTHIES 8

Create your own blend

Mango
Pineapple
Banana
Strawberry
Blueberry

Mix and match your favorite fruits.

FRAPPES 8

Caramel
Moccha
Vanilla
Oreo
Vanilla Bean Gelato
Chocolate Gelato
Cookie Butter Gelato
Taro Gelato

CUSTOMIZE YOUR DRINK

Milk

Whole • 2% • Half & Half • Oat • Almond • Soy • Coconut
Alternative milks +\$0.50.

Flavor Syrups | 0.50

Vanilla • SF Vanilla • Caramel • Hazelnut • Coconut • Almond • Pistachio • Lavender • Cinnamon • Toasted Marshmallow • Brown Sugar Cinnamon

Add-ons | 2

Vanilla Protein • Greek Yogurt • Cold Foam



DINNER MENU

STARTERS

Tuna Crudo * Kumquats, chili vinaigrette, tobiko	21	Pickle Brined Wings Ⓞ Curry buffalo, tzatziki, pickles	18
Honey-Chipotle Carrots Ⓞ Whipped feta, mint, shallot	14	Crispy Pork Belly Ⓞ Mango habanero glaze, herbs	17
Housemade Focaccia Whipped butter, EVOO	14	Caramelized Onion Dip Ⓞ Ruffles potato chips	14
Watermelon Tartare * Cukes, balsamic pearls, puff rice	21	Smoked Salmon Spread Pickled shallot, baguette	16

SALADS

Caesar* 11 half | 18 full 🌿

Romaine and kale, preserved lemon, confit garlic,
parmesan crisp

Ⓞ **Burrata** 11 half | 18 full 🌿

Heirloom tomatoes, seasonal fruit, shallot, herb vinaigrette

Ⓞ **Mimosa** 11 half | 18 full 🌿

Champagne vinaigrette, mandarin orange, radish, candied
walnuts

ENTREES



Bison Bolognese | 38

Pappardelle, gochujang, parmigiano

Baked Gnocchi | 32

Grandma's marinara, mozzarella, fresh basil

Seared Mushroom | 31

Corn and white bean succotash, tomato-saffron broth

Seared Salmon* | 37

Charred fennel puree, paprika and saffron sauce, fennel & scallion escabeche

Stuffed Trout | 41

Dungeness crab and creamed spinach filling, tomato jam, grilled lemon

Braised Duck | 34

Duck leg, cherry-orange gastrique, melted leeks, curry sweet potato

Chicken Breast | 32

Smoked mushroom, tarragon risotto, black garlic-herb jus

Clear Sky Burger* | 26

Fresh ground Wagyu, cheese, bacon onion jam, sriracha aioli, LTP, fries

Braised Short Ribs | 39

Balsamic braise, parmesan parsnip polenta, mint gremolata, crispies

The Big Steak*

16 oz Ribeye 62 | 8 oz Filet 54 | +Shrimp 8

Funeral potato pave, grilled seasonal vegetable, miso and parsley chimichurri, cornflake sprinkle



DESSERTS

Chocolate Mousse | 14

Dark chocolate vegan mousse, sesame caramel tuile

Tiramisu | 16

Vietnamese iced coffee, condensed milk, mascarpone, cocoa

Panna cotta | 14

Butterfly blossom, seasonal fruit, vegas sparkle dust

Homemade cheesecake | 16

Rotating Flavors

Baked Utah for two | 18

Yuzu sponge cake, raspberry sorbet, torched marshmallow
merengue

Visit our Ice Cream counter for more out of this
world flavors and Bella's Ice Cream Sandwich!



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

GF Gluten Free
🌿 Vegetarian
🌱 Vegan

A 20% gratuity will be applied to parties of 5 or more

Tessa Bristol
Executive Chef