

DRINKS

SUMMER COCKTAILS

BOTANICAL DRAGON

KETEL ONE PEACH ORANGE BLOSSOM
BUTTERFLY PEA FLOWER + ROSEMARY SYRUP | SODA
14

THE GIN SWITCHBACK

AVIATION GIN | CUCUMBER | MINT | STRAWBERRY
BASIL PUREE | TONIC | LIME
13

SUM'RS MULE

TITOS VODKA OR BULLEIT WHISKEY | GINGER BEER
STRAWBERRY + BANANA SYRUP | GINGER CANDY
13

TWILIGHT TEA

SWEET TEA VODKA | RAZZBERRY BRANDY
APRICOT + VANILLA BITTERS | SODA | LEMON
13

HARDTAIL RITA

CAZADORES REPOSADO | MANGO PUREE
SERRANO SYRUP | COINTREAU | LIME | BLACK SALT RIM
14

TOWNIE OLD FASHIONED

HIGHEST DOUBLE RYE | CHERRY | ORANGE
BROWN SUGAR | CHOCOLATE
14

MINERS MOJITO

BACARDI SILVER | RAZZ MINT SYRUP
LIME JUICE | MINT LEAVES | SODA | LIME
12

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UTAH LAWS

Glasses of wine are limited to a 5oz pour.
We are required to charge for tastings
You must be seated and purchase food
in order to consume alcohol under our
Restaurant Liquor License.

NOT HUNGRY?

Utah requires and "intent to dine" to be
served one drink and you must order off the
menu to have a second drink.

INTENT TO DINE

POPCORN 2

VERSANTE VINO

HOUSE

PINOT GRIGIO Davinci Italy '17	8 / 35
SAUVIGNON BLANC, Anna's Way, NZ '16	8 / 35
RED BLEND, 19 Crimes, Australia '17	8 / 35

CHILLED

PROSECCO, Zonin, Italy NV	9 / 35
BRUT, Argyle, Dundee OR '15/16	15 / 60
ROSÉ, Sofia, Monterey County '19	12 / 46
CHENIN BLANC, Pine Ridge, Napa CA '20	9 / 36
PINOT BLANC, Gustave Lorentz, Alsace '17	12 / 46
PINOT GRIGIO, St Margherita, Trentino-Alto Adige Italy '18	16 / 64
WHITE BLEND, Conudrum, Napa CA '19	12 / 46
SAUVIGNON BLANC, Kim Crawford, Marlborough NZ '18	11 / 45
SAUVIGNON BLANC, New Age Tarrantes, Mendoza AR	9 / 36
CHARDONNAY, Pence Ranch, Sta. Rita Hills CA '17/18	14 / 57
CHARDONNAY, Subsoil, Horse Heaven Hills WA '18	10 / 40

ROOM TEMPED

PINOT NOIR, Grateful Red, Willamette Valley '17	9 / 36
PINOT NOIR, Erath, Oregon '16	12 / 48
MERLOT, J. Lohr, Los Osos CA '18	10 / 40
MALBEC, Pascual Toso, Argentina '19	11 / 44
BARBERA, Marchesi Di Barolo 'Ruvei', Italy '15	12 / 48
SANGIOVESE, Di Majo Norante, Italy '17	10 / 40
CABERNET SAUVIGNON, Milbrandt, Columbia Valley WA '18	9 / 36
ZINFANDEL, Bucklin Bambino, Sonoma CA '18	12 / 48
SYRAH, Frey Organic, CA '19	11 / 44
PETITE SYRAH, Peachy Canyon, Paso Robles CA '17	13 / 52

PARK CITY LOCAL OLD TOWN CELLARS

ROSE, OTC Townie Rose, OR	11 / 45
WHITE BLEND, OTC Mountain Town White, Umpqua OR '17	11 / 45
RED BLEND, OTC Red, OR NV	12 / 49

WINE

BEER

BOTTLES & CANS

ST PAULI GIRL NON ALCOHOLIC 4 GERMANY / 0% ABV	WASATCH GUAVA ROSE ALE.....6 SALT LAKE CITY / 7.1% ABV
WHITE CLAW HARD SELTZER 6 USA / GLUTEN FREE / 5% ABV	SQUATTERS AMERICAN WHEAT HEFE7 SALT LAKE CITY / 4.8% ABV / 17 IBU'S
INCLINE WHITE PEACH CIDER12 USA / 550 ML CAN / 6.9% ABV	WIDMER BROTHERS HEFE5 PORTLAND OR / 4.9% ABV / 26 IBU'S
BUDWEISER3 ST LOUIS MO / 5% ABV	WASATCH BLUEBERRY HEFEWEIZEN 6 SALT LAKE CITY / 4.8% ABV
MICHELOB ULTRA GOLD 4 ST LOUIS MO / 3.8% ABV / 16OZ	ROHA FUZZY PUCKER PEACH SOUR.....6 SALT LAKE CITY / 5% ABV
PABST BLUE RIBBON3 WISCONSIN / 5% ABV / 16OZ	SHADES KVEIK 1 GOLDEN SOUR 8 SALT LAKE CITY / 6.2% ABV
CERVEZA PACIFICO3 MEXICO / 4.5% ABV	EPIC TART N JUICY SOUR IPA 6 SALT LAKE CITY / 4.5% ABV
PERONI NASTRO AZZURRO7 ITALY / 5.1% ABV	SQUATTERS FULL SUSPENSION PALE ALE..7 SALT LAKE CITY / 5% ABV / 40 IBU'S
STELLA ARTOIS7 BELGIUM / 4.8% ABV / 20 IBU'S	SHADES SLICK CITY CITRUS IPA7 SALT LAKE CITY / 7.2% ABV
FIT BREWERY LIGHT LAGER.....7 SALT LAKE CITY / 6.2% ABV / 97 CALS / 5.6 CARBS	MOAB JUICY JOHNNYS HAZY IPA7 MOAB / 5% ABV / 32 IBU'S
BOHEMIAN EXPORT LAGER..... 6 MIDVALE / 6% ABV / 40 IBU'S	MOAB JOHNNYS IPA7 MOAB / 5% ABV / 60 IBU'S
BOHEMIAN SIR VEZA 6 MIDVALE / 5% ABV / 45 IBU'S	UINTA HOP NOSH IPA6 SALT LAKE CITY / 7.3% ABV / 82.4 IBU'S
SALT FLATS P1 PILSNER..... 6 SALT LAKE CITY / 5% ABV	MOAB FMU DOUBLE IPA7 MOAB / 9.6% ABV / 137 IBU'S
KONA BIG WAVE GOLDEN ALE5 HAWAII/ 4.4% ABV	SQUATTERS HOP RISING DOUBLE IPA.....7 SALT LAKE CITY / 9% ABV / 72 IBU'S
EPIC BRAINLESS BELGIAN GOLDEN ALE ...13 SALT LAKE CITY / 8% ABV / 22OZ	MOAB DEADHORSE AMBER.....6 MOAB / 5% ABV / 24 IBU'S
SALT FLATS BACK SEAT BLOND ALE7 SALT LAKE CITY / 5% ABV	KIITO COCONUT STOUT..... 6 SALT LAKE CITY / 5% ABV / 24 IBU'S

DRAFT BEER

(PINT / PITCHER)

UINTA SUM'R ALE SALT LAKE CITY UT/ 5% ABV 6 / 18

BOHEMIAN BREWERY KOLSH SALT LAKE CITY UT/ 4.6% ABV 6 / 18

KIITOS RIMANDO PALE ALE SALT LAKE CITY UT/ 5% ABV 6 / 18

SEASONAL ROTATION ASK YOUR SERVER 6 / 18

DINNER

STARTERS

BLISTERED SHISHITO PEPPERS 11.5

lemon zest | maldon salt | calabrian chili aioli

WHITE CHEDDAR MAC 12

cavatappi noodles | crispy prosciutto
panko | herbs

CRISPY BRUSSELS SPROUTS 12.5

fried brussels sprouts | bacon
white truffle honey glaze

SPINACH ARTICHOKE DIP 14.5

roasted artichoke | cream cheese | parmesan
garlic | pesto drizzle
extra focaccia \$2

VERSANTE BRUSCHETTA 12

slow roasted tomato | artichoke | ricotta
salata | chives + basil | balsamic glaze
garlic butter shallot spread | focaccia

SALAD | SOUP

add chicken 6 | shrimp 6 | steak* 9

CHEF'S SOUP DU JOUR..... 7

VERSANTE SALAD 7/12

pepperoncini | olives | red onion | parmesan
marinated tomato | greens | Italian vinaigrette

GRILLED CAESAR SALAD 8/12

parmesan | lemon zest | croutons | romaine

THE WEDGE 13

tomato confit | bacon jam | whipped burrata
marinated onion | bleu cheese dressing

ITALIAN CHOPPED SALAD 17

sun dried tomato | green olive | pepperoncini
salami | pepperoni | diced chicken breast
pasta | greens | gorgonzola | Italian vinaigrette

PEAKS WINTER SALAD 16

apple parsnip puree | Israeli couscous | greens
sweet braised beets | citrus segments | feta
candied walnuts | lemon | balsamic glaze

STEAK NICOISE SALAD* 20

hanger steak | haricot verts | cherry tomatoes
boiled egg | olives | brown butter potatoes
greens | chimichurri dressing

ENTREES

MARKET FISH.....29

chef's risotto | ask your server for details

CHICKEN PICCATA airline chicken breast | potato galette | capers | roasted veg..... 26

VERSANTE STEAK FRITES* 30

hanger steak | herb butter | truffle fries | awo chimichurri | garlic aioli | calabrian chili aioli

FRESH PASTAS gluten free pasta or zoodles available

HOUSE SPAGHETTI & MEATBALLS classic tomato gravy | house made meatballs..... 18

MUSHROOM FETTUCCINE 20

wild mushrooms | pepper fettuccine | butter | truffle oil | shaved parmesan | herbs

CREAMY PESTO BUCATINI 21

slow roasted tomato confit | burrata | chicken | toasted panko

CHICKEN PARMESAN tomato gravy | spaghetti | shaved parmesan | fresh herbs..... 22

PEAKS CIOPPINO mussels | shrimp | salmon | italian fried orzo | lemon focaccia..... 22.5

SHRIMP LINGUINI spinach | artichoke | heirloom tomato | lemon vodka sauce..... 21.5

PIES

Venice Baking gourmet gluten free crust 5
gluten free | dairy free | cauliflower crust 7

CLASSIC 14.5

MOZZARELLA | RED SAUCE

MARGHERITA 15.5

TOMATO | PESTO DRIZZLE | MOZZARELLA
RED SAUCE | EXTRA VIRGIN OLIVE OIL

OLD TOWN 17.5

SPICY ITALIAN SAUSAGE
CARAMELIZED ONION | RED BELL PEPPER
BLACK OLIVES | MOZZARELLA
RED SAUCE | CHILI OIL

THE SPIRO 20

PROSCIUTTO | ROASTED PISTACHIO
BABY ARUGULA | MOZZARELLA
TRUFFLE OIL | HONEY

MINERS MEAT PIE 17.5

MEATBALL | SPICY ITALIAN SAUSAGE
TOMATO | RICOTTA
MOZZARELLA | PARMESAN
RED SAUCE | CRUSHED RED PEPPER

THE SPEZIATO 18.5

SPICY CARICOLA
SERRANO + PEPPADIEW PEPPERS | MOZZARELLA
RED SAUCE PARMESAN | CHILI INFUSED HONEY

THE PARKITE 16.5

ARTICHOKE HEART | ZUCCHINI | SUNDRIED
TOMATO | FRESH BASIL | MOZZARELLA
PESTO | BALSAMIC GLAZE

THE SPICY ISLANDER 18

DIABLO CHICKEN | ROASTED PINEAPPLE
CARAMELIZED ONION | MOZZARELLA
THYME CREAM SAUCE | ARUGULA

BBQ CHICKEN 17.5

BACON | RED ONION | SERRANO PEPPER
MOZZARELLA | BBQ | GARLIC | HERBS

BUILD YOUR OWN 14

additional toppings:
VEGETABLES 2 EACH | PROTEINS 3 EACH

SANDWICHES gluten free buns 2

VERSANTE BURGER* 17

goat cheese sauce | lettuce
bacon | caramelized onion
tomato | pretzel roll | fries

BISON BURGER 18.5

truffle fontina cheese
bacon jam | arugula
ciabatta | fries

MEATBALL SANDO 16.5

housemade meatballs
classic tomato gravy
mozzarella | ciabatta | fries

VEGGIE SANDO 16.5

roasted red pepper hummus
pickled zucchini | avocado
roasted red tomato | aioli
brussels slow | ciabatta

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. GRATUITY IS ADDED TO PARTIES OF 8 OR MORE



11.25.21 HAPPY THANKSGIVING 2-8PM

BRAISED SHORT RIBS 30
yukon mash | brocolini | red wine demi

MARINATED TURKEY 28
yukon mash | brown gravy | sweet cranberry
chutney | gremolata stuffing

BUTTERNUT SQUASH RAVIOLI 24
brown butter sage sauce | toasted pine nuts
spinach | parmesan

KIDS TURKEY DINNER 14
mashed potatoes | cranberry relish | pan gravy

HOUSE MADE PUMPKIN PIE 7
whipped cream

ADDITIONAL MENU ITEMS AVAILABLE ONLINE RESERVATIONS [yelp.com](https://www.yelp.com)

435.604.4016 | 2346 Park Avenue | [ParkCityPeaks.com](https://www.ParkCityPeaks.com)