



WELCOME TO RED TAIL GRILL
FEATURING LOCAL, SUSTAINABLE
PRODUCTS FROM

WASATCH MEATS
STONE GROUND BAKERY
GOLD CREEK FARMS

HAND CRAFTED:

\$12 **CUCUMBER MOJITO**
BACARDI, LIME, MINT,
KETEL ONE CUCUMBER-MINT

\$14 **RYE OLD FASHIONED**
HIGH WEST DOUBLE RYE, GRAND
MARNIER, CHERRY BITTERS

\$14 **GREYHOUND MARTINI**
BEEHIVE JACK RABBIT,
GRAPEFRUIT, PROSECCO,
KETEL ONE GRAPEFRUIT-ROSE

\$12 **RTG BLOODY MARY**
ABSOLUT PEPPAR, TRUFFLE SALT,
BACON, PEPPERONCINI, OLIVES

\$13 **JALAPEÑO POMEGRANATE
MARGARITA**
EL JIMADOR, TRIPLE SEC, POM
JUICE, MUDDLED JALAPEÑO, LIME

\$11 **FROZEN PINK LEMONADE**
CIROC BERRY, RASPBERRY, LEMON

DRAFT BEER:

BUD LIGHT
\$5 FOR 16oz • \$7 FOR 22oz
PITCHER \$16

ZWICKLEBIER
RED ROCK BREWERY

STELLA

SHOCK TOP

HOOKER BLONDE
PARK CITY BREWING

BUMPS AND JUMPS SESSION IPA
BRECKENRIDGE BREWING

AVALANCHE AMBER ALE
BRECKENRIDGE BREWING

FULL SUSPENSION PALE ALE
SQUATTERS BREWERY

\$7 FOR 16oz • \$9 FOR 22oz
PITCHER \$18

DINNER

SUMMER 2018

STARTERS:

- \$10

SPIN DIP
BAKED SPINACH ARTICHOKE DIP WITH CRISPY POTATO CHIPS
- \$15

CALAMARI RINGS
CRISPY JALAPEÑO, LEMON GARLIC AIOLI & SWEET CHILI SAUCE
- \$15

Gf

CHILI RUBBED WINGS*
WING SAUCE, BLUE CHEESE DRESSING, CARROTS, CELERY
- \$13

V

BLACK BEAN HUMMUS
PEPPERED PICO, CUCUMBERS, CELERY, CARROTS, GRILLED PITA
- \$16

Gf

KALUA PIG NACHOS
BLACK BEANS, PICO DE GALLO, SERRANO CHEESE, GUACAMOLE, SOUR CREAM
- \$17

SEARED AHI TUNA*
NORI, KALE SLAW, WONTON, SWEET CHILI PONZU, WASABI CREMA

SOUPS AND SALADS:

ADD CHICKEN* \$6, SALMON* \$8 OR TOFU \$4

- \$10

Gf/V


GARDEN VEGETABLE SOUP
- \$13

BLTA CAESAR WEDGE
BACON, ROMAINE, TOMATO, CROUTONS, PARMESAN,
AVOCADO CAESAR DRESSING
- \$15

Gf

TUNA NICOISE*
AHI TUNA, BIB LETTUCE, GREEN BEANS, ROASTED RED PEPPERS, HARD
BOILED EGG, YUKON GOLD POTATOES, OLIVES, HONEY DIJON VINAIGRETTE
- \$14

Gf/V

GOLDEN BEET SALAD 
SUMMER GREENS, GOAT CHEESE, SPICED ALMONDS
SPANISH HONEY VINAIGRETTE

SANDWICHES:

COMES WITH A CHOICE OF BRUSSELS SPROUT SLAW, FRIES, OR MAC SALAD

- \$18

AMERICAN BURGER* ADD BACON \$2
1½ LB. PATTY, AMERICAN CHEESE, LETTUCE, TOMATO, ONION, FRY SAUCE
- \$19

SOUTHWEST BISON BURGER*
PEPPER JACK, BACON, LETTUCE, GUACOMOLE, PICO DE GALLO
- \$17

V

VEGGIE STACKER
CARROT, MUSHROOM, TOMATO, CUCUMBER, SUMMER GREENS, SQUASH,
ZUCCHINI, BLACK BEAN HUMMUS & BALSAMIC GLAZE ON FOCACCIA

ENTREES:

ALL ENTREES, EXCEPT PENNE PRIMAVERA, INCLUDE CHOICE OF
TRUFFLE MASHED POTATOES, HERB ROASTED YUKON GOLDS OR BAKED POTATO

- \$26

TAPHOUSE CHICKEN*
MARINADED BREAST, HARICOT VERT, FULL SUSPENSION MUSHROOM SAUCE
- \$32

Gf

RIBEYE STEAK*
BROCCOLINI, GARLIC HERBED BUTTER
- \$29

Gf

SEARED SALMON*
HARICOT VERT, RED CHIMICHURRI, GRILLED LEMON
- \$32

Gf

PORK CHOP*
BROCCOLINI, SPAGHETTI SQUASH, POACHED APPLE, WHITE WINE GLAZE
- \$ 38

Gf

SURF AND TURF*
8oz TENDERLOIN, SAUTÉED SHRIMP, SPAGHETTI SQUASH, GREEN ONION,
HOLLANDAISE
- \$24

V

PENNE PRIMAVERA
SAUTÉED SUMMER VEGGIES, PESTO CREAM SAUCE
ADD GRILLED CHICKEN OR ANDOUILLE SAUSAGE \$6
- \$32

SEARED SEA SCALLOPS*
BACON & SPINACH SAUTÉE, CAULIFLOWER PUREE, PARMESAN CRISP



CONTAINS NUTS



VEGETARIAN



GLUTEN FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
(Please note an automatic 20% gratuity will be added to parties of 6 or more)