



ALCHEMIST'S ELIXIRS

«Orange & Rosemary Gin and Tonic» Roku Gin, Cointreau, Tonic Water, Rosemary, Orange	17
«The Cherry Blossom» Grey Goose, Dry Curacao, Crème Di Violette Liqueur, Angostura Bitters, Cherry, Cane Sugar, Vanilla, Cocoa	19
«Sazerac-Amaretto Flip» High West Double Rye Whiskey, Disaronno Amaretto, Absinthe Ordinaire, Whole Egg, Spiced Brown Sugar, Peychauds Bitters	20
«La Caille Dirty Martini» Grey Goose, Hendricks, Dolin Dry Vermouth, Olive Juice, Bleu Cheese Olives	20
«Autumn Moon Sangria» Quail Run Cabernet, Grand Marnier, Chambord, Cranberry, Pomegranate, Orange, Mixed Berries	19
«Spiced Pear Martini» Wild Roots Pear Vodka, Lillet Blanc, Alpine Preserve Liqueur, Spiced Pear, Lemon, Cinnamon	18
«Pomegranate Jalapeño Margarita» Espolon Tequila, Ancho Reyes Liqueur, Chambord, Pomegranate, Agave, Lime, Jalapeño	17
The Figment of Imagination High West Bourbon, Maker's Mark Bourbon, Licor 43, Fig Leaf, Apple, Angostura Bitters	20

BUBBLY

Chloe (by the glass)	15
Veuve Cliquot Yellow Label (by the bottle)	180
Nicolas Feuillatte (by the bottle)	150
Dom Perignon (by the bottle)	550

WHISPER OF THE VINE

<i>By the Glass</i>	
Château La Caille Rosé 2024, UT	25
Château La Caille Enchanté 2023, UT	25
La Caille Napa Valley Cabernet 2023	25
La Caille Russian River Pinot Noir 2024	20
La Caille Quail Run Cabernet 2019	15

Ask about our bottle selection

SECRETS BREWING

Mtn West Parley's Pear Cider	20
Sierra Nevada Pale Ale	12
Epic Cross Fever Amber Ale	17
Epic Pfeifferhorn Lager	17
Epic Seasonal Brainless Belgian Ale	25
Red Rock Golden Ale	16
Red Rock Elephino	16
Spaten German Lager	12
High Noon Seltzer (Ask about Flavors)	10

THE VIRGIN

Non-Alcoholic Beverages	
Spiced Apple Cider	12
Apple Cider, Brown Sugar, Lemon, Cinnamon, Nutmeg, Cardamom, Allspice	
Cherry Vanilla Spritz	12
Black Cherry, Vanilla, Cocoa, Demerara Sugar, Soda Water	
Spiced Ginger Pear Mule	12
Ginger Beer, Pear Juice, Demerara Sugar, Lime, Winter Spices	



Your secret is safe with us





HORS D'OEUVRES

It's Butter To Love 10

House Made Bread, Sea Salt Butter

Foraged & Fromage 38

Chef's Selected Variety of Artisan Cheeses,
Meats, Olives, Nuts, Mustards

Beet Salad 16

Mixed Greens, Candied Pistachios, Figs, Goat
Cheese, Sherry Vinaigrette

Oxtail Hummus 21

Braised Oxtail, Garlic Hummus, Toasted Pine Nuts,
Lavash

Chutney Bruschetta 18

Tomato Pepper Chutney, French Baguette,
Balsamic, Parmesan

Fish & Frites 23

Beer Battered Fried Ling Cod, House Fries, Ravigote

Cast Iron Bourguignon Pie 28

Diced Beef Tenderloin, Mirepoix, Red Wine Demi,
Topped with Puffed Pastry, Fresh Chives

Bruleed Mascarpone Cheesecake 15

Almond Oat Crust, Apricot Confit, Cherry Gastrique,
Fresh Cherries

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