

MAR | MUNTANYA

Wine & Spirit

# La Casa del Gin Tonic

## The House of Gin Tonic

Spain is one of the top consumers of Gin in the world. Its popularity resulted in the removal of the “&” in “Gin & Tonic” and is now referred to simply as “**Gin Tonic**.” Pair your Gin selection with our house-crafted

**Spruce Tip, Charred Grapefruit & Rosemary, or our rotating Seasonal Tonics.**

Mix and match, share with the table, and discover the pairing that's perfect for you

### Deluxe

Select one **16**

 **Alpine Elevated** <sup>H,F</sup>  
Park City, Utah (New Western)

 **Temple Of The Moon** <sup>J,S</sup>  
West Valley, Utah (New Western)

 **Madam Pattirini** <sup>F,C</sup>  
Ogden, Utah (New Western)

 **High Desert** <sup>C,J</sup>  
Salt Lake City, Utah (New Western)

 **Beehive Decade Dry** <sup>J,C</sup>  
Salt Lake City, Utah (Craft)

**Bombay Sapphire** <sup>H,C</sup>  
Laverstoke, England (London Dry)

 = **Local Utah Gin**

#### Dominant Flavor

**J - Juniper**

**S - Spice**

**F - Floral**

**Fr - Fruit**

**C - Citrus**

**H - Herbal**

### Premium

Select one **19**

 **Beehive Barrel Reserve** <sup>H,S</sup>  
Salt Lake City, Utah (Craft)

**Roku** <sup>H,C</sup>  
Osaka, Japan (Japanese Gin)

**Gunpowder** <sup>S,H</sup>  
Drumshanbo, Ireland (New Western)

**The Botanist** <sup>H,F</sup>  
Islay, Scotland (Islay Dry Gin)

**Empress 1908** <sup>F,C</sup>  
Sidney, B.C. (New Western)

**Hendrick's** <sup>F,H</sup>  
Girvan, Scotland (New Western)

**Gray Whale** <sup>C,F</sup>  
Sebastopol, California (New Western)

**Old G** <sup>J,S</sup>  
Fort Myers, Florida (London Dry)

**Sipsmith** <sup>J,F</sup>  
London, England (London Dry)

 **Proverbial** <sup>C,S</sup>  
Park City, Utah (New Western)

### Super-Premium

Select one **21**

 **Holystone Navy Strength**  
Murray, Utah (Navy Strength)

**Monkey 47** <sup>H,C</sup>  
Loburg, Germany (New Western)

 **Holystone Cerulea** <sup>F,C</sup>  
Murray, Utah (Navy Strength)

**Harmony** <sup>S,F</sup>  
Frederick, Maryland (Craft)

**Exclusive & Rare**  
Select one **23**

 **Chef's Spruce Gin** <sup>H,C</sup>  
Park City, Utah (Bespoke)

 **Beehive Wild Forage** <sup>H,J</sup>  
Salt Lake City, Utah (Craft)

**Mahon Xoriguer** <sup>H,J</sup>  
Menorca, **Spain** (Gin de Menorca)

**Nordes** <sup>C,F</sup>  
Galicia **Spain** (New Western)

**Puerto de Indias Black** <sup>Fr,F</sup>  
Seville, **Spain** (New Western)

**Gin Mare** <sup>H,C</sup>  
Vilanova i la Geltru, **Spain** (Craft)

## Chef's House Made Tonics

Crafted & Kegged In-House Choice of: **10**

**Spruce Tip**

**Charred Grapefruit & Rosemary**

**Seasonal**

## Spirit Free

**Cru Kombucha on Tap** **8**

Seasonal Local Draught Kombucha

**Phony Negroni** **11**

St. Agrestis' Phony Negroni, Orange Peel

# Còctels

## Cocktails

### MAR 75

Gunpowder Irish Gin, Miquel Pons Cava Brut, Campari, Grapefruit Juice, Rosemary, Lemongrass Hydrosol

18

### *Handcart*

High West Bourbon, Aperol, Lemon, Ginger, Citrus Geranium Hydrosol

15

### *Golden Hour*

Planteray Pineapple Rum, Passion Fruit, Orgeat, Lime, Basil

20

### *Mule Kisses*

Temple of the Moon Gin, Creme De Violet, Ginger Beer, Lime

14

### *Carajillo Espresso Martini*

Persistent Vodka, Licor 43, Idle Hands Espresso, Spiced Maple Tea

21

### *One More Word*

Alpine Elevated Gin, AngeVert, Preserve, Luxardo, Lime, Cherries

17

### *Campfire Old Fashioned*

High West Campfire, High West Double Rye, Smoked Black Tea Syrup, Charred Cinnamon, Angostura Bitters, Orange Bitters

23

### *Spicy Ocho MAR-garita*

Tequila Ocho Plata, Ancho Reyes, Waterpocket Fruits, Lime, Agave Smoked Chile Bitters, Chef's Ocho Spice Rim

22

### *Palo Santo Anticuado* 27

Spanish Puerto De Indias Gin & Utah-Made Waterpocket Notom Amaro, Come Together With House Chai Honey Syrup Purified With Palo Santo Smoke.

An Aromatic Ritual Connecting Old World Tradition to the High Desert.

### *Raspberry Espumido* 16

Alpine Elevated Gin, Lemon, Raspberry, Egg White



### *Peas in a Pod*

Holystone Cerulea Gin, Strega. Lime, Snap Pea, Mint, Smoked Olive Oil, S&P

17



## Sangrias 19

Choose Your Wine & Choose Your Tonic  
Each Combination Offers a Unique Profile...  
Inviting You to Explore More Than One.

### Wine

### Tonics

*Cava / Sparkling* *Charred Grapefruit*

*Blanco / White*

*Spruce Tip*

*Rojo / Red*

*Seasonal*



Paired With Seasonal Fruits & Waterpocket Fruits

*"A Celebration of Spain In Every Glass"*

# Vino de Copa

Wine by the Glass



## Sparkling Wine

**Miquel Pons Cava Brut** 14

La Granada, Spain (Blend)

**Raventós i Blanc, De Nit Brut** 22

Sant Sadurní d'Anoia, Spain (Blend)

## White Wine

**Pazo Cilleiro** 18

Rías Baixas, Spain (Albariño)

**Tantaka Arbako Txakolina** 20

Álava, Spain (Hondarabbi Zuri)

**La Crema** 19

Sonoma Coast, California (Chardonnay)

**Duckhorn** 25

St. Helena, California (Sauvignon Blanc)

**Terlato Friuli** 20

Friuli Colli Orientali, Italy (Pinot Grigio)

## Rosé

**Francis Ford Coppola Sofia** 15

Geyserville, California (Blend)

## Red Wine

**Bodegas Borsao** 14

Campo de Borja, Spain (Garnacha)

**Larchago** 16

Rioja Alavessa, Spain (Tempranillo)

**Catena** 24

Mendoza, Argentina (Malbec)

**Justin** 26

Paso Robles, California (Cabernet Sauvignon)

**DeLoach** 14

Sonoma, California (Pinot Noir)

**Peachy Canyon Incredible Red** 17

Paso Robles, California (Zinfandel)

# Cervesa & Sidra

## Beer & Cider



### Draught

	ABV
<b>Porcupine Pilsner</b>	<b>8</b>   5%
Moab Brewery   Moab, Utah	
<b>Hefeweizen</b>	<b>8</b>   5%
Squatters Brewery   SLC, Utah	
<b>Juicy IPA</b>	<b>8</b>   5%
Squatters Brewery   SLC, Utah	
<b>Inside Lines Red Lager</b>	<b>8</b>   5%
Salt Flats Brewing   SLC, Utah	

---

### Craft Local

	ABV
<b>Dallas Alice</b>	<b>12</b>   6.2%
Belgian Style Blonde Ale	
Level Crossing   SLC, Utah	
<b>Kolsch</b>	<b>9</b>   5%
German style Ale	
UTOG Brewing Co.   Ogden, Utah	
<b>Rocket Bike Lager</b>	<b>10</b>   5%
Moab Brewery   Moab, Utah	
<b>Blizzard Wizzard Pale Ale</b>	<b>10</b>   5%
Proper Brewing Co.   SLC, Utah	
<b>Los Locos Mexican Style Lager</b>	<b>10</b>   5.1%
Epic Brewing   SLC, Utah	

### Cider

	ABV
<b>Cottonwood 473ml</b>	<b>14</b>   6.9%
Mountain West   SLC, Utah	
<b>Stinger 355ml</b>	<b>14</b>   6.9%
Hive   Layton, Utah	
<b>Claque Pepin 750ml</b>	<b>23</b>   5%
Claque Pepin   Normandy, France	

---

### N/A Beer

	ABV
<b>Run Wild IPA</b>	<b>8</b>   0%
Athletic Brewing   Milford, CT	

---



# MAR | MUNTANYA **Wine**

NORTHERN SPANISH CUISINE

Welcome to our signature dining experience where the rustic flavours of Utah meet the bold culinary traditions of Spain.

Executive Chef Tyson Peterson & Junior Sommelier Daryan Conant have curated a menu & wine list that celebrates contrast & harmony.

Pairing expressive New World varietals with Old World classics. From the robust reds of Rioja to the crisp whites of California, each selection has been thoughtfully chosen to elevate & complement the vibrant flavours of every dish.



## **Vi Escumós** Sparkling Wine

### **White**

**Miquel Pons, CAVA BRUT | La Granada, Spain**

Macabeu | Xarel·lo | Parellada

**Glass \$14**

**Bottle \$60**

**Möet & Chandon, IMPÉRIAL | Épernay, France**

Pinot Noir | Pinot Meunier | Chardonnay

**Bottle \$250**

**2007 Bollinger, R.D. CUVÉE | Aÿ-Champagne, France**

Pinot Noir | Chardonnay

**Bottle \$800**

---

### **Rosé**

**Raventós i Blanc, DE NIT BRUT | Sant Sadurní d'Anoia, Spain**

Macabeu | Xarel·lo | Parellada | Monstrell

**Glass \$22**

**Bottle \$120**



# Vi Blanc

---

## White Wine

### **Tanktaka, ARABAKO TXAKOLINA | Álava, Spain**

Hondarabbi Zuri

**Glass \$20**

**Bottle \$95**

### **Txakoli Primo, ZARAUTZ | Gipuzkoa, Spain**

Hondarabbi Zuri

**Glass \$60**

### **Finca Astobiza, TXAKOLINA | Álava, Spain**

Hondarabbi Zuri | Hondarabbi Zuri Zerratie

**Bottle \$65**

### **Pazo Cillerio | Rías Baixas, Spain**

Albariño

**Glass \$18**

**Bottle \$84**

### **Burgáns | Rías Baixas, Spain**

Albariño

**Bottle \$86**

### **Desconcierto | Rías Baixas, Spain**

Albariño

**Bottle \$112**

### **Noelia Bebelia | Rías Baixas, Spain**

Albariño

**Bottle \$120**



# **Vi Blanc**

White Wine

**Terlato, FRIULI COLLI ORIENTALI | Friuli-Venezia Giulia, Italy**

Pinot Grigio

**Glass \$20**

**Bottle \$92**

**Scarpetta | Friuli-Venezia Giulia, Italy**

Pinot Grigio

**Bottle \$60**

**Duckhorn, NORTH COAST | St. Helena, California**

Sauvignon Blanc

**Glass \$25**

**Bottle \$118**

**La Crema | Sonoma County, California**

Chardonnay

**Glass \$19**

**Bottle \$88**

**The Eyrie Vineyards, THE EYRIE | McMinnville, Oregon**

Chardonnay

**Bottle \$297**

---

# **Vi Rosat**

Rosé Wine

**Franics Ford Coppola, SOFIA | Geyserville, California**

Rosé

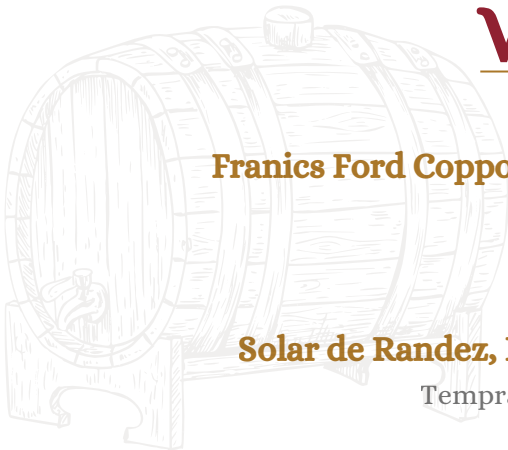
**Glass \$15**

**Bottle \$68**

**Solar de Ranzes, ROSADO | Rioja Alavessa, Spain**

Tempranillo | Viura | Garnacha

**Bottle \$62**



# Vi Negre

Red Wine

## Larchago | Rioja Alavessa Region, Spain

Tempranillo

Glass \$16 Bottle \$71

## Bodegas Ondalan | Rioja Alavessa Region, Spain

Tempranillo

Bottle \$60

## Emilio Moro, MALLEOLUS | Ribera Del Duero, Spain

Tempranillo

Bottle \$232

## Aged Two Years - Minimum One Year in Oak

### C.V.N.E, RIOJA CRIANZA | Rioja Alta, Spain

Tempranillo | Garnacha | Mazuelo

Bottle \$68

### Bodegas Ondalan, RIOJA CRIANZA | Rioja Alta, Spain

Tempranillo | Graciano

Bottle \$68

### Finca Sobreño, RIOJA CRIANZA | Toro, Spain

Tempranillo

Bottle \$92

## Aged Three Years - Minimum One Year in Oak , Six Months in Bottles

### Bodegas Ondalan, RIOJA RESERVA | Rioja Alta, Spain

Tempranillo

Bottle \$112

### C.V.N.E, RIOJA RESERVA | Rioja Alavessa, Spain

Tempranillo | Grenache | Graciano | Mazuelo

Bottle \$164

## Aged Five Years - Minimum Two Years in Oak, Two Years in Bottles

### C.V.N.E, RIOJA GRAN RESERVA | Rioja Alavessa, Spain

Tempranillo | Graciano | Mazuelo

Bottle \$280



# **Vi Negre**

Red Wine



## **Bodegas Borsao | Campo de Borja, Spain**

Garnatxa

**Glass \$14**

**Bottle \$60**

## **Bodegas Boraso, TRES PICOS | Campo de Borja, Spain**

Garnatxa

**Bottle \$92**

## **Bodega Mustigiullo, MESTIZAJE | Valencia, Spain**

Bobal | Garnatxa | Syrah

**Bottle \$64**

## **High Mountian Estates, CATENA | Mendoza, Argentina**

Malbec

**Glass \$24**

**Bottle \$120**

## **La Posta, TINTO | Uco Valley, Argentina**

Malbec | Bondarda | Syrah

**Bottle \$55**





# **Vi Negre**

Red Wine

**Justin | Paso Robles, California**

Cabernet Sauvignon

**Glass \$26**

**Bottle \$128**

**Alexander Valley Vineyards, SCHOOL RESERVE | Healdsburg, California**

Cabernet Sauvignon

**Bottle \$206**

**DeLoach, HERITAGE RESERVE | Sonoma, California**

Pinot Noir

**Glass \$14**

**Bottle \$60**

**Belle Glos, CLARK AND TELEPHONE | Santa Maria Valley, California**

Pinot Noir

**Bottle \$220**

**Peachy Canyon, INCREDIBLE RED | Paso Robles, California**

Zinfandel

**Glass \$17**

**Bottle \$85**



# Vi de Jerez

Sherry Wine

## FINO

*Aged 4 Years in American Oak*

**Tio Pepe, MUY SECO | Jerez da la Frontera, Andalucía, Spain**

Palomino

Glass \$10

Bottle \$80

---

## AMONTILLADO

*Aged 8 Years in American Oak*

**Lustau, LOS ARCOS | Jerez da la Frontera, Andalucía, Spain**

Palomino

Glass \$10

Bottle \$80

---

## PEDRO XIMÉNEZ

*Aged 12 Years in American Oak*

**Lustau, SAN EMILIO | Jerez da la Frontera, Andalucía, Spain**

Pedro Ximénez

Glass \$15

Bottle \$130

# Vi de Porto

Port Wine

## RUBY

*Aged Two Years in Seasoned Barrels*

**Graham's, SIX GRAPES RESERVE | Vila Nova de Gaia, Portugal**

Touriga Nacional | Touriga Franca | Tinta Roriz | Tinta Barroca

Glass \$14

Bottle \$110

---

## TAWNY

**Dow's, 10 YR | Douro Valley, Portugal**

*Aged Ten Years in Seasoned Oak Barrels*

Touriga Nacional | Touriga Franca | Tinta Barroca | Tinta Roriz | Tinto Cão

Glass \$18

Bottle \$152

---

**Taylor Fladgate, 20 YR | Douro Valley, Portugal**

*Aged Twenty Years in Seasoned Oak Barrels*

Touriga Nacional | Touriga Franca | Tinta Barroca | Tinta Roriz | Tinto Cão

Glass \$18

Bottle \$152

---

## WHITE PORT

*Aged Two to Three Years in Seasoned Barrels*

**Quevedo | Douro Valley, Portugal**

Malvasia Fina | Gouveio | Viosinho | Moscatel Galego | Rabigato

Glass \$8

Bottle \$68



# Espirits

## Spirits

### Gin

	1.5 OZ		1.5 OZ
Bombay Sapphire	13	Temple of the moon	13
Madam Pattirini	13	Proverbial	13
Hendrick's	16	Sipsmith	16
Holystone Cerulea	18	Chef's Spruce Tip Gin	20
Beehive Wild Forage	20	Harmony	18
Beehive Barrel Reserve	16	Gunpowder	16
Beehive Decades	13	Old G	16
Holystone Bosun's Navy Strength	18	Monkey 47	18
High Desert	16	Mahon Xoriguer	20
Alpine	13	Puerto De Indias Black	20
The Boatanist	16	Nordes	20
Empress 1908	16	Gin Mare	20
Roku	16	Alpine Hearts Cut Mountain Gin	26
Gray Whale	16		

### Vodka

	1.5 OZ
Ketel One	15
Grey Goose	17
Belvedere	16
Persistent	13

### Rum

	1.5 OZ
Captain Morgan Spiced	13
Ron Zacapa 23 Yr	20
Leblon Cachaca	15
Plantation Pineapple	16

### Amaro

	1.5 OZ
Fernet	13
Averna	13

### Cognac

	.5 OZ	1OZ	1.5OZ
Courvoisier V.S.			12
Courvoisier V.S.O.P			19
Remy Martin V.S.O.P			20
Remy Martin Louis XIII	200	400	600



# Espirits

## Spirits

### Scotch

Single Malt	1.5 oz	Blended	1.5 oz
Glenlivet 12 YR	16	Chivas Regal 12 YR	16
Laphroaig 10 YR	17	Johnnie Walker Black	17
Macallan Double Cask 12 YR	23	Johnnie Walker Blue	57
Macallan Double Cask 15 YR	42		

### Bourbon

Basil Haydens 8 YR	16
Angel's Envy	16
Uncle Nearest 1884 Small Batch	15
High West	16
Whistlepig 10 YR	24

### Whiskey

Highwest Campfire	27
Highwest Bourye	31

### Rye

High West Double Rye	16
Michter's Single Barrel	29

### Tequila

Silver		Reposado	
Mi Campo	14	Tequia Ocho	19
Tequila Ocho	17	Clase Azul	47
Clase Azul	40		

### Añejo

Tequila Ocho	23
Don Julio 1942	46

### Mezcal

Madre Mazcal Ensemble 7	21
-------------------------	----

