

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** ^{H,F}
Park City, Utah (New Western)

📄 **Waterpocket** ^{J,S}
Temple of The Moon
West Valley, Utah (New Western)

📄 **Madam Pattirini** ^{F,C}
Ogden, Utah (New Western)

📄 **High Desert** ^{C,J}
Salt Lake City, Utah (New Western)

📄 **Beehive Decade Dry** ^{J,C}
Salt Lake City, Utah (Craft)

Premium

Select one **19**

📄 **Beehive Barrel Reserve** ^{H,S}
Salt Lake City, Utah (Craft)

📄 **Proverbial** ^{C,S}
No Rest for the Wicked
Park City, Utah (New Western)

Roku ^{H,C}
Osaka, Japan (Japanese Gin)

Drumshanbo Gunpowder ^{S,H}
Drumshanbo, Ireland (New Western)

The Botanist ^{H,F}
Islay, Scotland (Islay Dry Gin)

Empress 1908 ^{F,C}
Sidney, B.C. (New Western)

Hendrick's ^{F,H}
Girvan, Scotland (New Western)

Gray Whale ^{C,F}
Sebastopol, California (New Western)

Old G ^{J,S}
Fort Myers, Florida (London Dry)

Sipsmith ^{J,F}
London, England (London Dry)

📄 = **Local Utah Gin**

Super-Premium

Select one **21**

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

📄 **Holystone Cerulea** ^{F,C}
Murray, Utah (Navy Strength)

Monkey 47 ^{H,C}
Loburg, Germany (New Western)

Harmony Holistic ^{S,F}
Frederick, Maryland (Craft)

Nolet's ^{F,F}
Frederick, Maryland (Craft)

Exclusive & Rare

Select one **23**

📄 **Chef's Spruce Gin** ^{H,C}
Park City, Utah (Bespoke)

📄 **High West Mountain Gin**
Park City, Utah (Craft)

📄 **Beehive Wild Forage** ^{H,J} ^{C,J}
Salt Lake City, Utah (Craft)

📄 **Alpine Lily Lake** ^{H,F}
Park City, Utah (New Western)

Mahon Xoriguer ^{H,J}
Menorca, **Spain** (Gin de Menorca)

Nordes ^{C,F}
Galicia **Spain** (New Western)

Puerto de Indias Black ^{Fr,F}
Seville, **Spain** (New Western)

Gin Mare ^{H,C}
Vilanova i la Geltru, **Spain** (Craft)



Dominant Flavor

J - Juniper

S - Spice

F - Floral

Fr - Fruit

C - Citrus

H - Herbal

Gin Còctels

MAR 75

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



18

Mule Kisses

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

15

One More Word...

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

17

Sherry Cask Negroni

Madam Pattirini Gin, Campari, Lustau Amontillado Sherry, Sweet Vermouth

16



Basque Blonde

Mahon Xoriguer Gin, Lemon, Simple Syrup, Egg White, Albariño Float

23

Palo Santo Anticuado 25

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

Alpine Elevated Gin, Nordes Gin, Lemon, Raspberry, Egg White

16



Peas in a Pod

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

17



Vesper MAR-tini

Chef's Exclusive Alpine Collab Spruce Tip Gin, Alpine Persistent Vodka, Amaro Nonino, Lillet Blanc, Black Lemon Bitters

23

Colleague Creations

Spanish Missionary

Alpine Elevated Gin, preserve, AngeVert, Luxardo, Lime, Egg White, Tempranillo Float
Created By: Keslee

19

Sweet Tea & G

Harmony Holistic Gin, Roku Gin, Apricot, Lime, Connor's Secret Tea
Created By: Connor

17

Garden Grove

Beehive Decades Gin, Madre Mezcal, Cucumber, Citrus, Celery Bitters, Cucumber Ocho Foam
Created By: Michael

17

Updog

15



M / M Classic

Cor de MUNTANYA 25

Tequila Ocho Reposado, Licor 43, Cynar,
Maple Grilled Artichoke Heart
*Bittersweet, herbaceous, and unexpectedly
smooth*

Campfire Old Fashioned 23

High West Campfire, High West Double Rye,
Spiced Maple Tea, Charred Cinnamon,
Angostura & Orange Bitters

Spicy Ocho MAR-garita 22

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

Carajillo Espresso Martini 21

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



Golden Hour 20

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



Sangrias 19

Choose your wine & choose your tonic
each combination offers a unique profile...
inviting you to explore more than one.

Wine

Cava / Sparkling

Blanco / White

Rojo / Red

Tonics

Charred Grapefruit

Spruce Tip

Seasonal



Paired with Seasonal Fruits & Waterpocket Fruita
"A celebration of Spain in every glass"

Spirit Showcase

Presented on our Signature Cocktail Board
served over a large Branded Clarified Ice Cube.
The large cube chills slowly, preserving the integrity
of the spirit and allowing its balance, texture,
aromatics, and character to unfold with every sip

Alpine Triple Oak Whiskey 35

Park City, Utah

Arette Fuerte Artesanal Tequila 101 26

Tequila, Jalisco

Del Maguey Ibérico Mezcal 42

Santa Catarina, Oaxaca

Remy Martin Louis XIII 600

Cognac, France

Cervesa & Sidra

Beer & Cider



Draught

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

Craft Local

	ABV
Dallas Alice	12 6.2%
Belgian Style Blonde Ale	
Level Crossing SLC, Utah	
Detour	12 9.5%
Double IPA	
Uinta Brewing SLC, Utah	
Rocket Bike	10 5%
Lager	
Moab Brewery Moab, Utah	
Blizzard Wizzard	10 5%
Pale Ale	
Proper Brewing Co. SLC, Utah	
Los Locos	10 5.1%
Mexican Style Lager	
Epic Brewing SLC, Utah	

Cider

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

N/A Beer

	ABV
Run Wild IPA	8 0%
Athletic Brewing Milford, CT	

Spirit Free

Chef's House Made Tonics **10**

Crafted & Kegged In-House Choice of:
Spruce Tip
Charred Grapefruit & Rosemary
Seasonal

Cru Kombucha on Tap **8**

Seasonal Local Draught Kombucha

Phony Negroni **11**

St. Agrestis' Phony Negroni, Orange Peel

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)

Jabber 15

Casablanca Valley, Chile (Sauvignon Blanc)

Cedar + Salmon 15

Willamette Valley, Oregon (Pinot Gris)

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)

Vega Barcelona 14

Catalunya, Spain (Tempranillo | Syrah)

Justin 26

Paso Robles, California (Cabernet Sauvignon)

DeLoach 14

Sonoma, California (Pinot Noir)

Peachy Canyon Incredible Red 17

Paso Robles, California (Zinfandel)

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

Tantaka, 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 Cilleiro | 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

Cedar + Salmon | Willamette Valley, Oregon

Pinot Gris

Glass \$15

Bottle \$78

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

Pinot Grigio

Bottle \$92

Jabber | Casablanca Valley, Chile

Sauvignon Blanc

Glass \$15

Bottle \$76

Duckhorn, NORTH COAST | St. Helena, California

Sauvignon Blanc

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

Francis Ford Coppola, SOFIA | Geyserville, California

Rosé

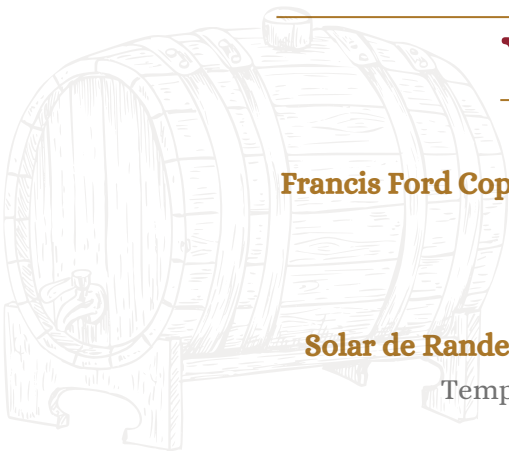
Glass \$15

Bottle \$68

Solar de Randez, ROSADO | Rioja Alavessa, Spain

Tempranillo | Viura | Garnacha

Bottle \$62



Vi Negre

Red Wine

Larchago | Rioja Alavesa Region, Spain

Tempranillo

Glass \$16 Bottle \$71

Bodegas Ondalan | Rioja Alavesa 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 Alavesa, 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 Alavesa, Spain

Tempranillo | Graciano | Mazuelo

Bottle \$280





Vi Negre

Red Wine

Bodegas Borsao | Campo de Borja, Spain

Garnatxa

Glass \$14

Bottle \$60

Bodegas Borsao, TRES PICOS | Campo de Borja, Spain

Garnatxa

Bottle \$92

Bodega Mustigiullo, MESTIZAJE | Valencia, Spain

Bobal | Garnatxa | Syrah

Bottle \$64

Vega Barcelona | Catalunya, Spain

Tempranillo | Syrah

Glass \$14

Bottle \$60

High Mountain Estates, CATENA | Mendoza, Argentina

Malbec

Bottle \$120

La Posta, TINTO | Uco Valley, Argentina

Malbec | Bonarda | 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 de 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 \$28

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

Bombay Sapphire
Madam Pattirini
Hendrick's
Holystone Cerulea
Beehive Wild Forage
Beehive Barrel Reserve
Beehive Decade Dry
Holystone Bosun's Navy Strength
High Desert
Alpine
The Botanist
Empress 1908
Roku
Gray Whale

13
13
16
18
20
16
13
18
16
13
16
16
16
16

Temple of the Moon
Proverbial
Sipsmith
Chef's Spruce Tip Gin
Harmony
Gunpowder
Old G
Monkey 47
Mahon Xoriguer
Puerto De Indias Black
Nordes
Gin Mare
High West
Alpine Lily Lake
Nolet's

1.5 OZ

13
13
16
20
18
16
16
18
20
20
20
20
20
20
16

Vodka

1.5 OZ

Ketel One
Grey Goose
Belvedere
Persistent

15
17
16
13

Amaro

1.5 OZ

Fernet
Averna

13
13

Rum

1.5 OZ

Beehive Artisan Series
Ron Zacapa 23 Yr
Planteray Pineapple

16
20
16

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

Glenlivet 12 YR	16
Laphroaig 10 YR	17
Macallan Double Cask 12 YR	23
Macallan Double Cask 15 YR	42

Whiskey

Alpine Single Malt Honey	31
Alpine Triple Oak	35
Highwest X Contribution	24
Highwest Campfire	27

Bourbon

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

Rye

High West Double Rye	16
Michter's Single Barrel	29

Tequila

Silver

Mi Campo	14
Tequila Ocho	17
Arette Fuerte Artesanal Tequila 101	26
Clase Azul	40

Añejo

Tequila Ocho	23
Don Julio 1942	46

Reposado

Tequia Ocho	19
Clase Azul	47

Mezcal

Madre Mazcal Ensemble 7	21
Del Maguey Ibérico Mezcal	42

