



SILVER FORK LODGE

& Restaurant • Since 1947

Beer

| On Tap | 16oz \$7.00 | 25oz \$10.00 |
|--------------------------------|--------------------|---|
| Estrella Jalisco Mexican Lager | | Squatters Juicy IPA |
| Uinta Was Angeles Lager | | Epic Lunar Transit Juicy Hazy IPA |
| Uinta Golden Spike Hefeweizen | | Uinta Season Pass Vanilla Porter |
| Kona Big Wave Golden Ale | | Guinness Stout \$8.50/\$12.00 |
| Moab Silver Fork Pilsner | | Moab n/a Root Beer (Pint) \$5.00/\$7.50 |

Bottled

| | | | |
|---------------------------|------|-------------------------------------|-------|
| Coors Light | 5.00 | Wasatch Apricot Hefeweizen | 6.00 |
| Modelo Especial | 6.00 | High Content Beer! | |
| White Claw Hard Seltzers | 6.00 | MNT WST Ruby Cider (16oz, 6.8%) | 13.00 |
| Ask for flavors | | Templin Ferda Dbl IPA (16oz - 8.2%) | 12.00 |
| Athletic Run Wild n/a IPA | 6.00 | Epic Chasing Ghosts Dbl Hazy IPA | |
| Uinta Cutthroat Pale Ale | 6.00 | (16oz - 10%) | 11.00 |

Liquor

Spirits = 1.5oz Pour

| | | | |
|-----------------------------|-------|-----------------------------------|-------|
| Five Wives Vodka (Local) | 7.00 | Woodford Reserve Bourbon | 11.00 |
| Tito's Craft Vodka | 8.00 | Blanton's Bourbon SGL BRRL | 17.00 |
| Grey Goose Vodka | 9.00 | Jack Daniel's Whiskey | 8.00 |
| Tanqueray Gin | 8.00 | Jameson Irish Whiskey | 9.00 |
| Bombay Sapphire Gin | 9.00 | Crown Royal Canadian Whiskey | 9.00 |
| Drumshanbo Gunpowder Gin | 11.00 | High West Dbl Rye Whiskey (Local) | 11.00 |
| Bacardi White Rum | 6.00 | Dewar's Scotch | 8.00 |
| Captain Morgan Spiced Rum | 7.00 | Glenlivet Single Malt Scotch | 14.00 |
| Lunazul Tequila | 7.00 | Laphroaig 10yr Single Malt Scotch | 15.00 |
| El Jimador Silver Tequila | 8.00 | E&J Brandy | 6.00 |
| Hornitos Reposado Tequila | 9.00 | Courvoisier Cognac | 11.00 |
| Casamigos Silver Tequila | 13.00 | Grand Marnier | 10.00 |
| Patron Silver Tequila | 14.00 | Aperol | 7.00 |
| Casamigos Reposado Tequila | 14.00 | Peppermint Schnapps | 5.00 |
| Casamigos Anejo Tequila | 15.00 | Fireball | 6.00 |
| Don Julio 1942 Tequila | 35.00 | Jägermeister | 7.00 |
| Clase Azul Reposado Tequila | 40.00 | Disaronno Amaretto | 8.00 |
| Clase Azul Anejo Tequila | 85.00 | Kahlua (Coffee Liqueur) | 7.00 |
| Jim Beam Bourbon | 7.00 | Bailey's Irish Cream | 8.00 |
| Makers Mark Bourbon | 9.00 | Buffalo Trace Bourbon Cream | 8.00 |
| Buffalo Trace Bourbon | 10.00 | Frangelico (Hazelnut Liqueur) | 8.00 |

COCKTAIL MENUS

Keep warm with our Seasonal **HOT** Cocktails!!

IRISH COFFEE 12
Jameson Irish Whiskey, Bailey's, and our own house blend coffee from Salt Lake Roasting Co. topped with whipped cream

KENTUCKY COFFEE 13
Buffalo Trace Kentucky Bourbon, Buffalo Trace Bourbon Cream in our own house blend coffee from Salt Lake Roasting Co. topped with whipped cream

KEOKE COFFEE 9
Brandy, Kahlua, and Creme de Cacao in our own house blend coffee from Salt Lake Roasting Co. topped with whipped cream

CINNAMON FIRE COFFEE 9
FireBall Whiskey in our own house blend coffee from Salt Lake Roasting Co. and a splash of Bailey's, topped with whipped cream

HOT APPLE PIE 9
Captain Morgan Spiced Rum in house made Apple Cider, steamed with Cinnamon Sticks and topped with whipped cream

PEPPERMINT PATTY 9
Peppermint Schnapps in our house made hot chocolate made from Ghirardelli Cocoa and topped with whipped cream

HOT TOTTY 12
Maker's Mark Bourbon with Honey and a squeeze of lemon in steamed hot water

MULLED WINE 8
House red wine steeped in our house blend of Mulling Spices including cinnamon sticks, cloves, cardamom, nutmeg and more and steamed to order

Or try our Signature Cocktails!

WHITE KENTUCKIAN 14
Buffalo Trace Kentucky Bourbon, Kahlua, and Buffalo Trace Bourbon Cream over rocks

ESPRESSO MARTINI 15
Tito's Vodka, Kahlua and Bailey's with a shot of Espresso chilled and served straight up

SWITCHBLADE MARTINI 16
Casamigos Reposado Tequila, Creme de Cacao, simple syrup and a squirt of lime juice filled and served straight up with a Tajin rim

KENTUCKY CREAM SODA 13
Buffalo Trace Kentucky Bourbon and Buffalo Trace Bourbon Cream with Moab Root Beer from a tap served over rocks!

THE PALOMA MULE 16
Casamigos Silver Tequila, Grapefruit juice, Ginger Beer and a squirt of lime juice, served in a copper tin

SMOKY APPLE CIDER MARG 15
Hornitos Reposado Tequila, Grand Marnier, our own Spiced Apple Cider served on the rock with a smoking cinnamon stick