



- COLD PLATES -

Spicy Tuna*	18
Cucumber, Avocado, Radish Sprout, Topped With Spicy Tuna, Citrus Flying Fish Roe, Ginger Soy Glaze	
Rainbow Roll*	18
Tuna, Salmon, Hamachi, Shrimp, Crab Mayo, Avocado, Cucumber, Topped With Spicy Aioli	
Promontory Crunch Roll*	18
Crab Meat, Cucumber, Avocado, Mango Topped With Crispy Onion and Ginger Soy Glaze	
Poke Bowl*	18
Diced Tuna, Avocado, Mango, Seaweeds Salad, Cucumber, Sushi Rice, and Sweet Chili Soy Dressing	

- GREENS -

Seafood Louie	18
Mixed Greens, Egg, Capers, Avocado, Cherry Tomato Tiger Prawn, Snowcrab Claw, Fried Calamari, Louie Dressing	
Chopped Grilled Chicken	16
Baby Romaine, Green Beans, Red Radish, Shaved Heirloom Carrots, Herbed Croutons, Honey Ginger Vinaigrette	
Chilled Asian Noodles Salad	13
Vermicelli, Bokchoy, Peppers, Onion, Mushroom, Red Ginger, Crispy Onion, Sesame Soy Dressing	
Edamame	8
Steamed To Order, Tossed With Himalayan Salt	

- SALAD ADDITIONS -

Salmon* 13 | Seared Ahi Tuna* 15
Grilled Chicken* 10 | Striploin Steak* 16

- HOT PLATES -

Clam Chowder	13
Little Neck Clams, Bacon, Potato, Braised Vegetables Chive Oil	
Rock Shrimp Tempura*	15
Crispy Rock Shrimp, Spicy Aioli	
Promontory Beef Bowl*	18
Marinated Flank Steak, Green Onion, Mushroom, Ginger Soy Glaze, Sushi Rice, Topped With Fried Egg	
Thai Basil Half Fried Chicken*	22
Coconut Curry Rice, Cucumber Pickles, Ginger Peanut Sauce	

- SANDWICHES AND MORE -

Po' Boy (Daily Selection)	18
Choice Of House Salad And Fries, Remoulade Sauce. Hoagie Roll	
Ale Battered Tempura Cod*	18
Herbed House Fries, Sliced Lemon, Tartar Sauce	
Grilled Salmon Sandwich*	17
Pickled Vegetables, Herb Aioli, Asian Slaw, Ciabatta Bread	
Peak Teriyaki Burger*	16
Caramelized Onion, Grilled Pineapple, Apple Wood Peppered Bacon, Aged Cheddar Cheese, Brioche Bun	

*Note - Consuming undercooked foods of animal origin increases the risk of food borne illnesses. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.





- BAR MENU -

- COLD PLATES -

POKE BOWL*	18
Diced Tuna, Avocado, Mango, Seaweed Salad, Cucumber, Sushi Rice, Sweet Chili Soy Dressing	
HOUSE CURED KING SALMON ROLL*	18
Crab Mayo, Jalapeño, Cured King Salmon, Salmon Roe, Eel Sauce	
PROMONTORY CRUNCH ROLL*	18
Crab Mayo, Cucumber, Avocado, Crispy Onion, Eel Sauce	

- HOT PLATES -

PEAK TERIYAKI BURGER*	18
Caramelized Onion, Grilled Pineapple, Apple Wood Smoked Peppered Bacon, Aged Cheddar Cheese, Brioche Bun	
CLAM CHOWDER*	13
Littleneck Clams, Bacon, Braised Vegetables, Chive Oil	
ROCK SHRIMP TEMPURA*	15
Spicy Aioli	
WAGYU DUMPLING*	13
Garlic, Citrus Soy	

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- ICED & RAW -

Seafood Platter Scallop, Shrimp, Alaskan King Crab, Lobster, Wasabi, Cocktail Sauce, Sweet Thai Chili Sauce	MP
Poached Octopus Sunomono Pickled Cucumber, Seaweed, Sesame Seeds, Aged Sweet Vinegar Sauce	15
Hamachi Crudo Shaved Jalapeno, Cilantro, Maldon Salt, Lemon Zest	14
Yellow Fin Tuna Tartare Avocado, Chives, Sesame, Seaweed, Flying Fish Roe	16

- WARM -

Shishito Peppers Japanese Mild Finger Peppers, Maldon Salt, Lemon	10
Rock Shrimp Tempura* Crispy Rock Shrimp, Spicy Ponzu Aioli	15
Wagyu Dumpling* Garlic, Citrus Soy	13
Sukiyaki Japanese Beef Hot Pot, Wagyu Beef, Tofu, Leeks, Onion, Mushroom, Udon, Sake Soy Broth	32
Wok Seared Lamb Loin Pan Roasted Peppers, Onion, Leeks, Gochujang Sauce	18

- SEA -

Alaskan Black Cod* Saikyo Miso Glaze, Baby Bok Choy, Jasmine Rice	37
Pan Seared Hokkaido Scallops* Jicama Slaw, Sturgeon Caviar, Truffle Butter	39
Oven Roasted Striped Marlin Tofu, Lardon, Mushroom, Black Garlic Butter	42
Herb Steamed Alaskan King Salmon Clams, Moosabec Mussels, Saffron Tomato Broth	42

- LAND -

Tomahawk Grilled Pork Chop* Charcoal Gnocchi, Wilted Summer Greens, Jack Daniels Caramel Sauce	38
Thai Basil Coconut Curry Braised Short Ribs Porcini Mushroom Risotto, Pearl Onion, Short Rib Jus	39
Lemongrass Half Chicken Marsala Roasted Barley Risotto, Grilled Asparagus, Shaved Parmesan	36
Black Angus Beef Tenderloin* Curried Rosti, Asparagus, Mushroom, Roasted Sesame Sauce	43

- SUSHI -

Promontory Sunset Jalepeno Roll Tempura Shrimp, Jalepeno, Topped with House Cured Salmon, Preserved Lemon, Spicy Aoli	18
Lobster Tempura Roll* Australian Lobster Tail Tempura, Crab Mayo, Topped with Green Onion, Ginger Soy Glaze	36
Spicy Tuna Roll Cucumber, Avocado, Radish Sprout, Topped with Spicy Tuna, Flying Fish Wasabi Roe, Ginger Soy Glaze	18
Rainbow Roll* Crab Mayo, Avocado, Cucumber, Topped with Tuna, Salmon, Yellow Tail, Shrimp, Flying Fish Roe, Spicy Aioli	18
California Roll* Crab Mayo, Avocado, Cucumber, Roasted Sesame Seeds	16
Sashimi Bowl* Tuna, Salmon, Scallop, Poached Shrimp, Salmon Roe, Seaweed Salad	36
Poke Bowl Diced Tuna, Avocado, Mango, Seaweed Salad, Cucumber, Sushi Rice, Sweet Chili Soy Dressing	22

- GREENS -

Edamame Steamed to order, tossed with Himalayan Salt	8
Chopped Salad Baby Romaine, Green Beans, Radish, Shaved Heirloom Carrots, Herb Croutons, Honey Ginger Vinaigrette	15
Poached Pear Bleu Cheese Salad Local Greens, Pickled Red Onion, Spiced Candied Walnuts, Roasted Shallot Vinaigrette	16
Arugula Apple Salad Shaved Parmesan, Heirloom Tomato, Rice Cracker, Wild Petit Arugula, Truffle Soy Vinaigrette	15

- SALAD ADDITIONS -

Salmon* 13 | Grilled Chicken* 10
Sirloin Steak* 16 | Tuna* 15

- SIDES -

Lemongrass Steamed Rice 8 | Wok Seasonal Vegetables 8
Vegetable Fried Rice 8 | Miso Soup 8

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– WINES BY THE GLASS –

RED

Chateau Dufort, Margaux	19
Raymond, Cabernet Sauvignon, Napa Valley	16
Rodney Strong, Cabernet Sauvignon, Sonoma	10
Dog Point, Pinot Noir, Marlborough	15
Meiomi, Pinot Noir, California	11
Saldo, Zinfandel, Napa Valley	12
Bodega Norton, Reserve, Malbec, Mendoza	10
Ruth Lewandowski 'Boaz', Carignan, Mendocino	11

WHITE

Rombauer, Chardonnay, Carneros	15
Sonoma Cutrer, Chardonnay, Russian River Valley	10
Kim Crawford, Sauvignon Blanc, Marlborough	10
Santa Margherita, Pinot Grigio, Trentina-Alto Adige	11
Trimbach, Riesling, Alsace	10
Ruth Lewandowski 'Naomi' Grenache Gris	10
Mionetto, Prosecco, Brut (187ml)	10

– SAKE –

Rihaku, Wandering Poet	70
Medium Dry, with notes of banana and melon flavor	
Rihaku, Dreamy Cloud (unfiltered)	65
Off-Dry, with notes of ripe plums and nuts flavor	
Mantensei, Star Filled Sky	58
Dry with some fruitiness, notes of honey, citrus and saline	
Tozai Plum, Blossom of Peace	36
Semi-sweet, with notes of almonds & marzipan	

– HALF BOTTLES –

Continuum, Oakville, 2011	180
Allegrini, Amarone, Veneto, 2008	88
Grgich Hills, Cabernet Sauvignon, Napa Valley, 2012	72
Shafer, Merlot, Napa Valley, 2014	60
Domaine Drouhin, Pinot Noir, Dundee Hills, 2015	48
Starmont, Cabernet Sauvignon, Napa Valley, 2016	32
Veuve Cliquot 'Yellow Label', Champagne, NV	60
Parallel, Chardonnay, Russian River Valley, 2012	48
Selbach Oster, Kabinett, Riesling, Mosel, 2013	30
Frog's Leap, Sauvignon Blanc, Rutherford, 2013	26
Adelsheim, Pinot Gris, Willamette Valley, 2014	22

– FULL BOTTLES –

SPARKLING

Dom Perignon, Champagne, 2006	320
Bollinger, Rose, Brut, Champagne, NV	200
Veuve Clicquot 'Yellow Label', Champagne, NV	110
Schramsberg, Rose, Brut, North Coast, 2014	90
Tenuta, Stella Ribolla Gialla Spumante, Friuli-Venezia, NV	60
Mionetto, Prosecco, NV, (187ml)	10

CHARDONNAY

Olivier Leflaive Chassagne-Montrachet, Cote de Beaune, 2014	200
Far Niente, Napa Valley, 2015	140
Shafer 'Red Shoulder Ranch', Carneros, 2013	110
Parallel, Russian River Valley, 2013	98
Rombauer, Caneros, 2015	73
J Moreau & Vaillon, Premier Cru, Chablis, 2014	60
Mer Soleil 'Silver', Unoaked, Monterey Coast, 2013	48
Sonoma Cutrer, Russian River Valley, 2015	48
Chehalem 'Inox', Willamette Valley, 2014	38

SAUVIGNON BLANC

Cakebread, Napa Valley, 2016	62
Cloudy Bay, Marlborough, 2016	60
Chateau Sancerre, Sancerre, Loire Valley, 2016	53
Kim Crawford, Marlborough, 2016	48
Ferrari Carano, Fume Blanc, Sonoma, 2015	35

PINOT GRIGIO

Domaine Weinbach, Alsace, 2014	88
Santa Margherita, Trentina-Alto Adige, 2016	53
Riefle, Steinert Grand Cru, Alsace, 2011	48
Ponzi, Willamette Valley, 2014	38

RIESLING

JJ Prüm, Kabinett, Mosel, 2015	55
Trimbach, Alsace, 2013	48
St. Michelle 'Eroica', Columbia Valley, 2014	42

OTHER INTERESTING WHITES

Bastianich, Vespa Bianco, Friuli-Venezia, 2013	70
Matthiasson, Napa Valley, 2009	65
Ceretto Arneis, Piedmont, 2013	55
Longoria, Albarino, Sta. Ynez Valley, 2013	43
Avancia, Godello, Valdeorras, 2011	40
Terredora de Paola, Falanghina, Campania, 2013	38
L'Ecole 41, Chenin Blanc, Columbia Valley, 2016	38

ROSE

Chateau Miraval, Provence, 2015	55
Chateau de Segries, Tavel, 2012	48
Meiomi Rose, California, 2016	43

RED BLENDS

Joseph Phelps 'Insignia', Napa Valley, 2012	420
Continuum, Oakville, 2012	395
Antinori 'Tignanello', Tuscany, 2014	200
Chateau Le Moulin, Pomerol, 2004	170
Chateau La Nerthe, Chateauneuf-du-Pape, 2012	120
Chateau Dufort-Vixen Le Relais, Margaux, 2011	93
The Prisoner, Napa Valley, 2015	89
Le Volte, Tuscany, 2013	40

CABERNET SAUVIGNON

Quilceda Creek, Columbia Valley, 2013	350
Caymus 'Special Select', Napa Valley, 2013	300
Stag's Leap 'Fay', Napa Valley, 2012	250
Shafer 'One Point Five SLD', Napa Valley, 2014	185
Mt. Brave, Napa Valley, 2013	169
Parallel, Napa Valley, 2013	140
Shirvington. McLaren Vale, 2011	110
Jordan, Alexander Valley, 2012	106
L'Ecole 41, Walla Walla Valley, 2012	80
Raymond, Napa Valley, 2012	78
De Stefani, Veneto, 2013	60
Rodney Strong, Sonoma County, 2014	48

PINOT NOIR

Thibault Liger-Belair, Nuit St. George Premier Cru, 2013	280
Beaux Fres 'The Upper Terrace', Ribon Ridge, 2014	170
Rochioli, Sonoma County, 2014	150
Archery Summit, Willamette Valley, 2014	110
Elizabeth's Reserve, Willamette Valley, 2012	95
Tony Soter, Yahmill-Carlton, 2014	90
Domaine Faiveley, Mercurey Premier Cru, 2013	88
Hamilton Russel, Walker Bay, 2016	80
Trisaetum, Ribbon Ridge, 2015	78
Dog Point, Marlborough, 2014	73
Siduri, Russian River Valley, 2015	63
Meiomi, California, 2016	53

MERLOT

Twomey, Napa Valley, 2011	120
Sietejuntos Vino de la Tierra, Castilla y Leon, 2014	75
L'Ecole, Columbia Valley, 2012	60

SYRAH

D'Arenberg 'Dead Arm Shiraz', McLaren Vale, 2012	120
Orin Swift Cellars 'Abstract', California, 2016	80
Chateau de Saint Cosme Crozes-Hermitage, Rhone Valley, 2014	65

ZINFANDEL

The Prisoner Wine Co 'Saldo', Napa Valley, 2016	58
Seghesio, Sonoma County, 2015	48

OTHER INTERESTING REDS

Caparzo, Brunello de Montalcino, Tuscany, 2011	85
Fattoria Selvapiana Bucerchiale, Chianti DOCG, 2012	72
Produttori, Barbaresco, Piedmont, 2013	67
Ruth Lewandowski 'Boaz', Mendocino, 2015	54
Bodega Norton, Reserve, Malbec, Mendoza, 2014	48
Tres Picos 'Borsao', Garnacha, Campo de Borja, 2013	43
Schnaitmann, Lemberger, Württemberg, 2015	43
Vietti, Barbera d'Asti 'Tre Vigne', Piedmont, 2015	38
Louis Jadot, Beaujolais, 2014	35



COCKTAILS

Promontory Paloma Using agave, fresh grapefruit, egg white, and St Germaine keeps this margarita style cocktail smooth and refreshing, perfect for summer, and low in sugar	15
Simply Coconut Complete with toasted coconut rim, this simple rum and coconut water martini is light and contains hardly any sugar	11
Ty-Ku Martini Ty-Ku is a Japanese citrus liquor which incorporates yuzu, mangosteen, goji berry and green tea. This brings a light and unique flavor for under 100 calories	12
Blackberry Basil Mojito Our spin on the classic mint mojito; we incorporate basil and blackberries for a fresh take on this classic	13
Antica Manhattan With an original recipe dating back to 1786, we use Antica Vermouth paired with Bourbon and served over a single rock, for a sophisticated take on this classic, pre-prohibition era cocktail	13
Spiced Lemonade Featuring locally distilled craft Vodka and a spiced Lemonade made from scratch, this refreshing summertime drink is topped with a splash of POM juice and best enjoyed on a warm summer night on the patio	12
SPIRITS	
Vodka	
Chopin, Poland	9
Gray Goose, France	9
Ketel One, Netherlands	8
Tito's, USA	7
Absolut, Sweden	7
Gin	
Hendrick's, Scotland	10
Tanqueray, England	8
Bombay 'Sapphire', England	7
Bombay, England	7
Tequila	
Patron 'Platinum', Mexico	28
Don Julio '1942', Mexico	21
Patron 'Reposado', Mexico	14
Don Julio 'Anejo', Mexico	13
Patron 'Silver'	12
1800 'Silver'	9
Rum	
Ron Zacapa 'Solera 23', Guatemala	11
Mount Gay, Barbados	7
Bacardi, Puerto Rico	6
Domestic Whiskey	
HW 'Midwinternight's Dram', Utah	16
HW 'Campfire', Utah	13
HW 'Rendezvous', Utah	13
Basil Hayden, Kentucky	11
Woodford Reserve, Kentucky	10
HW 'Double Rye', Utah	10
Maker's Mark, Kentucky	9
Scotch Whiskey	
MacAllan '18 Year', Scotland	32
Lagavulin '16 Year', Scotland	16
Glenmorangie, Scotland	13
Oban '14 Year', Scotland	13
Talisker '10 Year', Scotland	13
Glenfiddich '12 Year', Scotland	11
Japanese Whiskey	
Hakushu '12 Year', Japan	16
Yamazaki '12 Year', Japan	14
Nikka 'Taketsuru', Japan	14



WINES

Red	
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Meiomi, Pinot Noir, California	11
Saldo, Zinfandel, Napa Valley	12
Bodega Norton, Reserve, Malbec, Mendoza	10
Ruth Lewandowski 'Boaz', Carignan, Mendocino	11
White	
Rombauer, Chardonnay, Carneros	15
Sonoma Cutrer, Chardonnay, Russian River Valley	10
Kim Crawford, Sauvignon Blanc, Marlborough	10
Santa Margherita, Pinot Grigio, Trentina-Alto Adige	11
Chateau de Segries, Rose, Tavel	10
Trimbach, Riesling, Alsace	10
Ruth Lewandowski 'Naomi', Grenache Gris, Mendocino	10
Mionetto, Prosecco, Brut (187ml)	10

BEERS

Draft Beers	
Bohemian 'Czech Pilsner', Pilsner, SLC, UT	5
Breckenridge 'Avalanche', Amber Ale, Breckenridge, CO	5
Ballast Point 'Even Keel', Session IPA, San Diego, CA	5
Boulevard Unfiltered Wheat, Kansas City, MO	5
Local/Craft Beers	
Red Rock 'Fröhlich', Pilsner, SLC, UT	8
Red Rock 'Bobcat Nut Brown Ale', Brown Ale, SLC, UT	8
Ska Brewing 'Modus Mandarin', IPA, Durango, CO	7
Angry Orchard 'Crisp Apple', Cider, Walden, NY	7
Pranqster, Belgian Style Ale, North Coast, CA	7
Squatters 'Hop Rising', Double IPA, SLC, UT	6
Wasatch 'Polygamy Porter', Porter, Park City, UT	6
Uinta 'Cutthroat', Pale Ale, SLC, UT	5
Park City Brewing 'Hooker', Blonde Ale, Park City, UT	5
Imported Beers	
Chimay 'Grand Reserve', Trappist Ale, Belgium	32
Sapporo, Pilsner, Japan	9
Franziskaner, Hefeweizen, Germany	8
Asaha Brewery 'Asahi Super Dry', Rice Lager, Japan	8
Singha, Pale Lager, Thailand	7
Guinness, Stout, Ireland	6
Stella Artois, Belgian Pilsner, Belgium	6
Corona Light, Light Lager, Mexico	6
Peroni, Pale Lager, Italy	6
Buckler, NA Beer, Netherlands	6
Domestic Beer	
Bud Light, Lager, St. Louis, MO	5
Budweiser, Lager, St. Louis, MO	5
Coors Light, Lager, Golden, CO	5



- KIDS MENU -

SWEET AND SOUR CHICKEN*	13
Crispy Bite-Sized Chicken, Steamed Rice and Vegetables	
GRILLED SALMON TERIYAKI*	15
Stir Fried Egg Noodles, Buttered Broccoli	
BEEF AND BROCCOLI*	15
Stir Fried Beef, Steamed Rice	
KIDS MAC AND CHEESE*	10
Cheddar Cheese, Orecchiette Pasta	

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- DESSERTS -

\$10

MOLTEN CHOCOLATE LAVA CAKE

Vanilla Caramel Ice Cream, Almond Paste Leaf,
Chocolate Sauce

BANANA SPRING ROLL

Six Warm, Crispy Bites Of Banana,
Caramel-Rum Drizzle, Coconut Ice Cream

ICE CREAM SUSHI

Green Tea Sticky Rice, Strawberry Ice Cream,
Coconut Crumble

NEW YORK STYLE CHEESECAKE

Creamy Cheese Cake, Graham Cracker Crust,
Fresh Mixed Berries

TRIO SELECTION

Ice Cream / Sorbet

Ask Your Server For Flavors



- DESSERT WINE -

Quady Essensia Orange Blossom Muscat	\$6
Chambers Rutherglen Muscadelle	\$6

- PORT -

Graham LBV	\$8
Graham Six Grapes Reserve	\$10