

TABLE TWENTY FIVE

AN AMERICAN EATERY

SMALL PLATES

HERBED BISCUITS honey butter 6

LEEK & PEA SPREAD olive oil, maldon salt, toast 10

PICKLE PLATE variety of pickled vegetables 6

SAUTEED GREEN BEANS fish sauce, peanuts, sesame 11

SOUP OF THE DAY 6

CHARCUTERIE daily selection 15

PORK BELLY honey glaze, pickled melon, gochujang aioli, cilantro 15

FRIED LOCAL MUSHROOMS hot honey, chipotle ranch, scallions, sesame seeds 11

SALADS

SIMPLE SALAD arugula, parmesan, croutons 8

CAESAR miso crouton, baby kale, parmesan, house caesar dressing 9

SUMMER MARKET cauliflower, beets, avocado, sunflower seeds, cherry tomato, chipotle ranch 15

BEEF & FRIED GOAT CHEESE arugula, pickled shallots, candied almonds, sherry vinegar & olive oil 12

MELON & BERRY arugula, baby kale, pepitas, compressed melon, fresh berries, banyuls & olive oil 13
shrimp +8 / chicken +5

HOMEMADE PASTA

STROGANOFF fettucine, braised beef, local mushrooms, greek yogurt 23

BEEF GNOCCHI local charred corn, cherry tomato, summer squash, bacon lardons, goat cheese 18

SHRIMP SCAMPI fettucine, arugula pesto, smoked paprika, lemon, toast 18

SANDWICHES

THE BEEHIVE BURGER* 6 ounces fresh chuck, white cheddar, house pickles, arugula, dijon aioli 16

BAHN MI pork belly, pickled vegetables, cilantro, gochujang aioli 15

FRIED CHICKEN hot honey, house pickles, brioche bun 15

FRENCH DIP smoked brisket, gruyere, pickled red onion, horseradish schmear, au jus 15

GRILLED CHEESE & TOMATO gruyere, heirloom tomato, pesto aioli 14

ENTREES

RAINBOW TROUT succotash, confit tomato jam, charred lemon 24

TEMPURA CAULIFLOWER sautéed seasonal vegetables, peanuts, thai chili, jasmine rice, honey garlic glaze 17

DESSERT

HOT FUDGE SUNDAE house made vanilla ice cream, solstice hot fudge, whipped cream, pistachio, cherry 9

CHEF'S DAILY DESSERT 9

MENU CREATED WITH FRESH & SEASONAL INGREDIENTS BY CHEF BALEIGH SNOKE

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
20% gratuity added to large parties of six or more.

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SEASONAL & CLASSIC COCKTAILS

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SAZARAC high west double rye, absinthe, peychauds 13	
THYME AFTER THYME salt flats gin, thyme, lime, cucumber 12	
RED RUM watermelon shrub, white rum, mint 12	
PALOMA tequila, fresh grapefruit, lime 12	
SUMMER SANGRIA white wine, fresh lemon, melon & berries 11	
OLD FASHIONED high west bourbon, bitters, orange peel 12	
LAVENDER LEMON DROP five wives vodka, fresh lavender, sugar 11	

WHITE

SNOQUALMIE reisling columbia valley wa 2017	8/34
JOEL GOTT pinot grigio italy 2020	12/49
NOBILO sauvignon blanc new zealand 2020	10 /42
RODNEY STRONG chardonnay sonoma ca 2019	11 /46
DAVIDE albariño spain 2019	56
ALPHA ZETA soave italy 2019	36
MER SOLEIL chardonnay monterey ca 2020	65

RED

HEAD HIGH pinot noir sonoma ca 2019	9/38
H3 merlot columbia valley wa 2018	11/46
CRIOS DE BALBO malbec argentina 2019	10/42
JOSH CELLARS cabernet sauvignon napa ca 2019	10/42
AUSTIN HOPE TROUBLEMAKER red blend central ca	12/49
WILLAMETTE pinot noir willamette valley or 2020	52
TRINAFOUR petit sirah mendocino county ca 2018	54
MORRA barbera d'alba italy 2019	74
CAMPO VIEJO GRAN RESERVA tempranillo spain 2013	64
ALEXANDER VALLEY cab franc sonoma ca 2019	68
OBSIDIAN RIDGE cabernet sauvignon napa ca 2019	71
BROWNE FAMILY cabernet columbia valley wa 2019	78
BUCKLIN otto's grenache sonoma valley ca 2018	84

SPARKLING & ROSÉ

OLD TOWN CELLARS "TOWNIE" rose' park city ut	11/44
LA MARCA prosecco italy	10/42
GRUET sparkling rose new mexico	44
MOET & CHANDON imperial brut champagne fr	105
SCHRAMSBURG blanc de blanc brut napa ca 2018	89
VEUVE CLICQUOT brut champagne fr	115

BEER

ORB BECKER'S BEST AMERICAN PILSNER	5
UTOG OG JUICE IPA	8
ROOSTERS BEES KNEES HONEY WHEAT	6
2 ROW GOLDEN ALE	7
LEVEL CROSSING AMBER ALE	8
KIITOS AMERICAN LAGER	8
EPIC LOS LOCOS MEXICAN STYLE LAGER	5
WASATCH POLYGAMY PORTER	6
RED ROCK ELEPHINO DIPA	10
2 ROW DANGEREUX FARMHOUSE ALE	7
PBR LAGER	3
SCHNEIDER WEISSE NON-ALCOHOLIC	6

SODA, MOCKTAILS & JUICE

COKE / DIET COKE / COKE ZERO / SPRITE	3
DR PEPPER / DIET DR PEPPER	3
GINGER ALE	3
GINGER BEER	4
WASATCH ROOT BEER	4
WASATCH CREAM SODA	4
CRANBERRY JUICE	3
FRESH GRAPEFRUIT / ORANGE / LEMONADE	5
SAN PELLEGRINO	5
THYME & LIME MOCKTAIL	6
WATERMELON MINT MOCKTAIL	7
BERRY MOJITO MOCKTAIL	7

COFFEE & TEA

DAILY RISE DRIP COFFEE	4
DAILY RISE DECAF DRIP COFFEE	4
RISHI ORGANIC HOT TEA	4
ICED TEA	3