

TABLE TWENTY FIVE

AN AMERICAN EATERY

SMALL PLATES

PORK BELLY chimichurri, red cabbage, esquites, queso fresco, cilantro **16**

CURRIED BRUSSELS SPROUTS pickled carrot, coconut cream **12**

FRIED LOCAL MUSHROOMS sweet soy, garlic aioli, scallions, sesame seeds **12**

HERBED BISCUITS honey butter **6**

PICKLE PLATE variety of pickled vegetables **6**

SOUP OF THE DAY **6**

TOASTED BRIE cranberry pomegranate pearls, toast **9**

CHARCUTERIE daily selection **15**

SALADS

SIMPLE local hydroponic greens, cherry tomato, parmesan, croutons, sherry vinegar & olive oil **8**

CAESAR everything crouton, baby kale, parmesan, house caesar dressing **9**

FALL QUINOA frisee, pears, pepitas, roasted butternut squash, brussels sprouts, faux cranberry dressing **16**

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

HOMEMADE PASTA

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

TOMATO & BASIL fettucine, white wine, parmesan cheese **17**

SHRIMP SCAMPI fettucine, garlic, cherry tomato, chili flake, parsley, lemon **18**

SANDWICHES

THE BEEHIVE BURGER* 8 ounces fresh chuck, white cheddar, house pickles, local greens, crispy onion, dijon aioli **18**

PORK BELLY house barbeque sauce, local hydroponic greens, cabbage, garlic aioli **17**

FRIED CHICKEN red cabbage slaw, house pickles, chipotle ranch **15**

FRENCH DIP beer braised lifter, gruyere, pickled red onion, aioli, au jus **16**

ENTREES

IDAHO RAINBOW TROUT sage, fingerling potatoes, brown butter, charred scallion cream, lemon **24**

WAGYU TOP SIRLOIN* local mushrooms, seared radicchio, roasted onion glaze, thyme compound butter **46**

ROASTED CHICKEN herbed potatoes, swiss chard, balsamic & pomegranate glaze **26**

TEMPURA CAULIFLOWER sautéed seasonal vegetables, peanuts, thai chili, jasmine rice, house szechuan **17**

STRIPED BASS spanish rice, chimichurri zucchini, red pepper puree, pickled onion **27**

DESSERT

CHEF'S FEATURED CHEESECAKE **9**

DECONSTRUCTED APPLE PIE spiced crumble, local farr's vanilla ice cream **9**

WINE POACHED PEARS whipped mascarpone, crushed pistachios **11**

MENU CREATED WITH FRESH & SEASONAL INGREDIENTS BY CHEF ANTONIO PARKS

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Not all ingredients are listed, please inform your server of any allergies.

20% gratuity added to large parties of six or more.

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SEASONAL & CLASSIC COCKTAILS

POMEGRANATE MARGARITA	tequila, egg, lime, salt	12
AMELIA EARHART	local porter's rye, lemon, aperol, amaretto	12
RUSTY NAIL	johnny walker black, drambuie	13
UP IN SMOKE	mezcal, fresh grapefruit, lime, honey	13
FALL SANGRIA	white wine, cinnamon, apple & pear, porter's fire	12
OLD FASHIONED	high west bourbon, bitters, orange peel	12
LAVENDER LEMON DROP	five wives vodka, fresh lavender, sugar	11
ROSEMARY'S BABY	salt flats bourbon, rosemary, honey	12

WHITE

SNOQUALMIE	reisling columbia valley wa	2017	8/34
JOEL GOTT	pinot gris willamette valley or	2021	12/49
NOBILO	sauvignon blanc new zealand	2021	10 /42
RODNEY STRONG	chardonnay sonoma ca	2020	11/46
DAVIDE	albariño spain	2020	56
ALPHA ZETA	soave italy	2020	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	2020	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	2021	56
TRINAFOUR	petit sirah mendocino county ca	2018	54
MORRA	barbera d'alba italy	2019	74
CAMPO VIEJO GRAN RESERVA	tempranillo spain	2014	66
ALEXANDER VALLEY	cab franc sonoma ca	2019	68
OBSIDIAN RIDGE	cabernet sauvignon napa ca	2019	74
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		11/46
LA MARCA	prosecco italy		12/47
GRUET	sparkling rose new mexico		46
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
NON-ALCOHOLIC	5

SODA, MOCKTAILS & JUICE

COKE / DIET COKE / COKE ZERO / SPRITE	3
DR PEPPER / DIET DR PEPPER	3
GINGER ALE	3
GINGER BEER	5
WASATCH ROOT BEER	5
WASATCH CREAM SODA	5
FRESH GRAPEFRUIT / ORANGE / LEMONADE	5
CRANBERRY JUICE	3
PINEAPPLE JUICE	4
SAN PELLEGRINO	5
SOBER SANGRIA MOCKTAIL cinnamon, apple, pear	7
LAVENDER LOVE MOCKTAIL grapefruit, rose	7
PINEAPPLES & CREAM MOCKTAIL mint, lime	7

COFFEE & TEA

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