

TABLE TWENTY FIVE

AN AMERICAN EATERY

SMALL PLATES

SOUP OF THE DAY 6

DAILY BREAD & BUTTER house made focaccia, herb butter 7

FRIED GREEN BEANS cajun seasoning, house fry sauce 12

SHRIMP COCKTAIL tomato, cucumber, citrus, radish, avocado, tajin, crackers 17

LAMB RIBS red cabbage coleslaw, chef's barbeque sauce 18

AHI TUNA POKE radish, cucumber, pickles shallot, avocado, wasabi aioli, jasmine rice 20

BRUSSELS SPROUTS spiced caramel glaze, furikake, lime 11

SALADS

SIMPLE arugula, radish, parmesan, croutons, sherry vinegar & lemon oil 8

BURRATA mixed greens, cherry tomatoes, house focaccia, pesto, balsamic & olive oil 16

CAESAR romaine, cotija, pickled shallot, corn, croutons, house caesar dressing 11

SUMMER MARKET romaine, green beans, corn, avocado, egg, bacon, tomato, creamy gorgonzola 16

ahi +12 | chicken +7 | trout +12 | steak +12 | shrimp +10

SANDWICHES

THE BURGER* 8 ounces fresh chuck, aged white cheddar, house pickles, lettuce, tomato relish, garlic aioli 18

FRIED CHICKEN "frank's" buffalo sauce, house pickles, lettuce, gorgonzola, chipotle aioli 16

BARBEQUE PORK house pickles, jicama slaw, chef's barbeque sauce 16

FRIED SHRIMP PO'BOY tomato, shredded lettuce, remoulade 18

HOMEMADE PASTA

STROGANOFF fettucine, braised beef, local mushrooms, greek yogurt 24

GNOCCHETTI asparagus, shallots, gorgonzola, cream, cured egg yolk 18

SHRIMP SCAMPI spaghetti, shallot, parsley, garlic, white wine, house focaccia 22

ENTREES

IDAHO RAINBOW TROUT chilled pea puree, roasted fingerling potatoes, fennel, cauliflower, lemon oil 25

RISOTTO tomatillo, chilled sweet corn, cotija, tomato, tajin 17

WAGYU BAVETTE STEAK* roasted fingerling potatoes, charred zucchini, arugula, creamy chimichurri 46

FRIED CHICKEN mashed yukons, green beans, herbed gravy, local micro greens 24

SEARED SCALLOPS* vegetable fried rice, local mushrooms, gochujang aioli, cashews, furikake 36

BLACKENED AHI TUNA* charred zucchini, cherry tomato, cajun beurre blanc, tomato relish 28

VEGETABLE FRIED RICE local mushrooms, asparagus, green beans, cashews, spring onion, furikake 15

MENU CREATED WITH FRESH & SEASONAL INGREDIENTS BY CHEF JAMES BRADFORD

* 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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WHITE

WASHINGTON HILLS riesling columbia valley wa 2021	8/34
JOEL GOTT pinot gris willamette valley or 2021	12/50
NOBILO sauvignon blanc new zealand 2021	10 /44
RODNEY STRONG chardonnay sonoma ca 2020	11 /46
DAVIDE albariño spain 2020	58
ALPHA ZETA soave italy 2021	38
MER SOLEIL chardonnay monterey ca 2021	66

RED

HEAD HIGH pinot noir sonoma ca 2020	10/42
H3 merlot columbia valley wa 2019	11/49
ANTIGAL UNO malbec argentina 2018	11/49
SEAN MINOR cabernet sauvignon paso robles ca 2021	12/52
AUSTIN HOPE TROUBLEMAKER red blend central ca	12/52
WILLAMETTE pinot noir willamette valley or 2021	62
TRINAFOUR petit sirah mendocino county ca 2019	58
MORRA barbera d'alba italy 2020	74
CAMPO VIEJO GRAN RESERVA tempranillo spain 2014	66
ALEXANDER VALLEY cab franc sonoma ca 2020	72
OBSIDIAN RIDGE cabernet sauvignon napa ca 2019	76
BROWNE FAMILY cabernet columbia valley wa 2020	86
BUCKLIN otto's grenache sonoma valley ca 2018	84

SPARKLING, ROSÉ & OTHERS

DAY OWL rose central coast ca 2019	11/46
KRASNO "orange" slovenia 2021	12/52
SOTER sparkling rose willamette valley or 2022	14/56
LA MARCA prosecco italy	12/52
OLD TOWN CELLARS "TOWNIE" rose park city ut	50
GRUET sparkling rose new mexico	52
MOET & CHANDON imperial brut champagne fr	105
SCHRAMSBURG blanc de blanc brut napa ca 2018	92
VEUVE CLICQUOT brut champagne fr	115

*\$12 Corkage per 750ml bottle of wine

COFFEE & TEA

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

SEASONAL & CLASSIC COCKTAILS

T25 MARGARITA tequila, egg, our fresh sour, salt	12
TAYLORMADE salt flats bourbon, lemon, fresh berries, basil	13
PULP FICTION salt flats gin, basil, fresh lemonade	11
STOP & SMELL THE FLOWERS tequila, hibiscus, lime, coconut	13
SUMMER SANGRIA limoncello, melon, strawberry, white wine	12
OLD FASHIONED high west bourbon, bitters, orange peel	12
PRETTY IN PINK five wives vodka, plum, sage, mint, lemon	12
PATTIRINI GIMLET local gin, fresh lime	12

BEER

SALT FLATS "SAVE THE LAKE" PILSNER	5
UTOG OG JUICE IPA	9
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
TALISMAN CHOCOLATE MILK STOUT	6
RED ROCK ELEPHINO DIP	10
TALISMAN KREATION HEFEWEIZEN	5
TALISMAN BERRY SALTY RASPBERRY GOSE	6
PBR LAGER	3
O'DOUL'S NON-ALCOHOLIC	5

SODA, MOCKTAILS & JUICE

COKE / DIET COKE / COKE ZERO / SPRITE	3
DR PEPPER / DIET DR PEPPER	3
GINGER ALE	3
COCK 'N BULL GINGER BEER	5
WASATCH ROOT BEER	5
WASATCH CREAM SODA	5
FRESH GRAPEFRUIT / ORANGE / LEMONADE	5
FRESH STRAWBERRY LEMONADE	7
CRANBERRY JUICE	3
SAN PELLEGRINO	5
SHIRLEY TEMPLE house grenadine	4
ROY ROGERS house grenadine	4
SOBER SANGRIA melon, plum, strawberry, mint	7
PETAL PUSHER coconut cream, lemon, grapefruit	7
ALL THE BERRIES pomegranate, lemon, basil	7