

# TABLE TWENTY FIVE

AN AMERICAN EATERY

## SMALL PLATES

SOUP OF THE DAY 6

DAILY BREAD & BUTTER house made focaccia, ancho chile butter, pepitas 8

FRIED LOCAL MUSHROOMS honey miso glaze, wasabi aioli, furikake 18

COCTEL DE CAMARÓN citrus poached shrimp, tomato, cucumber, citrus, radish, avocado, tajin, crackers 18

FALL BRUSCHETTA butternut squash, zucchini, balsamic, goat cheese, crostinis 13

AHI TUNA POKE\* radish, cucumber, pickled shallot, avocado, wasabi aioli, jasmine rice 20

BRUSSELS SPROUTS spiced caramel glaze, furikake, lime 11

COCONUT CURRY SQUASH panko, pumpkin curry, acorn squash, walnut pesto 12

## SALADS

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

BURRATA arugula, pickled tomatoes, house focaccia, walnut pesto, apricot glaze & olive oil 16

CAESAR romaine, kale, pickled shallot, parmesan, croutons, house caesar dressing 10

MARKET romaine, chickpea, white cheddar, roasted carrot, egg, radish, avocado, parsley buttermilk 15

FALL FRUIT arugula, kale, dried figs & cranberries, panko fried goat cheese, walnuts, citrus, apricot vinaigrette 16

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

## SANDWICHES

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

FRIED CHICKEN jalapeno gastrique, house pickles, lettuce, chipotle aioli 16

REUBEN house corned beef, sauerkraut, swiss cheese, thousand island, marbled rye 17

FRENCH DIP caramelized onion, swiss cheese, horseradish peppercorn aioli, au jus 17

## HOMEMADE PASTA

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

RAVIOLI kale, gorgonzola, local mushrooms, cauliflower cream, herb oil 17

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

## ENTREES

IDAHO RAINBOW TROUT miso honey glaze, stir fried vegetables, wasabi, jasmine rice, furikake 25

WAGYU BAVETTE STEAK\* mashed yukons, roasted vegetables, bordelaise 46

NEW ORLEANS SHRIMP cajun ale reduction, pickled tomato, jasmine rice, house focaccia 24

PORK SHANK roasted root vegetables, mashed yukons, sweet onion au jus 36

FRIED CHICKEN mashed yukons, onion roasted carrots, herbed gravy, local micro greens 24

BLACKENED AHI TUNA\* roasted vegetables, cajun beurre blanc, tomato relish 28

VEGETABLE FRIED RICE spicy gochujang aioli, local mushrooms, cauliflower, cashews, 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 2022	8/36
JOEL GOTT pinot gris willamette valley or 2021	12/54
NOBILO sauvignon blanc new zealand 2022	10 /46
RODNEY STRONG chardonnay sonoma ca 2021	11 /48
DAVIDE albariño spain 2020	66
ALPHA ZETA soave italy 2021	38
MER SOLEIL chardonnay monterey ca 2021	62

## RED

HEAD HIGH pinot noir sonoma ca 2020	10/44
H3 merlot columbia valley wa 2019	11/49
ANTIGAL UNO malbec argentina 2018	11/49
SEAN MINOR cabernet sauvignon paso robles ca 2021	12/54
AUSTIN HOPE TROUBLEMAKER red blend central ca	12/54
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 2015	66
ALEXANDER VALLEY cab franc sonoma ca 2020	78
OBSIDIAN RIDGE cabernet sauvignon napa ca 2019	88
BROWNE FAMILY cabernet columbia valley wa 2020	92
BUCKLIN otto's grenache sonoma valley ca 2018	84

## SPARKLING, ROSÉ & OTHERS

DAY OWL rose central coast ca 2021	10/46
KRASNO "orange" slovenia 2021	12/54
SOTER sparkling rose willamette valley or 2022	14/58
LA MARCA prosecco italy	12/54
OLD TOWN CELLARS "TOWNIE" rose park city ut	52
GRUET sparkling rose new mexico	56
MOET & CHANDON imperial brut champagne fr	105
SCHRAMSBERG blanc de blanc brut napa ca 2018	92
VEUVE CLICQUOT brut champagne fr	115

\*\$12 Corkage per 750ml bottle of wine

## HOT BEVERAGES

DOUBLE ESPRESSO	3
CAPPUCCINO	4
LATTE	4
DAILY RISE DRIP COFFEE	4
DAILY RISE DECAF DRIP COFFEE	4
RISHI ORGANIC HOT TEA	4
HOT CHOCOLATE	5
AFFOGATO farrs vanilla ice cream	7

## SEASONAL & CLASSIC COCKTAILS

SPICY SEOUL tequila, gochujang, fresh sour, salt	12
PEACH OF MIND local bourbon, lemon, porter's fire, almond bitters	13
AUTUMN EQUINOX salt flats gin, grapefruit, cinnamon, egg	11
LIQUID LUCK mezcal, lemon, piparra pepper, salt	14
FALL SANGRIA porters fire, apples & pears, cinnamon, white wine	11
OLD FASHIONED high west bourbon, bitters, orange peel	12
PURPLE RAIN five wives vodka, blackberries, lime	12
RUMSPRINGA outlaw spiced rum, fresh lime, bitters, mint	13

## BEER

SALT FLATS "SAVE THE LAKE" PILSNER 5%	6
UTOG OG JUICE IPA 7.3%	9
ROOSTERS BEES KNEES HONEY WHEAT 5%	6
LEVEL CROSSING BAT COUNTRY BLONDE ALE 5%	8
LEVEL CROSSING AMBER ALE 5%	8
KIITOS AMERICAN LAGER 6%	8
EPIC LOS LOCOS MEXICAN STYLE LAGER 5%	5
TALISMAN CHOCOLATE MILK STOUT 5%	6
RED ROCK ELEPHINO DIPA 8%	10
TALISMAN KREATION HEFEWEIZEN 5%	6
TALISMAN BERRY SALTY RASPBERRY GOSE 5%	6
PBR LAGER 4.8%	4
MOUNTAIN WEST RUBY HARD CIDER 6.8%	12
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
SUNTEA KOMBUCHA	7
FRESH GRAPEFRUIT / ORANGE / LEMONADE	5
FRESH BLACKBERRY LEMONADE	7
CRANBERRY JUICE	3
SAN PELLEGRINO	6
SHIRLEY TEMPLE/ROY ROGERS house grenadine	4
ICED TEA	3
SOBER SANGRIA peach, cinnamon, tea, apples & pears	7
ORANGE JULIUS coconut milk, mint, lime, orange juice	7
JUSTIN THYME peach, thyme, grapefruit, lemon	7