

TABLE TWENTY FIVE

AN AMERICAN EATERY

SMALL PLATES

SOUP OF THE DAY 6

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

MANILA CLAMS ancho chile butter, garlic, white wine, parsley, house focaccia 20

BRUSSELS SPROUTS spiced caramel glaze, furikake, lime 11

FRIED LOCAL MUSHROOMS honey miso glaze, wasabi aioli, furikake 16

NEW ORLEANS SHRIMP cajun ale reduction, butter, house focaccia 18

WINTER BRUSCHETTA butternut squash, zucchini, balsamic tomato, goat cheese, crostinis 13

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

SALADS

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

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

KOREAN STEAK thin sliced waygu, arugula, cashews, pickled carrot, red onion, ginger honey vinaigrette 20

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

ROASTED VEGETABLE kale, arugula, seasonal vegetables, parmesan crisp, chickpea, buttermilk dressing 16

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

SANDWICHES

THE BURGER* fresh chuck, aged white cheddar, arugula, pickled onion, tomato relish, house bbq, garlic aioli 18

FRIED CHICKEN apricot gastrique, house pickles, arugula, jalapeno jam, chipotle aioli 16

PRIME RIB* white cheddar, caramelized onion, horseradish aioli, au jus 18

HOMEMADE PASTA

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

BOLOGNESE gnocchetti, local elk, pancetta, ricotta, parsley, herb oil 23

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

CACIO E PEPE spaghetti, parmesan, peppercorn blend, butter 15

ENTREES

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

WAGYU BAVETTE STEAK* frites, local mushrooms, horseradish, bordelaise 46

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

SEARED SCALLOPS* coconut green curry, jasmine rice, chili thread, lime 36

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

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
INDIGENOUS nebbiolo d'alba italy 2019	15/60
ANTIGAL UNO malbec argentina 2020	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 2022	62
TRINAFOUR petit sirah mendocino county ca 2019	58
MORRA barbera d'alba italy 2020	74
CAMPO VIEJO GRAN RESERVA tempranillo spain 2015	66
H3 merlot columbia valley wa 2019	49
ALEXANDER VALLEY cab franc sonoma ca 2020	78
OBSIDIAN RIDGE cabernet sauvignon napa ca 2021	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

PURPLE RAIN five wives vodka, blackberries, lime	12
ROSEMARY'S BABY bonneville bourbon, lemon, rosemary	12
WINTER NEGRONI salt flats gin, campari, ogden's own herbal liqueur	11
LIQUID LUCK mezcal, lemon, piparra pepper, salt	13
GIN & JUICE salt flats gin, fresh lime, pomegranate, ginger	12
OLD FASHIONED high west bourbon, bitters, orange peel	13
CLASSIC CADILLAC tequila, fresh sour, grand marnier, salt	13
SANGRIA fresh citrus, elderflower, cranberry, white wine	11

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%	6
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
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
SAN PELLEGRINO	6
SHIRLEY TEMPLE/ROY ROGERS house grenadine	4
ICED TEA	3
WINTER IN THE KEYS fresh lime, cream, graham cracker	8
SANTA'S LITTLE HELPER pomegranate, fresh orange	7
SOBER SANGRIA cranberry, fresh orange, lemon, ginger	7