

TABLE TWENTY FIVE

AN AMERICAN EATERY

SMALL PLATES

SOUP OF THE DAY 6

DAILY BREAD & BUTTER house made focaccia, herb honey butter 8

HUMMUS kalamata olives, asparagus, roasted pepper, crispy sesame oil, cucumber, crostini 13

SCALLOP CEVICHE* lime, jalapeno, cilantro, tomato, avocado aioli, tortilla chips 20

BRUSSELS SPROUTS spiced caramel glaze, furikake, lime 11

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

FRIED SHRIMP szechuan, pickled carrot, arugula, furikake 18

SALADS

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

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

STEAK thin sliced waygu, romaine, pickled onion, cilantro, avocado, cotija, ancho chile buttermilk dressing 20

WEDGE butter lettuce, pancetta, cherry tomato, gorgonzola, focaccia crouton 12

SPRING asparagus, peas, arugula, romaine, scallions, crispy parmesan, avocado vinaigrette 16

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

SANDWICHES

FRIED CHICKEN honey garlic glaze, house pickles, arugula, avocado aioli 16

BANH MI thin sliced waygu, pickled carrot, pickled onion, arugula, radish, sriracha, garlic aioli 18

MARKET house hummus, avocado, pickled carrot, cucumber, alfalfa sprouts, red wine vinaigrette 15

THE BURGER* fresh chuck, chimichurri, goat cheese, cucumber, pickled onion, dill aioli 18

HOMEMADE PASTA

STROGANOFF fettucine, braised beef, local mushrooms, crème fraiche 24

GNOCCHETTI ricotta, aged parmesan, asparagus, gorgonzola cream, local microgreens 20

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

CACIO E PEPE spaghetti, parmesan, peppercorn blend, butter 16

ENTREES

IDAHO RAINBOW TROUT carrots, peas, mint salsa verde, dill aioli, lemon 25

WAGYU BAVETTE STEAK* asparagus, fingerling potatoes, chimichurri, crème fraiche 46

FRIED CHICKEN mashed yukons, green beans, herbed gravy, local microgreens 24

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

BEEF SHORT RIB birria, polenta de maseca, pico de gallo, lime, local microgreens 30

AHI TUNA* sesame, green bean & avocado salad, carrot ginger puree, crispy garlic oil 28

VEGETABLE FRIED RICE spring vegetables, furikake, scallion, cashews 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.

TABLE TWENTY FIVE

AN AMERICAN EATERY

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 2017	56
PACIFIC REDWOOD organic merlot mendocino ca 2020	46
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

THE GATSBY salt flats gin, fresh lime, cucumber, rosemary	12
TAYLORED* bonnevillie bourbon, blueberry, mint, vanilla, lime	13
SPRING NEGRONI salt flats gin, lillet, waterpocket amaro	12
UP IN SMOKE mezcal, lime, grapefruit, rosemary, salt	13
LAVENDER LEMON DROP five wives vodka, lavender, lemon	12
OLD FASHIONED high west bourbon, bitters, orange peel	13
TAMARIND MARGARITA* tequila, fresh sour, salt	13
SANGRIA lillet, blueberry, orange, vanilla, mint, 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
ATHLETIC NON-ALCOHOLIC ipa/golden/cerveza	5

SODA, MOCKTAILS & JUICE

COKE / DIET COKE / COKE ZERO / SPRITE	3
DR PEPPER / DIET DR PEPPER	3
AGUA FRESCA fresh lemon, mint, pineapple, tamarind	7
MAIDEN MOJITO strawberry, rosemary, mint, fresh lime	7
SOBER SANGRIA vanilla, blueberry, fresh lime & orange	8
FRESH BLUEBERRY LAVENDER LEMONADE	7
COCK 'N BULL GINGER BEER	5
WASATCH ROOT BEER	5
WASATCH CREAM SODA	5
SUNTEA KOMBUCHA	7
FRESH GRAPEFRUIT / ORANGE / LEMONADE	5
SAN PELLEGRINO	6
SHIRLEY TEMPLE/ROY ROGERS house grenadine	4
ICED TEA	3