



# EMBERS Dinner

## Starting Out

|  |             |
|--|-------------|
| <b>SMOKY CASHEW &amp; WHITE BEAN DIP</b><br><i>roasted &amp; fresh veggies, pita bread</i>                                     | <b>\$16</b> |
| <b>GRAZE BOARD</b><br><i>prosciutto di parma, genoa salami, smoked salmon, assorted cheeses, olives, fruit, honey, almonds</i> | <b>\$22</b> |
| <b>ROASTED SEASONAL VEGGIES</b><br><i>lemon balsamic hummus, parsley, sunflower seeds</i>                                      | <b>\$15</b> |
| <b>HOUSE MADE SALSAS</b><br><i>red &amp; green served with fresh tortilla chips</i>  | <b>\$13</b> |
| <b>BISON CHILI</b><br><i>tomato, red pepper, onion, cornbread</i>  | <b>\$14</b> |
| <b>STEAK TACOS</b><br><i>jicama slaw, cotija, chimichurri, cilantro, lime</i>  | <b>\$18</b> |
| <b>CAULIFLOWER BITES</b><br><i>lime crema, greens, cilantro</i>  | <b>\$15</b> |
| <b>HONEY WHIPPED RICOTTA TOASTS</b><br><i>chipotle peach salsa, mint</i>   | <b>\$16</b> |

## Greens and Things

+chicken \$6 +smoked salmon \$7 +skirt steak \$11

|  |             |
|--|-------------|
| <b>ARUGULA SALAD</b><br><i>arugula, strawberries, pickled fennel, candied pecans, goat cheese, shallot vinaigrette</i> | <b>\$16</b> |
| <b>SUN DRIED TOMATO CAESAR</b><br><i>house made croutons, parmesan, lemon</i>  | <b>\$17</b> |
| <b>BEET SALAD</b><br><i>baby kale, spiced pepitas, crispy lentils, jicama, carrot ginger vinaigrette</i>               | <b>\$17</b> |
| <b>SIDE SALAD</b><br><i>mixed greens, tomato, cucumber, shallot vinaigrette</i>  | <b>\$7</b>  |

## The Main Course

|   |             |
|---|-------------|
| <b>UC SPICED TROUT</b><br><i>farro, braised greens, stewed peppers</i>  | <b>\$26</b> |
| <b>CANVAS BURGER</b><br><i>angus beef patty, bacon, cheddar, pickles, grilled red onion, arugula, spicy bbq, toasted bun, fries</i> | <b>\$19</b> |
| <b>RED WINE MISO MARINATED SKIRT STEAK</b><br><i>garlic potatoes, roasted carrots, mint chimichurri</i>                             | <b>\$28</b> |
| <b>SMOKED BEETS</b><br><i>melted leeks, coconut cream, jasmine rice, pickled shallot, chickpeas, avocado, spiced pepitas</i>        | <b>\$21</b> |
| <b>VEGAN PESTO LINGUINE</b><br><i>cashew pesto, roasted veggies, cherry tomato</i>  | <b>\$22</b> |
| <b>CHIPOTLE HONEY CHICKEN THIGH</b><br><i>jasmine rice, cowboy caviar, cilantro lime crema</i>                                      | <b>\$23</b> |

## Kids

|  |             |
|--|-------------|
| <b>TENDERS &amp; FRIES</b><br><i>chicken tenders, fries, ranch &amp; ketchup</i> | <b>\$13</b> |
| <b>LITTLE SNACKERS</b><br><i>carrots, celery, apple, hummus, crackers, ranch</i> | <b>\$9</b>  |
| <b>CHEESEBURGER &amp; FRIES</b><br><i>angus beef patty, cheddar, fries</i>       | <b>\$13</b> |
| <b>KIDDO CHICKEN PLATE</b><br><i>chicken breast, roasted carrots, potatoes</i>   | <b>\$14</b> |
| <b>WHAT'S THE DILLA</b><br><i>three cheese blend, flour tortilla, sour cream</i> | <b>\$11</b> |

## Dessert

|  |            |
|--|------------|
| <b>BROWNIE SUNDAY</b><br><i>warm brownie &amp; vanilla ice cream</i> | <b>\$9</b> |
| <b>TRES LECHES</b><br><i>strawberries, cinnamon, lemon zest</i>      | <b>\$9</b> |
| <b>ROTATING ICE CREAM FLAVORS</b>                                    | <b>\$7</b> |

Gluten-free options and plant-based egg substitute available. Please inquire with staff.

*Due to shared cooking surfaces our food may contain dairy, eggs, peanuts, tree nuts, shellfish, fish, soybeans, and wheat.*

**\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS**

# Beverages

|   |          |  |           |
|---|----------|--|-----------|
| <b>ICED TEA FROM SMITH TEA</b>          | <b>5</b> | <b>PHONY NEGRONI—</b> <i>like its boozy cousin without the spirits</i> | <b>10</b> |
| <b>LEMONADE</b>                         | <b>5</b> | <b>CUCUMBER MINT SODA</b>  | <b>7</b>  |
| <b>HOUSE MADE PRICKLY PEAR LEMONADE</b> | <b>6</b> | <b>PINEAPPLE BASIL SMASH</b>   | <b>7</b>  |
| <b>STRAWBERRY POMEGRANATE SODA</b>      | <b>7</b> | <b>FRESH JUICE -</b> <i>orange, apple, grapefruit</i>                  | <b>4</b>  |
| <b>BOYLANS</b>                          | <b>4</b> |  |           |

## Wines

|  |           |
|--|-----------|
| <b>Pinot Gris</b> <b>A to Z   Willamette Valley, OR</b>                            | <b>50</b> |
| <i>crisp acidity, meyer lemon, peach</i>   |           |
| <b>Sauvignon Blanc</b> <b>Line 39   Lake County, CA</b>                            | <b>40</b> |
| <i>grapefruit, lemon, herbs</i>  |           |
| <b>Chenin Blanc</b> <b>L'Ecole   Columbia Valley, WA</b>                           | <b>52</b> |
| <i>tropical fruits, lemon peel, floral finish</i>                                  |           |
| <b>Chardonnay</b> <b>Bonterra   Hopland, CA</b>                                    | <b>44</b> |
| <i>oaked spice, green apples, pears, and citrus</i>                                |           |
| <b>Chardonnay (1/2 bottle)</b> <b>Kendall Jackson   Santa Rosa, CA</b>             | <b>28</b> |
| <i>tart apple, vanilla, nutmeg</i>   |           |
| <b>Prosecco</b> <b>La Marca   Treviso, Italy</b>                                   | <b>39</b> |
| <i>citrus, honey, green apple</i>  |           |
| <b>Rosé</b> <b>Meiomi   Monterey, CA</b>   | <b>50</b> |
| <i>strawberry, watermelon, grapefruit</i>  |           |
| <b>Rosé</b> <b>Yalumba   Columbia Valley, WA</b>                                   | <b>45</b> |
| <i>light and bright with ripe strawberries and pomegranate</i>                     |           |
| <b>Sparkling Rose</b> <b>Domaine Michelle Sparkling Brut   Columbia Valley, WA</b> | <b>45</b> |
| <i>subtle spice, ripe berries, crisp citrus finish</i>                             |           |
| <b>Pinot Noir</b> <b>Angeline   Mendocino, CA</b>                                  | <b>50</b> |
| <i>cranberries, raspberries, light oak, toasted almonds</i>                        |           |
| <b>Pinot Noir (1/2 bottle)</b> <b>Meiomi   Central Coast, CA</b>                   | <b>29</b> |
| <i>boysenberry, strawberry, mocha, toasty oak</i>                                  |           |
| <b>Gamay</b> <b>Louis Jadot   Beaujolais, France</b>                               | <b>48</b> |
| <i>strawberry, currant, black cherry, pepper</i>                                   |           |
| <b>Chianti</b> <b>Da Vinci   Tuscany, Italy</b>                                    | <b>45</b> |
| <i>ripe red fruits, plum, baking spices</i>  |           |
| <b>Syrah, Mourvedre, Grenache</b> <b>Vidal Fleury   Côtes du Rhône, France</b>     | <b>52</b> |
| <i>plum, blackberry, earth, oak</i>  |           |
| <b>Malbec</b> <b>Colores del Sol   Mendoza, Argentina</b>                          | <b>40</b> |
| <i>blackberry, stewed cherry, rose petal, tobacco</i>                              |           |
| <b>Cabernet Sauvignon</b> <b>Predator   Lodi, CA</b>                               | <b>48</b> |
| <i>ripe berries, oak, spice</i>  |           |

## Brews

|  |          |   |          |
|--|----------|---|----------|
| <b>Lager</b> Epic Los Locos - UT                                   | <b>8</b> | <b>IPA</b> Unita Clear Daze - UT          | <b>8</b> |
| <b>Pale Ale</b> Epic Rhino - UT                                    | <b>8</b> | <b>IPA</b> Roha Shambo Juicy - UT         | <b>8</b> |
| <b>Golden Ale</b> Squatters Hell's Keep - UT                       | <b>8</b> | <b>Porter</b> Wasatch Polygamy Nitro - UT | <b>8</b> |
| <b>Cream Ale</b> Roosters Brewing Co Blackberry - UT               | <b>8</b> | <b>Cider</b> Incline Marionberry - WA     | <b>8</b> |
| <b>Blonde Ale</b> Saltfire Brewing Charlotte Sometimes - UT (16oz) | <b>9</b> | <b>Cider</b> Woodchuck Pearsecco - VT     | <b>8</b> |

Enjoy a **20% discount** on all Hydroflask drinkware with the purchase of house made beverage!