



## FIRST THINGS FIRST

### Housemade Chips | 12

fire roasted salsa & guacamole

### Apple-Fennel Salad | 16

endive, arugula, candied walnuts, honey-wine vinaigrette

### Sweet Potato Bites | 15

avocado, corn, queso fresco, cilantro

### Watermelon Poké Salad | 16

cucumber, avocado, macadamia, pickled ginger, fresno chile, furikake

### Chicken Inasal Lettuce Wrap | 17

marinated chicken thighs, pickled papaya slaw, sticky sauce

### Heirloom Tomatoes | 18

herb ricotta, cucumber, basil, grilled baguette, lemon, black lava salt

## SANDWICHES + SPECIALTIES

Sandwiches are served with house cut fries, baby greens with tomatoes, cucumber & lemon poppy seed vinaigrette or quinoa salad with cranberries and arugula pumpkin seed pesto

### Black Cod Banh Mi Sandwich\* | 26

pickled vegetables, herbs  
cucumber, spicy mayo  
served on a torpedo roll

### Stein's Burger\* | 28

8-ounce angus beef, aged white cheddar  
crispy fried onions  
served on a shepherd roll

### Gochujang Fried Chicken Sandwich | 25

marinated chicken thigh  
shari-zu cucumber, coleslaw  
served on a hawaiian bun

### Caesar Salad | 18

asiago crouton, puttanesca  
grilled chicken | 28  
grilled shrimp | 30  
ora king salmon | 34

### Stein's Bacon Grilled Cheese | 26

whole wheat bread, jalapeno jam  
served with tomato soup

### Ahi Tuna Summer Cobb Salad\* | 36

bib lettuce, grilled corn, pickled red onion  
bacon, smoked blue cheese  
avocado, baby tomato, egg  
green goddess dressing

### SER Buddha Bowl | 25

edamame, cauliflower tabouleh  
radish, pepitas, carrots, avocado hummus  
turmeric-cilantro vinaigrette

### Smoked Trout Toast | 24

house smoked utah trout, salmon roe  
dill crème fraiche, celery, red onion  
radish, lemon  
served on baguette

### Grilled Shrimp Quesadilla | 24

sriracha gouda, sour cream, guacamole

Requests for split plates will incur a \$5.00 charge

*\*The state of Utah would like you to know that eating raw or partially cooked food can increase the risk of getting a food-borne illness*