

Hearth on 25th

195 25th St Ste 6 84401-1306 · +18013990088 · Updated: Jan 14, 2026

[View online menu](#)



WINTER MENU 2023 ¹

WINTER Chef's Tasting

\$60.00

This dining experience is highly recommended, and is the best way to enjoy what we have to offer this season. Choose an item from the large plate section and one from the sweet section. We will bring out chef selections from the rest of the menu, as well as a few additional surprises along the way. Five course tasting \$60 per person.

FROM THE PANTRY ⁵

CHARCUTERIE

AVAILABLE OPTIONS

local meats*, local cheeses*, pickles & preserves, fruits, nuts, crostini and crackers

4 Piece for: \$21.00

6 Piece for: \$28.00

TRUFFLE FRIES

\$14.00

fried in 100% pork lard, black truffle sea salt, pecorino cheese, garlic aioli

OCTOPUS

\$18.00

3 oz. roasted tentacles*, cavatelli, pesto, red pepper, aged cheese

SHARK

\$19.00

3 oz. roasted fillet*, guajillo emulsion, salsa verde, lentil puree

OYSTERS

AVAILABLE OPTIONS

Arrive weekly from Hama Hama upper Hood Canal Washington. When we run out, we are out. 3.50 per each, 19 per six, 32 per dozen

Each: \$3.50

Half Dozen: \$19.00

Full Dozen: \$32.00

GARDEN ⁴

SQUASH

\$9.00

ribboned, pomegranate, dukkah nut seed, yogurt, herb vinaigrette

ORANGE

\$9.00

leafy greens, goat cheese, roasted nuts, red onion, creamy honey lime vinaigrette

GREEN GODDESS

\$9.00

mixed greens, buckwheat, pecorino, pistachio

VEGETABLE TARTARE

\$16.00

oven roasted kohlrabi, roasted watermelon radish, herb oil, hummus, crackers

LARGE PLATES ⁴

DUCK	\$29.00
sun dried tomato risotto, mushrooms, hazelnuts, chocolate balsamic	
MUSHROOMS AND FENNEL	\$22.00
daikon, pine shoot emulsion, barley, vegetable demi, lion's mane	
SALMON	\$32.00
pan seared king salmon*, green apple gremolata, bulgar, smoked carrot puree, brussels sprouts	
BEEF	\$42.00
cast iron seared steak*, bordelaise, colcannon, mushrooms, parsnips, cured egg yolk	

SWEET 2

CREAM PUFF	\$9.00
passion fruit curd, matcha pastry cream, saffron tuiles	
CHOCOLATE	\$9.00
fudge, cake, ala mode	

WINE ON TAP & BY THE GLASS 6

Chenin / Viognier, Pine Ridge, CA	AVAILABLE OPTIONS
	150ml: \$9.00
	250ml: \$13.00
	750ml: \$39.00
Chardonnay, William Hill, CA	AVAILABLE OPTIONS
	150ml: \$9.00
	250ml: \$13.00
	750ml: \$39.00
Moscato, Bulletin Place, Australia	AVAILABLE OPTIONS
	150ml: \$9.00
	250ml: \$13.00
	750ml: \$39.00
Malbec, Padrillos, Argentina	AVAILABLE OPTIONS
	150ml: \$10.00
	250ml: \$14.00
	750ml: \$43.00
Pinot Noir, MacMurray, CA	AVAILABLE OPTIONS
	150ml: \$10.00
	250ml: \$14.00
	750ml: \$43.00
Cabernet Sauvignon, Daou, CA	AVAILABLE OPTIONS
	150ml: \$12.00
	250ml: \$17.00
	750ml: \$50.00

SPARKLING 5

Freixenet Negro, Cava Brut, Spain	\$40.00
Chandon Blanc de Noir, France	\$50.00
Bisol Jeio, Prosecco Brut, Italy	\$50.00
Roederer Estate, Brut, CA	\$65.00
Veuve Clicquot, Champagne-Brut, France	\$120.00

FORTIFIED 6

Fonseca Bin 27 Port	\$4.00
Dow's LBV Port	\$5.00
Graham 10yr, Tawny Port	\$5.00
Harvey's Bristol, Cream Sherry	\$3.00
Lustau Dry, Amontillado Sherry	\$3.00
Sandeman, Fino Sherry	\$3.00

CHARDONNAY 3

The Calling, CA	\$72.00
William Hill, CA	\$39.00
Cakebread, CA	\$93.00

SAUVIGNON BLANC 2

Oyster Bay, New Zealand	\$39.00
Ferrari Carano, Fume Blanc, CA	\$49.00

MORE WHITES 4

Pine Ridge, Chenin Viognier, CA	\$39.00
Acrobat, Pinot Gris, Italy	\$49.00
Willamette Valley, Riesling, OR	\$47.00
Bulletin Place, Moscato, Australia	\$39.00

THE PRISONER 1

Zinfandel, Cabernet Sauvignon, Petite Sirah, Syrah, Charbono	\$118.00
---	-----------------

PALERMO ¹

Cabernet Sauvignon	\$114.00
--------------------	----------

PAPILLON ¹

Cabernet Sauvignon, Cabernet Franc, Malbec, Petit Verdot, Merlot	\$160.00
--	----------

CABERNET SAUVIGNON ³

Daou, CA	\$50.00
----------	---------

Quilt	\$95.00
-------	---------

Château Greysac, Bordeaux, FR	\$70.00
-------------------------------	---------

PINOT NOIR ³

Erath, OR	\$46.00
-----------	---------

Macmurray, CA	\$43.00
---------------	---------

Cedar+Salmon, OR	\$63.00
------------------	---------

MORE REDS ¹⁰

Padrillos, Malbec, Argentina	\$43.00
------------------------------	---------

Larchago, Tempranillo	\$40.00
-----------------------	---------

Larchago Reserva, Tempranillo	\$52.00
-------------------------------	---------

Vidal Fleury, Cote du Rhone, FR	\$40.00
---------------------------------	---------

Saint Cosme, Cote du Rhone, FR	\$45.00
--------------------------------	---------

Bucklin Bambino, Zinfandel	\$49.00
----------------------------	---------

Varvaglione, Negroamaro	\$40.00
-------------------------	---------

Gabbiano, Chianti	\$35.00
-------------------	---------

Colosi, Nero d'Avola	\$43.00
----------------------	---------

Domaine du Pegau CDP '13, FR	\$50.00
------------------------------	---------

SALTFIRE, SLC ³

Fury, Kolsch	\$7.00
--------------	--------

Fate Bell Gose	\$16.00
----------------	---------

Barrel Aged Imperial Chai, Stout	\$20.00
----------------------------------	---------

TALISMAN, OGDEN ¹

Anniversary Pinot Barrel, Saison \$23.00

KIITOS, SLC ²

American, Lager \$7.00

Chilled IPA \$6.00

2 ROW, MIDVALE ¹

Dark Alley B.A., Imperial Stout \$10.00

TEMPLIN FAMILY, SLC ⁹

Chamomile, Wit Bier \$12.00

Mango Imperial, Gose \$14.00

Wicked Sea Party, Hazy IPA \$8.00

Roadhouse Kush IPA \$14.00

Northern, Red Pale \$8.00

Albion, Trippel Belgian \$7.00

Blueberry Imperial, Pastry Stout \$28.00

Cherry Dark Lager, Schwarzbier \$15.00

Delmar Imperial, Stout \$12.00

WASATCH & SQUATTERS, SLC ¹

Hop Rising Tropical, Double IPA \$6.00

RED ROCK, SLC ¹

Elephino, Double IPA \$10.00

STEM, COLORADO ²

Chile Guava, Spicy Cider \$6.00

Pineapple, Cider \$6.00

BOHEMIAN, MIDVALE ¹

Dortmunder Export, Lager \$5.00

LEVEL CROSSING, SLC 2

Dallas Alice, Belgian Blond \$7.00

Soul Rex, Double IPA \$7.00

EPIC, SLC 6

RiNo APA \$6.00

Tart and Juicy Sour IPA \$7.00

S.O.B Coffee Stout \$8.00

Big Bad Baptist, Pecan Stout \$25.00

Barley Wine \$21.00

Smoked & Oaked, Belgian \$28.00

COCKTAIL LIST 8

Title 32B Cocktail \$13.00

Sugar House rye, Carpano Antica vermouth, Heering cherry liqueur, Underground herbal, maple shrub

Lavender Sparkle \$13.00

Henkell Trocken sparkling wine, Byrrh quinquina, Bulletin Place moscato, lavender tincture, rock sugar

Pom Mojito \$13.00

Dented Brick rum, Pom liqueur, mint, lime

BBG \$13.00

Oomaw gin, blueberry shrub, lemon sherbet, Banshee rose, Genepy liqueur

Hearth Mule \$13.00

Dented Brick vodka, ginger beer, seasonal shrub, lime juice

Rabbit Tail \$13.00

New World Reposado, Cochi vermouth, Cappelletti amaro

Bear Trap \$13.00

Wahaka mezcal, Jim Beam rye, chocolate bitters, Salt City espresso, Genepy liqueur

Smoked Whiskey \$13.00

house made cherry wood blend, bitters, maple, anise, clove, cinnamon, Smoke any spirit for \$2

VODKA 5

Dented Brick, SLC

Salt City, SLC

Sugar House, SLC

Five Wives Premium, Ogden

New World Agave Vodka, Eden

DOMESTIC GIN 3

Dented Brick, SLC

New World Oomaw, Eden

Holystone Bosun's, SLC

IMPORTED GIN 4

Suntory Roku, Japan

Drumshanbo Gunpowder, Ireland

The Botanist Islay, Scotland

Monkey 47, Germany

WOOD & SPICE 4

Big Gin, Bourbon Barrel, WA

Beehive, French Oak Barrel, UT

New World, Vya Vermouth Barrel, UT

Ransom, Old Tom, OR

GENEVER 2

Anchor Distilling Genevieve, CA

Bols Genever, Netherlands

ABSINTHE & UNIQUE BOTANICALS 6

Holystone, UT

St George, CA

Absente, France

Granier Mon Pastis, France

Anchor Distilling Hophead, Hops, CA

Brennivin Aquavit, Caraway, Iceland

RUM & CACHACA 7

Dented Brick, White, SLC

Rumhaven, Coconut, CA

Appleton Estate, Spiced, Jamaica

Zaya, Spiced, Caribbean

Smith & Cross, Spiced, Jamaica

Diplomatico, Aged, Venezuela

Leblon, Cachaca, Brazil

TEQUILA & MEZCAL ⁵

Familia Camarena, Silver, Mexico

NW Rabbit & Grass, Blanco, UT

NW Rabbit & Grass, Reposado, UT

NW Rabbit & Grass, Anejo, UT

Wahaka, Mezcal, Mexico

BOURBON ⁴

Jim Beam, KY

Woodford Reserve, KY

High West American Prairie, UT

Sugar House, UT

RYE ⁵

Jim Beam, KY

High West Double Rye, UT

Sugar House, UT

Pikesville, MD

Michter's, KY

SCOTCH ⁷

Glenmorangie Nectar d'Or, Highland

JW Black, Blended, Highland

Macallan Double Cask 12yr, Highland

Mcclelland, Blended, Islay

Lagavulin 11yr, Guinness Cask, Islay

Laphroaig 10yr, Islay

Talisker 10yr, Islands

MORE WHISKEY 8

Holystone, Shochu, UT

Kakushigura, Shochu, Japan

Stranahan's, Barley, CO

Sugar House, Malt, UT

Jack Daniels, TN

Legacy, Canada

Suntory Toki, Blended, Japan

Jameson, Irish, Ireland

BRANDY & CALVADOS 4

E&J, VSOP, CA

Hennessy, Black Cognac, FR

Hennessy, VSOP Cognac, FR

Larressingle VSOP Armagnac, FR

GRAPPA & PISCO 3

Ransom Gewurztraminer, Grappa, OR

Clear Creek Pinot Noir, Grappa, OR

Capel, Pisco, Chile
