



8.17.2024

# ANTHERA

regional new american cuisine | social plates dining

anthera.co

## dinner

sun-sat: 6pm-10pm


Parties of 7 or more will have 20% gratuity added to the total bill.

### Garden Fare

A 22% gratuity will be applied to all room-service orders

gf	<b>charred pork &amp; noodle salad</b> rice noodles, nuoc cham, carrot, cucumber, mint, basil, cilantro, peanut, bean sprout, greens, spring roll, pumpkin seed	26	gf vg s	<b>shishito peppers</b> chili crunch, nutritional yeast, 30 sec. sexy sauce, crispy shallots, pepitas, maitake mushroom, c.s.p. seasoning	15
gf	<b>beet</b> golden beets, bulls blood beets, smoked herb goat cheese, arugula, black pepper oil, pistachios	16	vg	<b>local salad</b> mixed greens, tomato, carrot, bacon, utah white cheddar, b.b. croutons, scratch ranch	15
gf	<b>berry   berry</b> berries, romaine, smoked feta, pepitas, cacao nibs, ancho-balsamic vinaigrette	16	gf	<b>charcuterie</b> chef's choice of meat, cheese, accompaniments	32
			gf	<b>lox &amp; roast avocado salad</b> house cured salmon, mixed greens, fried capers, cilantro ranch, charred avocado, tomato, supreme blood orange, pepitas	20

### Land & Sea

gf s	<b>ranchero tostada</b> eggs, chili oil, fire roasted tomato, onion, chipotle, cotija, black bean puree, chili aioli, tostada, roasted chicken	21	gf	<b>prime rib</b> crying tiger marinade, toasted rice, dipping sauce, charred green onion, sticky rice, crispy shallots, salsa seca	mlp
gf	<b>a.z. beef tenderloin</b> loco rub, ancho steak sauce, horseradish crema, roast potatoes, chili verde aioli	39		<b>scallop &amp; risotto</b> u-12 diver scallops, chili verde risotto, wild grains, pecorino, foraged mushroom, herbs	34
gf	<b>caramel shrimp</b> white shrimp, csp seasoning, vietnamese caramel, sticky rice, green onion	26		<b>fish of the day</b> ask your server for the fresh fish of the day	mlp
gf va	<b>sego noodles</b> lump crab, rice noodle, house curry, oil, wok veggies, hen egg, crispy shallots	32		<b>"hoppin juan" fried rice</b> calrose rice, fire roasted corn, bell peppers, black beans, egg, chorizo, aromatics, salsa seca	21

### Other

gf s	<b>bang bang bird</b> Roast & chilled chicken, wild grains, cucumber, carrot, chili crunch, green bean, crispy shallot, pepitas, sesame seed	22	vg gf	<b>potatoes</b> russet wedge, pork lardons, charred green onion, crema, cotija, utah white cheddar, salsa seca	15
gf	<b>beef picanha</b> roasted & chilled beef, scratch hummus, arugula, caper berries, black pepper oil, pickled veggies	25	gf	<b>hamachi crudo</b> yellow fin tuna, screamin 'o, chili aioli, serrano, sriracha, micro salad	16
	<b>crab rangoon</b> lump crab, green onion, house curry powder, cream cheese, sweet n sour	15	vg	<b>corn fritters</b> fire roast corn, cotija, chorizo oil, crispy shallots, lime wedge, chili aioli	14

Anthera was created to encourage conversation and provide the opportunity to "share" great food with friends and family. This social style menu is intended to be an experience of flavor.

vg-vegetarian, va-vegan alternative,  
gf-gluten free, s-spicy

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."



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anthera.com

~LIQUID OFFERINGS~  
celebrate ~ make memories

5pm-9pm

~SIGNATURE COCKTAILS~

Salvia mojito silver rum, lemon grass basil syrup, lime, sage	12
Ancho old fashion bourbon whiskey, spiced ancho syrup, peychauds bitters	14
The Cliffrose vodka, lime juice, spiced hibiscus, mint	14
A-muse gin, lillet, lemon grass basil syrup, lemon juice	11
Traveler's margarita reposado tequila, alpine liqueur, lime juice, jalapeno	15

~RED WINE~

	region	glass	bottle
Kings ridge pinot noir	or	14	70
Brea cabernet sauvignon	ca	16	75
Don Miguel Gascon malbec	ag	13	60
Bogle petit sirah	ca	12	55
Woodbridge merlot	ca	11	50

~WHITE/ROSE WINE~

Battle creek chardonnay	or	12	55
Zenato pinot grigio	it	14	65
Justin sauvignon blanc	ca	17	80
I/G riesling	ut	15	60
Figuiere rose	fr	14	65

~SPARKLING WINE~

La marca prosecco	it	14	65
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~LOCAL BEER SELECTIONS~

CANS ~BOTTLES

Los Locos mexican lager	6
Moab imperial pilsner	6
Shades brewing peach cobbler sour	6
Pranqster golden ale	6
Uintah nosh IPA	6
Salt flats chocolate milk stout	6
Utah seasonal beer- inquire with server for details	6

~ALL AGES~

HOUSE ~

lemonade- check with server for seasonal flavors	5
Italian soda- check with server for seasonal flavors	6
TEA- check with server for selections	4
CAFÉ	
americano ~ espresso single	4
latte ~ cappuccino	6
espresso	5
JUICE orange, apple, cranberry, grapefruit	5
SODA coke, diet coke, sprite, dr. pepper	4

Stewardship- an ethic that embodies the responsible planning and management of resources.. It is our promise to source the best possible ingredients from within the walls of our state. When we source from the outside we know our producers by name and what they stand for. The West Coast is our source for fish & sea-



6.13.2024

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## brunchy


7am-2pm

### Early Riser

gf vg	<b>zion sunrise</b> eggs your way, fried potatoes, house bread, butter & jam choice of protein: bacon, sausage link	18	on the side bacon 7 sausage 6 biscuit 5 potatoes 6 2 eggs 7 Yogurt & granola 9 Berry Bowl 14	vg	<b>biscuits &amp; gravy</b> scratch laminated biscuits, warm butter, seasonal jam, country gravy	14
gf vg	<b>b.y.o. omelet</b> select 5: onion, bell pepper, carrot, asparagus, mushroom, arugula, green bean, gruyere, cheddar, bacon, sausage -Additional +1.50- avocado, soy chorizo, shrimp, extra bacon, extra sausage	18		gf va	<b>garden hash</b> potatoes, bell peppers, onion, brussels sprouts, carrot, 2 eggs, soy chorizo, asparagus, cotija, chili aioli	18
vg	<b>crepe</b> strawberries, bananas, hazelnut, whipped cream, scratch berry syrup	16				

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### In-Between

gf	<b>steak &amp; eggs</b> tenderloin, loco rub, eggs, crispy potatoes, house steak sauce, horseradish crema	40		vg	<b>croque madame</b> scratch french loaf, bacon, gruyere, white wine bechamel, sunny side egg, herbs	16
	<b>eggs &amp; crab benedict</b> poached eggs, blue lump crab, tomato, bacon, hollandaise, sourdough scratch muffin	24		vg	<b>breakfast bahn mi</b> bolillo roll, pork, fried egg, csp pickled veggies, cucumber, charred scallion jalapeno, basil, cilantro	18
gf	<b>open face burger</b> house burger blend, pickle, dijonaise, foraged mushrooms, bread cheese, fried egg, fries, house ketchup	19		gf, s	<b>ranchero tostada</b> eggs, fire roasted tomato, onion, chipotle, cotija, black bean puree, chili aioli, tostada, chicken, pepitas	21
gf vg	<b>“hoppin juan” fried rice</b> calrose rice, fire roasted corn, bell peppers, black beans, egg, chorizo, aromatics, salsa seca	21		gf	<b>beet</b> golden beets, bulls blood beets, smoked herb goat cheese, arugula, black pepper oil, pistachios	16

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**ADULT BEVERAGES**  
**-AVAILABLE AFTER 11 AM-**

**~SIGNATURE COCKTAILS~**

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<b>Ancho old fashion</b> bourbon whiskey,	14
<b>The Cliffrose</b> vodka, lime juice, spiced hibiscus, mint	14
<b>A-muse</b> gin, lillet,	11
<b>Traveler's margarita</b> reposado tequila, alpine liqueur, lime juice, jalapeno	15



**~RED WINE~**

	region	glass	bottle
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<b>Brea</b> cabernet sauvignon	<i>ca</i>	16	75
<b>Don Miguel Gascon</b> malbec	<i>ag</i>	13	60
<b>Bogle</b> petit sirah	<i>ca</i>	12	55
<b>Woodbridge</b> merlot	<i>ca</i>	11	50

**~WHITE/ROSE WINE~**

<b>Battle creek</b> chardonnay	<i>or</i>	12	55
<b>Zenato</b> pinot grigio	<i>it</i>	14	65
<b>Justin</b> sauvignon blanc	<i>ca</i>	17	80
<b>Eroica</b> riesling	<i>wa</i>	15	60
<b>Figuere</b> rose	<i>fr</i>	14	65

**~SPARKLING WINE~**

<b>La marca</b> prosecco	<i>it</i>	14	65
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**~LOCAL BEER SELECTIONS~**

**CANS ~BOTTLES**

<b>Los Locos</b> mexican lager	6
<b>Shades brewing</b> imperial lager	6
<b>Moab</b> imperial pilsner	6
<b>Shades brewing</b> peach cobbler sour	6
<b>Pranqster</b> golden ale	6
<b>Uintah Hazy</b> nosh IPA	6
<b>Salt flats</b> chocolate milk stout	6

**~ALL AGES~**

**HOUSE ~**

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espresso	5
<b>JUICE</b>	5
orange, apple, cranberry, grapefruit	
<b>SODA</b>	4
coke, diet coke, sprite, dr. pepper	