

Gastronomic Salt Lake City

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Downtown SLC bar offering game day specials menu

by [Stuart Melling](#) / October 23, 2024 / [Menu watch](#), [News](#) / [post may contain sponsor info](#)



[Flanker Kitchen & Sporting Club](#)

With football season in full flow, Flanker (The Gateway – 6 N Rio Grande St) are offering the following special Tailgate Menu affording fans a variety of game-worthy snacks – all at special pricing. Available Monday and Thursday, 5.00 p.m. – 8.00 p.m. the following items are all priced nine dollars:

- Truffle fries, shoestring Fries, comeback sauce
- Chips & salsa, housemade with roasted red tomato salsa
- Fried pickles, spicy ranch dip
- Sea salt pretzel bites, beer cheese, Dijon mustard
- Half order chicken wings, apple wood smoked, choice of maple buffalo, BBQ, teriyaki or sweet chile garlic sauce
- Caesar salad, chopped romaine, parmesan, garlic croutons, Caesar dressing
- add chicken, steak or shrimp, add \$9
- Hot chicken sliders (2 piece), crispy fried breast, Frank's hot sauce, lettuce, pickles, Hawaiian roll



[BTG Wine Bar](#)

With the changing of seasons, the city's best wine bar is changing things up. Sommelier Louis Koppel wrote to tell me about the following Fall refreshes:

"So far, we regretfully replaced the Moulin de Tricot 2019, Medoc Bordeaux with the 2014 Chateau Peyre, Saint-Estephe Bordeaux. Priced at \$16 a glass, it's almost equal parts Cabernet Sauvignon and Merlot with a touch of Cabernet Franc and Petit Verdot. A traditional style with that distinctive cassis, gravel, graphite, and herbal notes that rustic mature Bordeaux delivers.

We are also adding to our bubbles list with a new pour from Spain. The Raventos Blanc de Nit (\$14 a glass) from four estate vineyards – a producer in the game since 1497. This crisp pink bubble got our attention because of its elegance and purity.

Finally, we will also shortly be offering a Wine Wednesday special where guests can enjoy a hand-selected flight with tasting notes. The flights will also be served up by myself, should guests wish to discuss and learn more."



St. Regis

Another SLC classic, and one set to mark a momentous moment. The St. Regis Deer Valley will shortly serve their 300,000th signature Bloody Mary – their most popular cocktail. The resort expects the event to occur on or about November 1st – which also happens to neatly coincide with the 15th anniversary of the resort.

Rob Dixon, mixologist at The St. Regis Deer Valley writes, “The 7452 Bloody Mary is a standout and a favorite among hotel guests and visitors, always a year-round crowd-pleaser. The black Hawaiian sea salt adds a smoky and pleasing punch to an excellent drink.” Dixon also provided the following recipe so you can celebrate the two moments from the comfort of home. Personal note, I’ve not tasted a better one in the state.

To start, combine:

- 1.5 oz vodka (St. Regis uses local distiller Alpine)
- 16 oz can tomato juice
- 1/4 cup lemon juice
- 1/4 cup Worcestershire sauce
- 1/4 cup cornichon juice
- 2 tsp horseradish
- 1 tsp Sriracha
- 1/2 tsp finely ground black pepper
- 1 tsp celery salt
- Pinch of cayenne pepper
- For the wasabi celery espuma:
 - 60g celery juice
 - a few parsley leaves
 - 2g wasabi powder
 - 30g green apple juice

Rub lime on rim of glass and dip in black Hawaiian salt. Fill glass 3/4. Then the Wasabi Celery Espuma: combine celery juice, parsley, wasabi powder, and green apple juice; blend and strain, and add as foam on top.

Small bites

[Bambara](#) – This downtown chef-driven spot recently welcomed new executive chef JV Hernandez, as well as food and bev director Josh Bolden. Both have over 15 years of industry experience, with the press team telling me, "Chef JV in particular brings a diverse background rooted in American cuisine with European and Japanese influences as well as personal touches inspired by his childhood with a fine dining twist. Josh has earned a WSET's Level 2 Award in Wines and Level 2 CMS Sommelier certification, he is excited to apply his hands-on, guest-first approach to grow the hotel's F&B program."

Dine O Round PC – There's still a few days left to the month to enjoy Park City's dine o round series. Participating restaurants will offer 2-course lunches for \$15, \$25 or \$30 per person, 3-course dinners for \$30, \$45 or \$60 per person, and a new après category featuring \$20 cocktails and bites. Visit [PCARA's site](#) for details about the available deals.

[Hearth & Hill](#) – Daily three-course lunch special priced at \$20. Includes starter, dessert and several changing main course options. Monday – H and H burger, Tuesday – tacos, Wednesday – hot chicken sandwich, Thursday – roasted chicken sandwich.

[Mandarin](#) – Woktoberfest is back on the menu at this Bountiful Chinese restaurant. Over 16 menu items will be featured as small plate portions along with craft beer on tap. Prices for Woktoberfest dishes range from \$1.50 to \$9.00.

[Top Of Main Brewpub](#) – The Park City brewer is offering a happy hour pizza special for just \$9, Monday – Friday, 11.30 a.m. through 4.30 p.m.