# Rouser

## PRIVATE DINING

Rouser has reinvigorated one of Salt Lake City's most iconic landmarks with its Josper charcoal ovens and live-fire techniques, crafting dishes that give a nod to the time of the coal-fueled engines that once connected people and places across the country.

We invite you to slow down and savor each moment with flavors you'll remember long after the embers have faded. Be it breakfast or dinner, we promise an experience of bold and comforting cuisine, warm service and an attentive environment.

Just as in the days of the bustling train station, where voyages began and connections were made, here you'll reunite with friends, forge new business relationships, and make new family memories.

**Jorge Brios, General Manager**
**Mauricio Lopez, Executive Chef**
**Leon Gutierrez, Chef de Cuisine**
**April Courtright, Private Dining Coordinator**

# Rouser

## ROUSER MAIN RESTAURANT

Contact for buyout information

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## SEMI-PRIVATE DINING ROOM

Food & Beverage Minimum:
Starting at $2,500

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## PRIVATE DINING ROOM

Food & Beverage Minimum:
Starting at $1,500

# Rouser

## MAIN RESTAURANT

Existing Seating: 92
Recommended maximum with existing furniture: 110
Maximum with furniture rentals: 200

# Rouser

## SEMI-PRIVATE DINING ROOM

Existing seating: 40
Recommended maximum with existing furniture: 50
Maximum with furniture rentals: 60

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## PRIVATE DINING ROOM

Existing seating: 12
Recommended maximum with existing furniture: 16
Maximum with furniture rentals: 30

# BREAKFAST

Rouser private dining spaces are available for breakfast and brunch service.

# Rouser

## BREAKFAST

Rouser can accommodate small groups for a la carte breakfast with a full breakfast menu, and larger groups with a reduced portion of the menu like the highlighted example at a per person rate. Private dining rooms can also be booked for breakfast hours. Reach out to customize your experience.

### BREAKFAST RENTAL RATES

Private Dining Room $300  Semi-Private Dining Room $500

## MENU

**BREAKFAST SANDWICH***
House-Made English Muffin || Fried Egg Ham
Gruyère Arugula || Fry Sauce Crispy Spuds

**WESTERN OMELET***
Ham || Charred Pepper
Cheddar Caramelized Onion || Crispy Spuds
GF

**AÇAÍ-COCONUT CHIA SEED PUDDING**
Honeyed Berries || Mint
GF, VEG

**HOT SHOT BENNY***
Coal-Smoked Salmon or Ham Steak
Poached Eggs || Housemade English Muffin
Hollandaise || Leek Ash || Crispy Spuds

**SHAKSHUKA***
Braised Pork Shoulder || Baked Eggs
Salsa Verde || Cotija Cheese || Radish Cilantro
Leavity Sourdough

**SHORT RIB HASH***
Two Sunny-Side Up Eggs
Hatch Chili Salsa || Queso Blanco
Pearl Onions || Teardrop Peppers
Crispy Spuds

**BLUEBERRY-LEMON CURD FRENCH TOAST**
Brioche || Blueberry Syrup
Fresh Lemon Curd || Sweet Cream
VEG

**SIDES**

Two Eggs Your Way*
Sliced Avocado
Breakfast Meat
Chicken Apple Sausage, Heritage Pork Sausage
Bacon or Country Ham Steak

## -REDUCED-

**MATCHA YOGURT PARFAIT**
Sesame Granola || Black Tea Currants Clementine
GF, VEG

**STEEL CUT IRISH OATMEAL**
Brown Sugar || Fresh Berries || Honey
GF, VEG

**ROUSER BREAKFAST***
Two Eggs Your Way
Leavity Sourdough || Crispy Spuds
Choice of: Bacon, Heritage Pork, Sausage
Chicken Sausage, Ham Steak

DUTCH APPLE PANCAKE
Apple Compote || Powdered Sugar
Blonde Butter Syrup
VEG

SALMON & AVOCADO TOAST*
Two Sunny-Side Eggs || Coal Smoked Salmon
Crushed Avocado || Pickled Onion
Breakfast Radish || Charred Lemon
Leavity Sourdough || Crispy Spuds

**SIDES**

Crispy Spuds
Fresh Fruit & Berries
Toast
Sourdough, Whole Grain, English Muffin or Bagel

**BEVERAGES**

Juice $6  Coffee $6  Assorted Tea $5

GF, Gluten Free  VEG, Vegetarian
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Menus subject to change depending on availability and season.

# Rouser

## HORS D'OEVRES

### STATION OR PASSSED

2 options - $10 per person
4 options - $20 per person
6 options - $30 per person

**COLD**

Beef Tartar Crostini
Hamachi Tiradito
Pastor Lettuce Wraps
Cauliflower Bites

**HOT**

Short Rib Stuffed Sweet Peppers
Lamb Empanadas
Lamb Flatbread
Fried Artichoke Lemon Aioli

### SHAREABLES

Priced by Item

**CRUDITE AND DIPS - $150 SERVES 15**

Crisp Vegetables || Selection of Crackers
Smoked Tzatziki || Harrisa hummus

**CHARCUTERIE BOARD - $250 SERVES 15**

Selection of local deli meats, cheeses, spreads and jam.
Served with olive oil crackers

**SEAFOOD DISPLAY - $350 SERVES 15**

Uni || Lobster Tail || Scallop || Oysters || Crab Salad || Shrimp Cocktail
Andean Mignonette || Kimchi Consommé || Cocktail Sauce || Olive Oil Cracker

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## PRIX FIXE MENUS

Required for any group of 14 or more persons

### TIER I

$95 per person

Bread Service

Salad Course

3 Choices for Entrée

Dessert

### TIER II

$115 per person

Bread Service

Salad Course

2 Family Style Appetizers

3 Choices for Entrée

Dessert

### TIER III

$135 per person

Bread Service

Salad Course

2 Family Style Appetizers

3 Choices for Entrée

2 Family Style Sides

Dessert

# PRIX FIXE OFFERINGS

# PRIX FIXE DISHES

## -BREAD SERVICE-

**PARKER HOUSE ROLLS**
Ash Butter || Honey

## -SALAD SERVICE-

**LITTLE GEM**
Asparagus || English Peas || Radish
Sunflower Purée || White Balsalmic
Hojiblanca Olive Oil
VEG, GF

**STRAWBERRY AMERE**
Arugula || Chicories || Meredith Farms Feta
Smoked Grapes || Black Pepper Honey
VEG, GF

## -STARTERS-

**HEIRLOOM TOMATOES**
Tomato Dashi || Meredith Farms Feta
Fried Capers II Charred Cucumber || Puffed Rice
VEG, GF

**TOM KHA MUSSELS**
Pepinillo || Fresno || Cilantro
Chili Oil || Grilled Roti

***BEEF TARTARE**
Roasted Bone Marrow || Soy-Cured Egg Yolk
Ash Aioli || Black Garlic Tuile
Grilled Leavity Sourdough

**HAMACHI TIRADITO**
Leche de Tigre || Chili Oil || Cilantro
Citrus || Fresno
GF

## -SIDES-

**ASPARAGUS**
Hollandaise || Aji || Shallot Crisp
VEG

**POMME FUNERAL**
Potatoes || White Cheddar
Corn Flakes
VEG

**GARLIC CILANTRO FRIES**
House Fry Sauce

**JOSPER BAKED MAC**
Beehive Truffle Cheddar
Mezzi || Migas
VEG

## -MAINS-

**POLLO PASTOR**
Potatoes Verdes || Corn Esquites
Pineapple Slaw

**HALIBUT**
Beurre Blanc || Artichoke
Charred Leeks || Chive Oil
English Peas
GF

**CAULIFLOWER**
Harissa || Tahini
Smoked Yogurt || Benne Seed
VEG, GF

**CARAMELLE ROMAGNA**
Fig || Cipollini || Gorgonzola Dolce
Funghi || Dukkah
VEG

**CILANTRO BRAISED SHORT RIB**
Pomme Purée || Baby Spring Vegetables
GF

***STEAK FRITES + $10**
12oz Prime New York || Steak Marinade
Chimichurri || Parmesan Fries
House Fry Sauce

***FILET MIGNON + $15**
Pomme Purée || Roasted Baby Carrots
Creamed Spinach || Demi Glace

## RESERVED FOR TIER II & III :

***SCALLOPS + $15**
Corn Velouté || Baby Corn || Bollito
Chermoula

## -DESSERT-

**STRAWBERRIES AND SMOKE** *Family Style*
**AVOCADO CHEESCAKE**
**CHOCOLATE FLOURLESS CAKE GF**
**CHOCOLATE DECADENCE CAKE**
**STRAWBERRY SHORTCAKE VEGAN**
**VANILLA CARAMEL BRÛLÉE CAKE**

GF, Gluten Free VEG, Vegetarian
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Menus subject to change depending on availability and season.

# BEVERAGES

Beverages are not included in prix fixe menu pricing. In addition to the selections listed here, our full wine program, thoughtfully curated by our sommelier, is available upon request.

# ON CONSUMPTION

## -WINE BY THE GLASS-

### -WHITE-

**CHARDONNAY**
Sonoma Cutrer, Russian River Valley, California 18

**SAUVIGNON BLANC**
Decoy By Duckhorn, Napa, California 17

**PINOT GRIGIO**
Lumina, Friuli-Venezia Giulia, Italy 15

**ALBARIÑO**
Laxas, Burgans, Rías Baxias, Spain 20

### -ROSÉ-

Daou, Central Coast, California 16

### -RED-

**PINOT NOIR**
Elouan, Willamette Valley, Oregon 20

**GAMAY**
Louis Jadot, Beaujolais, France 17

**RED BLEND**
Unshackled by The Prisoner, Central Coast, California 21

**CABERNET SAUVIGNON**
Brady, Paso Robles 22

### -BUBBLES-

**CHAMPAGNE**
Moët & Chandon Imperial, France 28

**PROSECCO**
Bisol, Veneto, Italy 16

## -BEER-

### -DRAFT-

Bud Light 8
Samuel Adams Boston Lager 9
Michelob Ultra Lager 8
Sunny Little Thing Citrus Wheat Ale, Sierra Nevada 9
New Belgium Fat Tire Ale 8
Proper Yacht Rock "Juice Box" 9
Model Especial Lager 8
Uinta 801 Pilsner 9
Kiitos Amber Ale 10

### -BOTTLES & CANS-

Budweiser Lager 7
North Coast Scrimshaw Pilsner 10
Stella Artois 9
Heineken 9
Prost Hefeweizen 9
The Walrus Hazy IPA, Roadhouse Brewing 9
"Knuckle Couple" IPA, Asher Adams 12
"Hot Shot" American Black Lager, Asher Adams 12

## -COCKTAILS-

**ASH CAT 19**
New Amsterdam Vodka
St~Germain || Lemon || Prosecco
Blackberry-Thyme Shrub
Black Lemon Bitters

**ELECTRIC OWL 20**
Tequila Ocho Plata || Génépy
Aperol || Grapefruit || Saffron Honey
Lemon || Hibiscus Bitters

**DIPLOMAT'S MANHATTAN 19**
Diplomatico Rum || Montenegro Amaro
Luxardo || Carpano Antica
Tobacco Bitters || Walnut Bitters

**BOXCAR TOURIST 19**
Wild Turkey Bourbon || Cappelletti
Abbott's Bitters || Coffee Bean Oil
Cassia Bark || Orange Peel

**GOLDEN SPIKE 17**
Beehive Gin || Earl Grey Simple
Lillet Blanc || Lemon
Egg White || Aromatic Bitters

**ON THE HIGH IRON 20**
Rittenhouse Rye || Cognac
Cocchi Americano II Ancho Reyes
Chai Bitters

## -ZERO PROOF-

### -COCKTAILS-

**WHITE LOTUS 12**
Ritual NA Gin || Blackberry & Thyme Shrub
Grapefruit || Tonic Rose Mist

***ROUSER RESERVE 15**
Ritual NA Whiskey || Black Tea Demerara Syrup
NA Aromatic Bitters || Tobacco Bitters
Bordeaux Cherry

**RAILSTORM 12**
Ritual NA Rum || Lime Juice
Ginger Beer Demerara || Lime Wheel

**NEGRONI SPRITZ 15**
Ritual NA Gin || Sanbittèr Rosso
Zilch Brut || Orange wheel

### -BUBBLES-

NV Zilch Brut Rose, California 13 / 48
NV Zilch Brut, California 13 / 48

### -BEER-

*Athletic Brewing Run Wild IPA 7

**Less than 0.5 % ABV*

# CUSTOM CAKES

Our pastry team proudly creates fully custom-designed specialty cakes for weddings, anniversaries, corporate events and more. All cakes are made to order, tailored to your vision.

**INDIVIDUAL CAKE - STARTING AT $50** SERVES 5 GUESTS
Perfect for in-room amenities, small gatherings, and romantic moments.

**TIER 1 - STARTING AT $125 – $175** SERVES 10–20 GUESTS
Ideal for small gatherings, birthdays, and intimate celebrations.
Classic finishes with elegant design and seasonal accents.

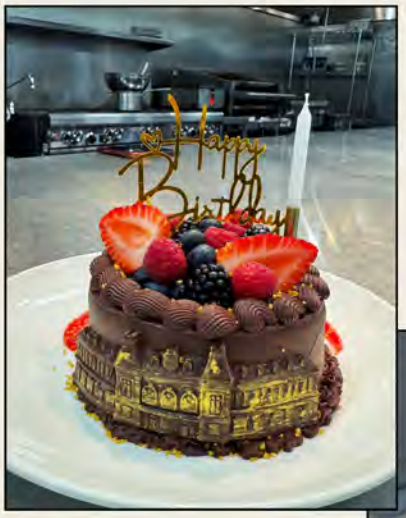
**TIER 2 - STARTING AT $175 – $275** SERVES 20–30 GUESTS
Perfect for mid-sized parties, corporate events, and family celebrations.
Enhanced decorative detail, custom finishes, and refined presentation.

**TIER 3 - STARTING AT $275 – $375** SERVES 30–40 GUESTS
Designed for larger gatherings and signature celebrations.
Premium design elements, elevated artistry, and customized presentation options.

**CAKE FLAVORS**
Vanilla
Chocolate
Red Velvet
Marble

**CAKE FILLINGS**
Chocolate
Strawberry
Raspberry
Lemon
Cream Cheese

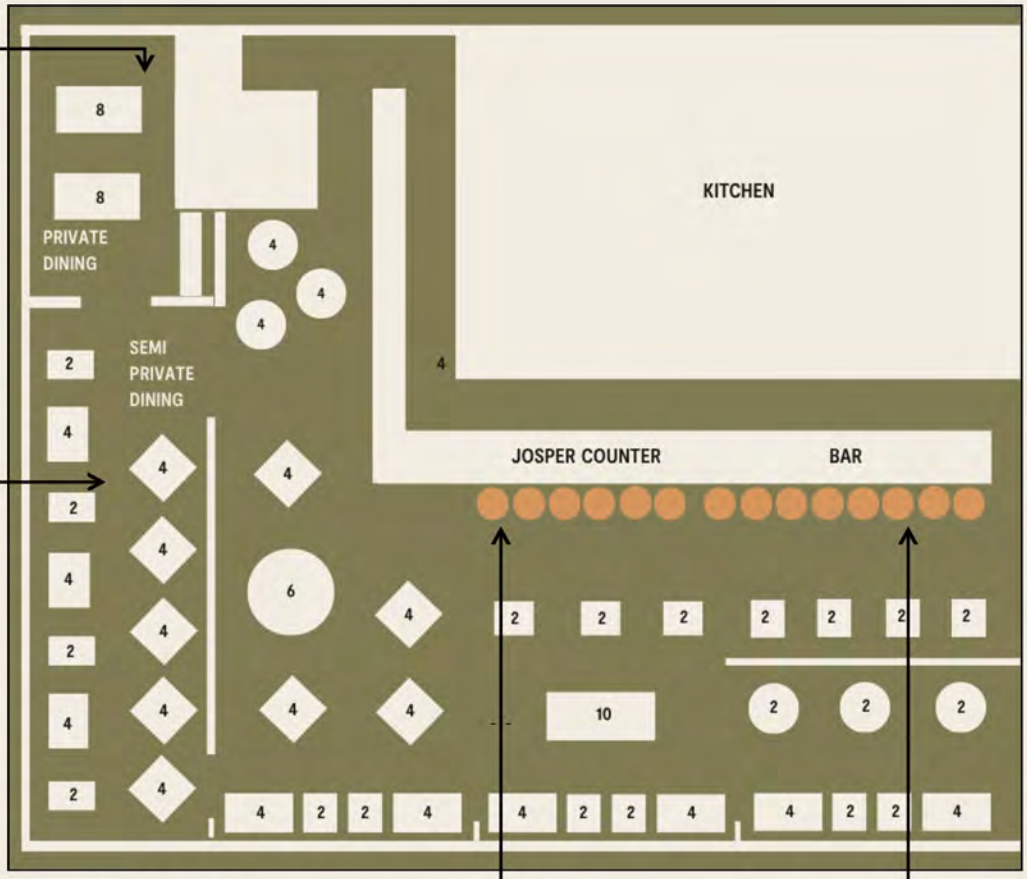
**FROSTING**
Whipped Cream
Buttercream
Chocolate Buttercream



# Rouser

PRIVATE DINING ROOM

SEMI-PRIVATE DINING ROOM




JOSPER COUNTER

BAR

VALET

# Rouser

## SERVICE FEE

A 25% service charge is added to all events with a prix fixe menu in the main dining room, and all events booked in a private dining room.
A 28% service charge is applied for full restaurant buyouts.

## STATE TAX

All items are subject to a tax rate of 9.45%.
Tax-exempt groups must provide their tax-exemption certificate.

## LABOR CHARGE

Labor charge may be applied to events which require significant floor plan adjustments.

## FURNITURE RENTALS & LINENS

Furniture rentals may be required depending on group size and space.
Linens can be requested for any group size. Pricing is based on vendor estimates.

## AV

AV is available from our contracted partner, Encore.
Rouser can assist in connecting for availabilty and quotes.

## VALET

Valet inclusion is optional and can be added upon request at a contracted rate to be charged to a house account

## GROUP SIZE REDUCTION

Group size reduction within the 72-hour period prior to the event start time will not reduce the total to be paid as a result of kitchen prep time, staff hours and ingredients purchased.

## CANCELATION FEES

Cancellation fees are based on the time of notification and event's food and beverage minimum. These will be noted in the group's banquet event order (BEO) or contract.

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ROUSERSLC.COM