

Greater Wasatch Pizza Roundup

From generational brick-and-mortar favorites to coveted pop-up pies, pizza is a universal Utah favorite

BY DARBY DOYLE

DEFINING THE WIDE WORLD OF PIZZA IS DAUNTING, so I pulled in my favorite pizza evangelist, chef Brandon Price, to help with this taxonomy. He’s slung pies of all sorts along the Wasatch and traced pizza’s historic path through Italy. Currently, he teaches pizza-making classes at Orson Gygi and leads the Pizza Bar at Sugar House Station. There, the team serves an NYC/tavern-style hybrid: crushable slices that are particularly well accompanied by a frosty beer. “I’ll still go home and make pizza, even after work,” Price says of his passion for all things pizza. “My four kids love it. My wife is so done.”

ABOVE: Stoneground’s Pizza alla Verdure is layered with seasonal veggies, sweet chilis, and red onion.

BELOW: Whole milk mozzarella, basil, and tomato. The Nonna pizza at Stoneground is a Neapolitan favorite.



STYLES OF PIZZA AND WHERE TO FIND THEM

Neapolitan
This is the OG Italian pizza, served in Naples for hundreds of years. Usually no more than 10-12 inches around, Neapolitan pies have a thin base and substantial “cornicione,” the puffy-rim crust that takes on a fabulous char in a hot wood-fired oven. “This is all about making really good bread and thinking of dough as an ingredient,” Price says. Neapolitan pizza uses high-quality toppings sparingly and with balanced intent.

- WHERE TO GET IT**
- Pizza NONO**
925 Harvey Milk Blvd., SLC
nonopizza.com
 - Settebello Pizzeria Napoletana**
260 S. 200 West, SLC
settebello.net/salt-lake-city
 - Stoneground Italian Kitchen**
249 E. 400 South, SLC
stonegrounditalian.com



New York
New York-style pizza’s distinctively thin profile requires a tightrope balance in its crust-to-topping ratio. Light sauce, a hint of a cheese pull, and maybe an extra topping or two make a New York-style slice the quintessential grab-fold-and-go street food. Using high-quality cheese is essential to avoid splitting, which can create a gloopy (albeit still delicious) mess.

- WHERE TO GET IT**
- Secret Pizza Club**
hotplate.com/sammakespizza
 - Pie Boy Pizza (Baby’s Bagels)**
204 E. 500 South, SLC
pieboypizza.com
 - Taverna Pizza**
427 N. 300 West, SLC
taverna.pizza
 - Villaggio Pizzeria**
3144 S. State St., South Salt Lake
villaggio-slc.com

All-American Pie
“When you think of pizza — the emoji, your typical take-out pie, what the Teenage Mutant Ninja Turtles eat — you think of this one,” Price says of medium-crust pizza-parlor pies across the nation. Loaded with a heavy cheese pull, this pizza is the most likely to be imprinted on our psyches, from the celebratory pie at post-game parties with the team to the leftover slice scarfed down cold before 8 a.m. English lit class. ▶



PHOTOS BY NATALIE SIMPSON BEEHIVE PHOTOGRAPHY

saltlake WHERE TO EAT

A select list of the best restaurants in Utah, curated and edited by **Salt Lake magazine** | **Listings**

SALT LAKE CITY & THE WASATCH FRONT

Alpha Coffee—Find all locations at [alpha.coffee.com](#). Highly rated craft coffee served at two inviting locations, with a mission to give back. Innovative drinks and local goods. Veteran and Woman co-owned since 2010. Taste the Alpha Difference. 🍷

 **Arlo**—271 N. Center St., SLC. [arlorestaurant.com](#). Chef Milo Carrier has created a destination in a small, charming house at the top of the Marmalade neighborhood. A fresh approach and locally sourced ingredients are the root of a menu that bridges fine and casual dining, at once sophisticated and homey.

Asian Star—7588 S. Union Park Ave., Midvale. [asianstarrestaurant.com](#). The menu is not frighteningly authentic or disturbingly Americanized. Dishes are chef-driven, and Chef James seems most comfortable in the melting pot. 🍷

Avenues Proper Publiack House—376 8th Ave., SLC. [avenuesproper.com](#). It’s a restaurant and brewpub, with the emphasis on small plates and late hours. The food is inventive, the beer is good and—big plus—they serve cocktails as well as brew at this neighborhood hot spot.



“

CHILE TEPIN

I love a good choose-your-own-adventure meal, and the parillada is about building the perfect bite

”

- LYDIA MARTINEZ

 2026 *Salt Lake* magazine Dining Award Winner

The Bagel Project—779 S. 500 East, SLC. [bagelproject.com](#). “Real” bagels are the whole story here, made by a homesick East Coaster. Of course, there’s no New York water to make them with, but other than that, these are as authentic as SLC can get.

Bambara—202 S. Main St., SLC. [bambara-slc.com](#). The menu reflects food based on sustainability and the belief that good food should be available to everybody. Prizing seasonally driven dishes sourced from local farmers, they turn out dishes with a community-minded sensibility.

 **Bar Nohm**—165 W. 900 South, SLC. [barnohm.com](#). Bar Nohm is more of a gastropub than a sit-down restaurant, complete with a cocktail menu and Asian fusion sharing plates. Think of it as Salt Lake’s first Izakaya restaurant, the Japanese word for an informal bar that literally translates to “stay-drink-place.”

Bohemian Brewery—94 E. 7200 South., Midvale. [bohemianbrewery.com](#). Bohemian keeps a firm connection to its cultural history—so to go with the wonderful Czech beer, you can nosh on potato pancakes, pork chops and goulash. There’s also plenty of American beer fare.

Café Trio—680 S. 900 East, SLC. [triordiningslc.com](#). Pizzas from the wood-fired brick oven are wonderful. One of the city’s premier and perennial lunch spots. Be sure to check out their weekly specials. 🍷

Caffe d’Bolla—299 S. Main St., SLC. [caffedbolla.com](#). John Piquet is a coffee wizard—a cup of his specially roasted siphon brews is like no other cup of coffee in the state. His wife, Yiching, is an excellent baker.

Caffé Molise & BTG Wine Bar—404 S. West Temple, SLC. [caffemolise.com](#). The old Eagle building is a gorgeous setting for this city fave, with outdoor dining space and much more. Sibling wine bar BTG is under the same roof. Call for hours. 🍷

 **Caputo’s Market & Deli**—314 W. 300 South, SLC; 1516 S. 1500 East, SLC; 4670 Holladay Village Plaza, Holladay. [caputos.com](#). A great selection of olive oils, imported pastas, salamis and house-aged cheeses, and the largest selections of fine chocolate in the country. The deli menu doesn’t reflect the market, but is a reliable source for meatball sandwiches and such. 🍷

 Quintessential Utah

Casot Wine + Work—1508 S. 1500 East, SLC. [casotwinework.com](#). In a town with a dearth of neighborhood bars, Casot is the real deal. Located in the established 15th and 15th neighborhood, this small wine bar is a welcome addition featuring an interesting, rotating wine list from Pago’s Scott Evans. 🍷

 **Cosmica**—945 S. 300 West, SLC. [cosmicasaltlake.com](#). Since making *New York Times*’ annual list of America’s Best Restaurants in 2025, this Italian diner has set new benchmarks for Neapolitan-style pies.

La Caille—9565 Wasatch Blvd., Sandy. [lacaille.com](#). Utah’s original glamour girl has regained her luster. The grounds are as beautiful as ever; additions are functional, like a greenhouse, grapevines and vegetable gardens, all supplying the kitchen and cellar. The interior has been refreshed and the menu by Chef Billy Sotelo has today’s tastes in mind. Treat yourself. 🍷

 **La Casa Del Tamal**—2843 S. 5600 West #140, West Valley City; 346 W. 600 South, SLC. [lacasadelamaltamutah.com](#). This family-run Mexican restaurant is one Utah spot serving crispy, tender birria tacos, as well as perfect tamales. Their version is simple and effective—juicy beef, cilantro, onion, lots of gooey cheese and of course the stew for dipping, which is packed with flavor.

Chile Tepin—307 W. 200 South, SLC. [chile-tepin.com](#). Popular for its generous servings of Mexican food, this place usually has a line on Friday nights. Heavy on the protein but cheese enchiladas and margaritas and other staples are good, too.

 **Copper Common**—111 E. Broadway, Ste. 170, SLC. [coppercommon.com](#). Here, owner Ryan Lowder took inspiration from the high-end side of NYC nightlife. Oysters are on the menu and the cocktails are of the highest of ends, but it’s the food that put Copper Common over the top.

POST Holladay Hub—4670 S. Holladay Village Plaza #104, Holladay. [postholladayhub.com](#). With a slick, modern interior, POST transitions seamlessly from a neighborhood coffee shop by day to a wine and cheese bar by night. This family establishment boasts of roasting their own beans and baking their own goods.

 Salt Lake 2026 advertising partner



▲ Baby's Bagels moonlights as Pie Boy Pizza Wednesday through Friday.

WHERE TO GET IT
The Pie Pizzeria
Multiple Locations
thepie.com
The Pie Hole
344 S. State St., SLC
pieholeutah.com
Fat Daddy's Pizzeria
Multiple Locations
fatdaddypizzeria.com

Roman/Sicilian/Grandma
Italian eateries sell a variety of thick, rectangular pizza as by-the-slice takeaway. Whether it's springy Roman pizza al taglio, spongy sfincione, or a hefty Sicilian square, it's typically a bread-forward bite. Square-panned American versions are called grandma-style or nonna-style pizza, usually sold whole. Heads up: Both Secret Pizza Club and Pizza Bar at Sugar House Station plan to break out more grandma pies as specials in late 2026.

WHERE TO GET IT
Sicilia Pizza & Kitchen
35 W. Broadway, SLC
siciliapizzakitchen.com
Slice House by Tony Gemignani
1332 S. Foothill Drive, SLC
locations.slicehouse.com/us/utah/salt-lake-city/1332-foothill-dr
Via Veneto Pizzarium
511 E. 900 South, SLC
viavenetopizzarium.com ▶

Cupla Coffee—77 W. 200 South, SLC; 1476 Newpark Blvd., Park City. *cuplacoffee.com*. The menu at Cupla reflects the owners' lifestyle of a low-carb and low-sugar diet, without sacrificing taste for health. They roast their own coffee beans, rotated seasonally.

Dangerous Pretzel—352 W. 600 South, SLC. *dangerouspretzel.com*. This Post District fave serves up Bavarian-style soft pretzels with names like the Spicy Bee, Brush Before Kissing and Hot Devil's Delight. Bonus: They sell beer too. 🍷

Drunken Kitchen—333 W. 2100 South, South Salt Lake. *drunkenkitch.com*. Brothers Tim and Joe Rammel are up at the crack of dawn to make fresh noodles for their famed Dan Dan noodles and other spice-forward Chinese x Taiwanese dishes. Try the fried frog legs.

Enrico's Deli—3778 Center View Way, West Jordan. *enricosdeli.com*. A snazzy establishment bringing the flair and flavors of real New York delis to Utah. The chopped cheese is life changing, the pastrami is always stacked high. 🍷

FAV Bistro—1984 E. Murray Holladay Rd., Holladay. *bestthaifoodinutah.com*. Cross-cultural food with a menu of fusion dishes based on Thai flavors.

Feldman's Deli—2005 E. 2700 South, SLC. *feldmansdeli.com*. Finally, SLC has a Jewish deli worthy of the name. Stop by for your hot pastrami fix or to satisfy your latke craving or your yen for knishes. 🍷

Felt Bar & Eatery—341 S. Main St., SLC. *feltslc.com*. Appropriately named after the building where it resides, Felt's menu is a wonderful mix of classic and experimental cocktails, shared plates, filling main dishes and bar bites. The Filet and Marow Tartare is a must.

Finca—1513 S. 1500 East, SLC. *fincasc.com*. A quant cottage-like restaurant delighting diners with Spanish tapas, dynamic wines and one of the best patios in the city.

Finn's Cafe—1624 S. 1100 East, SLC. *finnscafe.net*. The Scandinavian vibe comes from the heritage of owner Finn Gurholt. At lunch, try the Nordic sandwiches, but Finn's is most famous for breakfast (best Benedicts in town), served until the doors close at 2:30 p.m. 🍷🍷

Five Alls—1458 Foothill Dr., SLC. *fivealls.com*. Five Alls offers a unique dining experience in a romantic, Old English-inspired location that

overlooks the valley. The name is in part a reference to the menu's five courses. 🍷🍷

Franklin Avenue—231 S. Edison St., SLC. *franklinaveslc.com*. The menu offers intelligent, well-executed plates. There is a burger (a Wagyu burger, actually) but bolognese, as well, and a rotating menu of specials that will delight. The stellar bar program (it is a bar, after all) must certainly be mentioned and experienced.

Franck's—6263 S. Holladay Blvd., SLC. *francsfood.com*. Founding chef Franck Peissel's influence can still be tasted—personal interpretations of continental classics. Some, like the meatloaf, are perennials, but mostly the menu changes according to season and the current chef's whim.

Grand America—555 S. Main St., SLC. *grandamerica.com, laurelslc.com*. Grand America Hotel's Laurel Brasserie & Bar is one of the dinner/nightlife stars of the city, and the kitchen makes sure other meals here are up to the same standard. The setting here is traditionally elegant but don't be intimidated. The food shows sophisticated invention, but you can also get a great sandwich or burger. 🍷🍷

Gossip Kitchen 2—2477 Fort Union Blvd., SLC. *gossipkitchen2.com*. Gossip has a robust menu of Italian classics, including housemade pasta, Neapolitan pizza and a wine list expansive enough for picture-perfect pairings.

Harbor Seafood & Steak Co.—2302 E. Parleys Way, SLC. *harborslc.com*. A much-needed breath of sea air refreshes this restaurant, which updates their menu frequently according to the availability of wild fish. A snappy interior, a creative cocktail menu and a vine-covered patio make for a hospitable atmosphere. 🍷

Hearth and Hill—2188 Highland Dr., SLC. *hearth-hill.com*. Anchored in the beating heart of Sugar House, Hearth and Hill offers New American cuisine from morning 'til evening. The cheddar biscuits are a staple, but the H and H burger is a close second. 🍷

Himalayan Kitchen—360 S. State St., SLC; 11521 S. 4000 West, South Jordan. *himalayankitchen.com*. Indian-Nepalese restaurant with an ever-expanding menu. Start the meal with momos, fat little dumplings like pot stickers. All the tandoor dishes are good, but Himalayan food is rare, so go for the quany masala, a stew made of nine different beans. 🍷

HSL—418 E. 200 South, SLC. *hslrestaurant.com*. The initials stand for "Handle Salt Lake"—Chef Briar Handy made his name with his Park City restaurant,

“

HARBOR SEAFOOD + STEAK CO.

The scallops are dependably superlative here, plump and seared to perfection.

— DARBY DOYLE

”

PHOTO BY MAEVE REISS, @MAEVEBABE/INSTAGRAM

Handle, and his second restaurant down the hill follows suit. The place splits the difference between “fine” and “casual” dining; the innovative food is excellent and the atmosphere is casually convivial. The menu is unique—just trust this chef. It's all excellent. 🍷

Junah—916 S. Jefferson St., SLC. *junahslc.com*. Chefs Hiro Tagai and Felipe Oliveira have succesfully combined cuisines of Japan and Italy (itameshi) with flair and substance.

King's Peak Coffee—412 S. 700 West, Suite 140, SLC. *kingspeakcoffee.com*. All of King's Peak's coffee is sourced directly from farmers or reputable importers. In the end, the result is a better quality coffee. 🍷

Kimi's Chop & Oyster House—4699 S. Highland Dr., SLC. *kimishouse.com*. A high style, multi-purpose restaurant with new digs. It's an oyster bar, it's a steakhouse, it's a lounge. However you use it, Kimi's makes for a fun change from the surrounding pizza and beerscapes, with dramatic lighting, purple velvet and live music.

Log Haven—6451 E. Mill Creek Canyon Road, SLC. *log-haven.com*. Certainly Salt Lake's most picturesque restaurant, the old log cabin is pretty in every season. Chef David Jones has a sure hand with American vernacular and is not afraid of frying, although he also has a way with healthy, low-calorie, high-energy food. And he's an expert with local and foraged foods. 🍷🍷

Manoli's—402 E. 900 South, SLC. *manolison9th.com*. Manoli and Katrina Katsanevas have created a fresh modern approach to Greek food. Stylish small plates full of Greek flavors include Butternut-squash-filled tyropita, smoked feta in piquillo peppers and a stellar roast chicken.

Mar | Muntanya—170 S. West Temple, SLC. *mar-muntanya.com*. The rooftop restaurant, atop the downtown Hyatt Regency hotel, has a menu of Spanish-inspired cuisine with an emphasis on shareable tapas, Spanish gin and tonic cocktails and regional specialties with a little Utah twist.

Matteo—77 W. 200 South, SLC. *matteoslc.com*. This family-run Italian restaurant comes with a mission statement: “Food. Wine. Togetherness.” The menu is inspired by the rustic and comforting recipes and techniques passed down through generations of Matteo's family and perfected by Chef Damiano Carlotto. 🍷

Mazza—1515 S. 1500 East, SLC, *mazzacafe.com*. Excellent. With the bright flavor that is the hallmark of Middle Eastern food and a great range of dishes, Mazza has been a go-to for fine Lebanese food in SLC before there was much fine food at all. 🍷🍷

Monsieur Crêpes—1617 S. 900 East, SLC. *monsieurcrepesut.us*. This French-style creperie offering both savory—Brie, prosciutto, tomato—and sweet—whipped cream, fruit, chocolate—fillings. The charming cafe comes with a very pretty patio.

SHARE OUR TABLE

10TH ANNIVERSARY

TABLEXRESTAURANT.COM

Historic
Intimate
& Slightly Irreverent...

Authentic
Friendly

EGYPTIAN
THEATRE
PARK CITY

Join our newsletter

and never miss a show!

 SEP 4 - 6, 2026 FRI - SAT 8 PM SUN 5 PM	 SEP 9 - 12, 2026 WED - SAT 8 PM	 SEP 16 - 20, 2026 WED - SAT 8 PM SUN 5 PM MATINEE SAT 3 PM	 SEP 24 - 26, 2026 THU - SAT 8 PM
 SEP 30 - OCT 7, 2026 WED - SAT 8 PM SUN 5 PM MATINEE WED & SAT 3 PM	 OCT 9 - 11, 2026 FRI - SAT 8 PM SUN 5 PM	 OCT 22 - 24, 2026 THU - SAT 8 PM	 OCT 28 - NOV 1, 2026 WED - SAT 8 PM SUN 5 PM MATINEE SAT 3 PM

EGYPTIAN
THEATRE

ParkCityShows.com

855.745.SHOW

Monte Underground Restaurant—2245 S. West Temple, SLC. [monteunderground.com](#). Hosted within Beehive Distillery, Chef Martin is serving multi-course tasting meals that celebrate local ingredients and indigenous cuisine. 🍷

Mrs. Backer’s Pastry Shop—434 E. South Temple, SLC. [mrsbackers.com](#). A Salt Lake tradition, Mrs. Backer’s is a butter cream fantasy. Fantastic colors, explosions of flowers, most keyed to the current holiday created from American-style butter cream icing, fill this old-fashioned shop. 🍩

Neighbors—430 E. 900 South, SLC. [slc-neighbors.com](#). A Dairy Block bar serving up Taiwanese street food, classic cocktails and 20 beers on tap. Behind the stick you’ll find a bevy of industry dignitaries.

Nomad East—1675 E. 1300 South, SLC. [nomad-east.com](#). Nomad East is cousin to the original, now-closed Nomad Eatery. It’s in the charmed location on 1300 South where Eggs in the City used to be. Everything here is cooked in a pizza oven, even the roasted chicken (a must-have). Chef Justin is a salad wizard. Fun and excellence combined.

Old Cuss Cafe—325 W. Pierpont Ave, SLC. [oldcuss.com](#). More than a coffee shop, this warm, mountain-man-style cafe serves plant-based food, craft coffee and a rotating menu of seasonal fare.

Oquirrh—368 E. 100 South, SLC. [oquirrhslc.com](#). Little and original chef-owned bistro offers a menu of inventive and delicious dishes—whole curried lamb leg, chicken confit pot pie, milk-braised potatoes—it’s all excellent.

Osteria Amore—224 S. 1300 East, SLC. [theasteriaamore.com](#). An offshoot of the ever-growing Sicilia Mia group, Osteria Amore is a luxurious neighborhood gem—expect carpaccio, fried octopus, all kinds of pasta and pizza in the nicely redesigned space.

Pago—878 S. 900 East, SLC. [pagoslc.com](#). Tiny, dynamic and food-driven, Pago’s ingredients are locally sourced and reimagined regularly. That’s why it’s often so crowded and that’s what makes it one of the best restaurants in the state. The list of wines by the glass is great, but the artisanal cocktails are also a treat. 🍷

The Park Cafe—604 E. 1300 South, SLC. [theparkcafeslc.com](#). The Park Cafe has been serving up breakfast to the Liberty Wells neighborhood since 1982. Right next to Liberty Park, the cafe’s location is hard to beat.

The Pearl—917 S. 200 West, SLC, [@thepearlslc](#). The Pearl is a hip space serving craft cocktails and Vietnamese street food, conceived by the same minds behind Alibi Bar. The menu has items like banh mi sandwiches, caramel pork belly and chicken pho.

Pho Thin—7307 Canyon Centre Parkway, Cottonwood Heights. [phothinslc.com](#). Pho Thin serves up pho made in the Hanoi style, and it’s a family recipe. Their menu also offers other Vietnamese comfort and street foods.

Post Office Place—16 W. Market St., SLC. [popslc.com](#). Post Office offers craft cocktails, Nikkei small plates and the largest selection of Japanese whisky in the state. Ask for a “special delivery” if you’re up for a boozy adventure.

Prohibition—151 E. 6100 South, Murray. [prohibitionutah.com](#). Step behind the bookshelf and into Prohibition—a 1920s-inspired speakeasy with live jazz, burlesque performances and craft cocktails. 🍷

Red Iguana and Red Iguana 2—736 W. North Temple, SLC; 866 W. South Temple, SLC. [rediguana.com](#). All locations are a blessing in this City of Salt, which still has mysteriously few good Mexican restaurants. Mole is what you want. 🍷

Repeal—19 E. 200 South, SLC. [repealutah.com](#). Where vintage allure meets modern sophistication. Enjoy handcrafted cocktails, live music and distinctive dining in Salt Lake’s most soul-filled bar experience. 🍷

Rodizio Grill—600 S. 700 East, SLC. [rodiziogrill.com](#). The salad bar offers plenty to eat, but the best bang for the buck is the Full Rodizio, a selection of meats—turkey, chicken, beef, pork, seafood and more—plus vegetables and pineapple, brought to your table until you cry “uncle.” 🍷

Rouser—2 S. 400 West, SLC. [rouuserslc.com](#). Rouser sparked into the scene in late 2024 in the old Union Pacific Depot Train Station as part of the new Asher Adams hotel. Keeping with the theme, the restaurant boasts charcoal-flavored moments across the menu. 🍷

Ruth’s Chris Steakhouse—275 S. West Temple, SLC. [ruthschris.com](#). This former bank building has inner beauty. Stick with classics like crab cocktail, order the wedge, and ask for your butter-sizzled steak no more than medium, please. Service is excellent. Eat dessert, then linger in the cool bar.

Saffron Valley—1098 W. South Jordan Pkwy., South Jordan; 479 E. 2100 South, SLC. [saffronvalley.com](#). Highlighting South Indian street food, one of the glories of subcontinental cuisine, Lavanya Mahate’s restaurant is a cultural as well as culinary center, offering cooking classes, specialty groceries and celebration as well as great food. The SLC location combines the best of her others: Indian street food, classics and the Indian-Anglo bakery.

Sake Ramen & Sushi Bar—8657 Highland Drive, Sandy. [sakeut.com](#). Sake has a focus on modern interpretations of classic Japanese Dishes. They promise their Agadashi tofu “will make all of your problems disappear.” 🍷

Scelto—849 E. 9400 South, Sandy. [sceltoslc.com](#). When it comes to delivering stylish dining to our suburbs, Scelto is there. The wine list is very Italian, a good sign, and it has some splashes of French. The beef ragu is appropriately simmered for hours, which is the most important and complex part of a good lasagna.

Shades Brewing—154 W. Utopia Ave., South Salt Lake. [shadesbrewing.beer](#). A mom-and-pop brewery supplying many local restaurants—check the website—stop by their tap room. 🍷

Slackwater Pizza—684 S. 500 West, SLC; 209 24th St., Ogden. [slackwaterpizzeria.com](#). Recently mentioned on Yelp’s Top 100 Places to Eat in 2026 list, Slackwater is sweeping the pie game in SLC. Selection ranges from traditional to Thai (try it), and there’s an excellent selection of wine and beer. 🍷

SOMI Vietnamese Bistro—1215 E. Wilmington Ave., SLC [somislc.com](#). Crispy branzino, pork belly sliders on bao and braised oxtail are some of the highlights to the menu, which also includes the standard spring rolls and pho. But there’s also Chinese food and a cocktail menu at this stylish Sugarhouse restaurant.

“

REPEAL

“

Chef Ferran’s menu is equal parts adventurous and refined. The porcini arancini is crunchy, creamy, and comforting, while the black ant-topped hummus tested my palate boundaries in the most delicious way.

-AVREY EVANS

(TOP DOWN) PHOTO BY JASON/ADOBESTOCK; ADAM FINKLE

Deep Dish pies are a fork-and-knife kind of pizza. ➤

The Corner Margherita pizza at Brick’s Corner is finished with a drizzle of balsamic for an acid boost. ▼



Detroit
“There are so many factors that go into making a good Detroit pizza,” Price says. A formidable, focaccia-like, buttery crust is loaded with cheese, big glugs of sauce, and other toppings, all finished with grated Parmesan. The addictive, crispy perimeter of cheese caramelized by contact with the steel pan during baking makes for a great Detroit-style pie.

WHERE TO GET IT
Bricks Corner Pizza: 1465 S. 700 East, SLC [brickscornerslc.com](#)
Chop Shop Park City 1177 Center Dr., Park City [chopshopparkcity.com](#)

Chicago Style(s)
Chicago’s pizza story is a tale of two pies. Tavern-style pizza has an exceptionally thin, cracker-like crust, with toppings spread to the very edge. It’s cut into small squares for snackable, crowd-friendly bites. Deep-dish is knife-and-fork pizza: a very thin pie crust covering the bottom and sides of a round tin, filled high and deep with cheese, sausage, and/or veggies, with sauce on top. It needs a long bake at a relatively low temperature to cook all the way through.

WHERE TO GET IT
Tavern-Style
One-Eyed Dog | Pop-Up Details at [instagram.com/oneeyeddoggpizza](#)
Deep-Dish
Rosati’s, 775 E. University Pkwy, Orem [myrosatis.com/orem](#)

California
If a classic Neopolitan pizzeria and West Coast surf shack had a baby, Wolfgang Puck would arguably midwife the crazy-like-a-fox result. Chicken curry pizza with cilantro mint chutney? Hell yes, Nomad. Fresh peaches, jalapeño, honey, and basil? Find “The Peach” at The Bambino in Midvale (chef Price’s pick when he’s not making his own pizza). Slackwater’s “California Sunrise” probably counts as a salad, and it’s damn tasty. Whackadoo combos don’t make up the entirety of these spots’ menus, but they sure make “fancy” pizza a helluva lot of fun to eat.

WHERE TO GET IT
Nomad East 1675 E. 1300 South, SLC [nomad-east.com](#)
Slackwater Pizzeria Multiple Locations [slackwaterpizzeria.com](#)
The Bambino 7692 Main St., Midvale [thebambinoslc.com](#) ■



Spencer’s—255 S. West Temple, SLC. [spencersslc.com](#). The quality of the meat and the accuracy of the cooking are what make it great. Beef is aged on the bone, and many cuts are served on the bone—a luxurious change from the usual cuts. 🍴

Table X—1457 E. 3350 South, SLC. [tablexrestaurant.com](#). Table X serves an ever-changing tasting menu for a new adventure at each seating. Their prix fixe tasting menus are dependably stunning and always include vegetarian and vegan options. 🍴

Takashi—18 W. Market St., SLC. [takashisushi.com](#). Takashi Gibo earned his acclaim by buying the freshest fish and serving it in politely eye-popping style. Check the chalkboard for specials like Thai mackerel, fatty tuna or spot prawns, and expect some of the best sushi in the city. 🍴

Takumi—618 E. 400 South, SLC. [takumisushibuffet.com](#). An all-you-can-eat sushi buffet with all the regular suspects, pluse made-to-order sashimi and rolls. 🍴

Tosh’s Ramen—1465 S. State St., SLC. 1963 E., Murray Holladay Rd., Holladay. Chef Tosh Sekikawa is our own ramen ranger. His long-simmered noodle-laden broths have a deservedly devoted following—meaning, go early. Now with a second location.

Tsunami—Find all locations at [tsunamiutah.com](#). Besides sushi, the menu offers crispy-light tempura and numerous house cocktails and sake.

Urban Hill—510 S. 300 West, SLC. [urban-hill.com](#). The menu is seafood forward and takes inspiration from Southwest cuisine. Its wood-burning flame grill is unique, and the ember-roasted carrots with salty feta and a New Mexico red chili sauce are a winner. Be sure to save room for dessert. 🍴

Valter’s Osteria—173 W. Broadway, SLC. [valtersosteria.com](#). Although the restaurant’s namesake, Valter Nassi, passed away in 2022, the restaurant remains a living monument to his effervescent personality. His legacy of service and quality continues to inspire and delight.

Veneto Ristorante—370 E. 900 South, SLC. [venetoslc.com](#). This small place, owned by Marco and Amy Stevanoni, strives to focus on one of the many regional cuisines we lump under the word “Italian.” Hence the name; and forget what you think you know about Italian food except the word “delizioso.”

Vertical Diner—234 W. 900 South, SLC. [verticaldiner.com](#). Vertical Diner boasts an animal-free menu of burgers, sandwiches and breakfasts. Plus cocktails, organic wines and coffee.

Wildwood Restaurant— 564 E. 3rd Ave., SLC. [wildwoodslc.com](#). Wildwood is a sure thing on any given night and those of you who can remember Chef Ritchey’s early days at Pago will see some of that heritage on the menu, including those beautiful little pillows of golden potatoes topped with a decadent clutch of sturgeon roe.

Woodbine Food Hall & Cocktail Bar—545 W. 700 South, SLC. [woodbineslc.com](#). A cornerstone of the Granary District, Woodbine has a full liquor license with a 21-and-over bar up front and on the roof. Inside the hall beer and wine is available. The Hall has spaces for up to nine establishments. 🍴

Yoimi Hamachi & Sushi—1280 S. 300 West, SLC. [yoimisaatlakacity.com](#). Hibachi elevated. Upgrade your experience with a sushi boat, tuna tataki and a jalapeno ‘bomb.’ 🍴

PARK CITY & THE WASATCH BACK

Back 40 Ranchhouse— 1223 US Highway 40, Heber City. [back40utah.com](#). For the meat-and-potatoes-lovin’ cowboy in all of us. You will find a lot of meat on the menu, beef in particular, but there is an art to fixin’s and these guys are serving them up right, with little concession to the vegan in your family.

Big Dipper—227 Main St., Park City. [bigdipperpc.com](#). Located in the historic Star Hotel, the Big Dipper brings in a little old world and a little new, serving up old-world inspired French dip sandwiches that have a modern spin. 🍴

Blind Dog Grill—1251 Kearns Blvd., Park City. [blinddogpc.com](#). The kitchen offers imaginative selections even though the dark wood and cozy ambience look like an old gentlemen’s club. Don’t miss the Dreamloaf, served with Yukon gold mashed potatoes. 🍴

The Blue Boar Inn—1235 Warm Springs Rd., Midway. [theblueboarinn.com](#). The restaurant is reminiscent of the Alps, but serves fine American cuisine. Don’t miss the award-winning brunch.

Courchevel Bistro—201 Heber Ave., Park City. [courchevelbistro.com](#). Named after Park City’s sister city in the Savoie region of France, which happens to be the home turf of Chef Clement Gelas and is he having some fun with his mother cuisine. Be guided by him or your server and try some French food like you haven’t had before. 🍴

Eating Establishment—317 Main St., Park City. [theeatingestablishment.net](#). Claiming to be the oldest, this restaurant is one of Park City’s most versatile. On weekend mornings, locals line up for breakfasts.

Edge Steakhouse—3000 Canyon Resort Dr., Park City. [westgateresorts.com](#). This beautifully fills the beef bill at the huge resort, and the tasting menus take you through salad, steak and dessert for \$45 to \$60, depending on options.

Firewood—306 Main St., Park City. [firewoodonmain.com](#). Chef John Murcko’s place on Main Street is all about cooking with fire—his massive Inferno kitchen grill by Grillworks runs on oak, cherry and applewood, depending on what’s cooking. But each dish is layered and nuanced, with global influences. Definitely a star on Main Street.

Fletcher’s on Main Street—562 Main St., Park City. [fletcherspc.com](#). Fletcher’s has a casual approach designed to suit any appetite, almost any time. Talented Chef Scott Boborek’s carefully sourced dishes range from burgers to Beef Wellington.

Goldener Hirsch—7520 Royal St., Park City. [aubergeresorts.com/goldenerhirsch](#). Recently renovated into a charming Alpine chalet, Golderner Hirsch’s menu sticks to Swiss classics like fondue, schnitzel and apple strudel. Chef Jeff O’Neill also threw in a few twists like dill-cured salmon beignets and rabbit goulash.

Handle—136 Heber Ave., Park City. [handleparkcity.com](#). Chef-owner Briar Handly offers a menu, mostly of small plates, with the emphasis on excellent sourcing. There are also full-meal plates, including the chef’s famous fried chicken. 🍴

Hearth and Hill—1153 Center Dr., (Newpark), Park City; 2188 Highland Dr., SLC. [hearth-hill.com](#). This all-purpose cafe serves lunch, dinner and weekend brunch, focusing on bright, approachable American dishes with a kick. 🍴

— LYDIA MARTINEZ

“

LE DEPOT

”

The grand seafood tower is a showstopper with a rotating cast of seafood, including both East Coast and West Coast oysters, lobster tail, shrimp, sea bream ceviche and scallops.

“

TUPELO

”

Before he was a Chef, Matt learned to appreciate great food and great ingredients in his mother’s kitchen. A riff on his mom’s biscuit recipe is on the menu today at Tupelo.

“

KITA at the Pendry

”

KITA at the Pendry—2417 W. High Mountain Rd., Park City. [pendry.com](#). This hotel resturant pulls off its moniker of a “Japanese-Inspired Steakhouse and Mountain Grill.” Here, Japanese flavors mingle with comforting classics made for the mountains in a beautiful, modern setting. 🍴

Le Depot—660 Main St., Park City. [ledepotpc.com](#). Chef Galen is capturing a French brasserie experience that’s almost impossibel to replicate outside of France. Towering selections of fresh seafood, roasted meats and an authentic French wine list—all inside the historic Union Pacific train depot built in 1886.

Mariposa at Deer Valley—7600 Royal St., Park City. [deervalley.com](#). (Open seasonally) Try the tasting menu for an overview of the kitchen’s talent. It’s white tablecloth, but nothing is formal.

Midway Mercantile —99 E. Main St., Midway. [midwaymercantile.com](#). An epicurean outpost in a town marked by pizza shops and delis. Chef John Platt’s menu takes American comfort food and spins it on its head.

Red Rock Junction —1640 W. Redstone Center Dr., Ste. 105, Park City. [redrockbrewing.com](#). The house-brewed beers—honey wheat, amber ale or oatmeal stout, to name a few—complement a menu of burgers, brick-oven pizzas and rotisserie chicken.

Rime Seafood & Steak—2300 Deer Valley Dr. East, Park City, St. Regis, Deer Valley. [srdvdining.com](#). Acclaimed Chef Matthew Harris heads the kitchen at this simply brilliant restaurant at the St. Regis—meticulously sourced meat and seafood from his trusted vendors, perfectly cooked. 🍴

Shabu—442 Main St., Park City. [shabuparkcity.com](#). Cool upscale digs, friendly service and fun food make Shabu one of PC’s most popular spots. A stylish bar with prize-winning mixologists adds to the freestyle feel. Make reservations

Tupelo—1500 Kearns Blvd., Park City. [tupeloparkcity.com](#). Tupelo is a homegrown dining experience that deserves a visit. The menu features some favorites carried over from Tupelo’s inception, like the Idaho Trout and the famed buttermilk biscuits with honey butter, as well as newer dishes such as the vegan-friendly grilled cauliflower steak with herb-chili pesto. 🍴

NORTHERN UTAH

The Beehive Pub & Grill—255 S. Main St., Logan. [thebeehivegrill.com](#). An indirect offshoot of Moab Brewery, the Grill focuses as much on house-brewed root beer as alcoholic suds, but the generally hefty food suits either.

Caffe Ibis—52 Federal Ave., Logan. [caffeibis.com](#). Exchange news, enjoy sandwiches and salads and linger over a cuppa conscientiously grown coffee.

Hearth on 25—195 Historic 25th St., Ogden. [hearth25.com](#). The charming upstairs dining room is a great setting for some of the best and most imaginative food in Ogden. Handmade hearth bread, espresso-rubbed yak, killer stroganoff—too many options to mention here—this is really a destination restaurant.



The St. Regis Deer Valley offers exquisite dining as inviting as the mountain ambience.

Enjoy world-class cuisine that celebrates the best of locally sourced ingredients, delivering the singular taste of a truly defining dining experience

The St. Regis Deer Valley, Park City, UT 84060 t. + 435 940 5700 or [srdvdining.com](#) or [marriott.com/slcxr](#)

PROVO RISING

In praise of Utah County’s independent food scene

BY DARBY DOYLE

FULL DISCLOSURE: As a non-native of the Beehive State, I’ve felt a bit intimidated by Provo’s presumably squeaky-clean dining scene. Toeing a fine line between deep cultural respect and trepidation for overstepping, I’ve been wary of showing exposed shoulders, hesitant to ask if there’s a wine list. Craving spice, literally and metaphorically. But the rising tide of originality bobbing amid Utah County’s sea of chain franchises has submerged those self-limiting assumptions. It’s been a delicious journey.

To find new-to-me spots in Provo, I’m often inspired by the clinking glasses and glowing recaps of Utah County-based couple Brecken and Brad Langfoss of the @utahchefskiss Instagram feed. “I wanted to create a space that highlighted our growing food scene and help people discover unique places they might not find otherwise,” Brecken says about starting the popular channel almost four years ago.

Provo’s Center Street is the bedrock of dining in Utah County. ➤



“OUR ‘MAIN STREET’ HAS ALWAYS BEEN INCREDIBLE,”

—BRECKEN LANGFOSS

“Utah County is definitely the land of chains,” she says of the Provo-Orem area where she grew up. “But we have these wonderful pockets of truly delicious, unique bites. You just have to be willing to explore a little.”

Granted, “closed Sundays” signs are as ubiquitous as the scarcity of bar licenses. But Utah County’s warm greetings and burgeoning culinary creativity are a welcome draw for any occasion.

◀ Backdoor BRGR puts flavorful spins on the American classic. Like the Tokyo Taxi Driver: wasabi, tempura shrimp, pickled cucumber, and homemade teriyaki sauce.



▲ The fusion-style menu at Block features a grazing board and seasonal salads.

DOWNTOWN CLASSICS

“Our ‘Main Street’ has always been incredible,” Brecken says about the intersection of University Avenue and Center Street, with spots we’ve both long admired, like fine-dining favorite Communal (102 N. University Ave., communalrestaurant.com), known for beautifully plated shared bites, fresh flavors, and a tidy wine and local beer list. I first dined at Black Sheep Cafe (19 N. University Ave., blacksheepcafe.com/provo) more than a dozen years ago, and its Indigenous/Southwestern menu still sets the standard for hyper-regional cuisine and cocktails. ▶

(TOP DOWN) PHOTO BY DARBY DOYLE; COURTESY OF BLOCK RESTAURANT; BACKDOOR BRGR

The Huntington Room at Earl’s Lodge—3925 E. Snowbasin Rd., Huntsville. snowbasin.com. Ski-day sustenance and fireside dinner for the après-ski set. In summer, dine at the top of the mountain.

Maddox Ranch House—1900 S. Highway 89, Perry. maddoxfinefood.com. Angus beef steaks, bison chicken-fried steak and burgers have made this an institution for more than 50 years. Eat in, drive up or take home. 🍷

Mandarin—348 E. 900 North, Bountiful. mandarinutah.com. The rooms are filled with red and gold dragons. Chefs recruited from San Francisco crank out a huge menu. Desserts are noteworthy. Call ahead.

Prairie Schooner—445 Park Blvd., Ogden. prairieschoonerrestaurant.com. Tables are covered wagons around a diorama featuring coyotes, cougars and cowboys—corny, but fun. The menu is standard, but kids love it.

Ramen Haus—2550 Washington Blvd., Ogden. ramenhausogden.com. Sergei Oveson’s experience with ramen master Tosh and Shani Oveson’s at Naked Fish shows all over their restaurant in Ogden. Simple but stylish sums the space and terrific is the only word for the ramen. Do not leave without ordering the honey toast even if you think you don’t want dessert.

Rovali’s Ristorante—174 E. 25th St., Ogden. rovalis.com. This friendly family-owned place on Ogden’s main drag serves hearty Italian fare and housemade pastry, plus a creative bar menu and live music.

Slackwater Pizza—209 24th St., Ogden. slackwaterpizzeria.com. The pies here are as good as any food in Ogden. Selection ranges from traditional to Thai (try it), and there’s a good selection of wine and beer.

Sonora Grill—2310 Kiesel Ave., Ogden. thesonoragrill.com. A big, beautiful Mexican restaurant, the kind you see in Texas or New Mexico, Sonora serves great chips and salsa, a famous margarita, several kinds of ceviche and all the dishes you love as well as vegan, vegetarian and gluten-free options.

Table 25—195 25th St., Ste. 4, Ogden. table25ogden.com. A bright, contemporary space in Downtown Ogden has a patio right on Historic 25th Street. The elevated yet approachable menu includes Spanish mussels and frites, ahi tuna and a classic cheeseburger. 🍷

Tona Sushi—210 25th St., Ogden. tonarestaurant.com. The charming old space on Ogden’s main drag houses a meticulously top-notch sushi restaurant. Owner Tony Chen grows herbs and sprouts in the basement and the plates he presents show an artist’s touch. Ask about the secret menu. 🍷

Union Grill—315 24th St., Ogden. uniongrilllogden.com. The cross-over cooking offers sandwiches, seafood and pastas with American, Greek, Italian or Mexican spices.

Soulstice

DAY SPA & SALON

relax, renew,
rejoice.

1100 West 7800 South #4
West Jordan, UT 84088
801.255.3655
soulsticedayspa.com

DOWNTOWN SLC
111 S. Main St.

COTTONWOOD HEIGHTS
7260 S. Racquet Club Dr.

TASTE THE ALPHA DIFFERENCE

LOCAL | PREMIUM | CRAFT COFFEE

ORDER NOW

PROVO & CENTRAL UTAH

Bam Bam’s BBQ—1708 S. State St., Orem, [bambamsbbq.com](#). Bam Bam’s delivers on its promise of authentic Central Texas-style barbecue with meats smoked to perfection. They also offer a BBQ 101 class.

HELL’S BACKBONE

I make a seasonal trek to Boulder for one dish: The Dinner Jenchilada at Hell’s Backbone. A menu staple, each bite is coated in a creamy habanero corn sauce and topped with whatever edible blooms are in season.

-AVREY EVANS



Bombay House—463 N. University Ave., Provo; 7726 Campus View Dr., West Jordan; 2731 E. Parley’s Way, SLC. [bombayhouse.com](#). Salt Lake’s biryani mainstay has several sister restaurants worthy to call family.

Chom Burger—45 W. 300 North, Provo. [chomburger.com](#). Colton Soelberg’s (Communal, etc.) low-key high-end burger place has an eye towards infusing high-quality ingredients into America’s favorite sandwich. Inexpensive, innovative and delicious burgers and shakes, as we have come to expect from Soelberg who has a knack for elevating comfort food.

Communal—102 N. University Ave., Provo. [communalrestaurant.com](#). Food is focused on the familiar with chef’s flair—like braised pork shoulder crusted in panko. Attention to detail makes this one of Utah’s best.

The Foundry Grill and the Tree Room—8841 Alpine Loop Scenic Byway, Sundance Resort, Sundance. [sundanceresort.com](#). The Tree Room is known for its seasonal, straightforward menu and memorable decor, including Rober Redford’s kachina collection. Meanwhile, the grill serves comfort food with western style. Sunday brunch is a mammoth buffet. 🍷

Ginger’s Garden Cafe—188. S. Main St., Springville. [gingersgardencafe.com](#). Tucked inside Dr. Christopher’s Herb Shop, Ginger’s serves truly garden-fresh, bright-flavored, mostly vegetarian dishes.

Pizzeria 712—320 S. State St., Ste. 185, Orem. [pizzeria712.com](#). The pizza menu reaches heights of quality that fancier restaurants only fantasize about. Not only are the blister-crust pizzas the epitome of their genre, but braised short ribs, local mushrooms and arugula on ciabatta are equally stellar.

Station 22—22 W. Center St., Provo. [station22cafe.com](#). Ever-hipper Provo is home to some cutting-edge food now that the cutting edge has a folksy, musical saw kind of style. Station 22 is a perfect example of the Utah roots trend—a charming, funky interior, a great soundtrack and a menu with a slight Southern twang.

SOUTHERN UTAH

Anasazi Steakhouse—1234 W. Sunset Blvd., St. George. [anasazisteakhouse.com](#). Diners cook their own steaks and seafood on volcanic rocks at this stylish and artsy spot that also serves up fondue and cocktails. 🍷

Angelica’s Mexican Grill—101 E. St. George Blvd., St. George. [angelicasmexicangrill.com](#). A bright Mexican eatery serving up traditional street food in a cozy space. 🌮

Basalt—1500 E. Black Desert Dr., Ivins. [blackdesertresort.com](#). The high level of quality is apparent in every detail from the

table setting to food on it. This is an acorn determined to be a mighty oak, like yesterday. 🍷

Bear Paw Café—75 N. Main St., St. George. [bearpawcafe.com](#). St. George’s favorite breakfast and lunch cafe for more than 25 years. Bear Paw Cafe is the perfect place to get breakfast at anytime of the day. Don’t forget to try the guest favorites, including belgian waffles, hand-crafted pancakes, world-class french toast and fresh crepes. 🍷

The Bit and Spur—1212 Zion Park Blvd., Springdale. [bitandspur.com](#). The menu stars Southwestern cuisine—ribs, beef and chicken—as well as chili verde. A longtime Zion favorite, there’s almost always a wait here, but it’s almost always a pleasant one with a view and a brew in hand.

Canyon Breeze Restaurant—1275 E. Red Mountain Cir., Ivins. [redmountainresort.com](#). Red Mountain’s Canyon Breeze Restaurant has spectacular views and outdoor patio seating. The menu focuses on whole foods, local meats, homemade baked goods and desserts made from scratch. 🍷

Hell’s Backbone Grill—20 N. Highway 12, Boulder. [hellsbackbonegrill.com](#). Owners Blake Spalding and Jen Castle set the bar for local, organic food in Utah. Now the cafe has gained national fame. They garden, forage, raise chickens and bees, and offer breakfasts, dinners and even picnic lunches. 🍷

Il Posto Rosso at the Radcliffe Moab—477 S. Main St., Moab. [radcliffemoab.com/dining](#). Il Posto Rosso has a modern, Mediterranean-inspired menu with protein and other ingredients sourced from a variety of local farms, gardens and ranches.

King’s Landing—1515 Zion Park Blvd., Ste. 50-A, Springdale. [klbzion.com](#). In the Driftwood Inn, some of the finest food and the finest view in Utah. The kitchen is ambitious—seasonal, vegan, gluten-free are all covered. Mushroom tart involves mushrooms, caramelized onions, butternut squash and grapes with burrata and basil, but the flavors meld into harmony.

Moab Brewery—686 Main St., Moab. [thermoabbrewery.com](#). A beloved watering hole for river-runners, slick-rock bikers, red-rock hikers and everyone who needs a bite and a beer, which is nearly everyone in Moab. All beer is brewed on site.

Mom’s Café—10 E. Main St., Salina. [famousmomscafe.business.site](#). Mom’s has fed travelers on blue plate standards since 1928. This is the place to try a “Utah scone” with honey butter. 🍷

Morty’s Café—702 E. St. George Blvd., St. George. [mortyscafe.com/stgeorge](#). From burgers to coffee, Morty’s Cafe has just about every type of quick and fresh classic food. Straightforward and relaxed, don’t forget to try their homemade special Morty sauce.

With cocktail names like Bishop Took my Temple Recommend and The Cougar, Block Restaurant breaks from Happy Valley standards. ➡



◀ Eclectic western interiors inside a Center Street restaurant.

BELOW: Pinguinos partners with local dairy farmers to make their artisan gelato.



FEEL-GOOD VIBES

In the heart of Happy Valley, it’s no surprise that big smiles and cheerful hospitality are a given, but a few spots are especially notable for their “big hug from the universe” aura. For well-executed coffee drinks, live jams, and über-inclusive ethos, Java Junkie (located in the Brier Barber Shop, 16 W. Center St.) can’t be beat. Golden Bees Caribbean Cuisine (151 N. University Ave.) serves up made-from-scratch traditional Haitian dishes with heart and soul in abundance. The Provo location of India Palace (98 W. Center St., [indiapalaceprovo.com](#)) nails the specialties of Northern India, with tasty vegetarian and carnivorous options alike.

DATE NIGHT

Sportelli’s Artisan Pasta is Brecken’s pick for best new(ish) Provo restaurant (410 N. University Ave., [sportellis.com](#)). “They focus on build-your-own pasta bowls with really fresh ingredients, and it’s such a great addition to the area,” she says of the bright, fast-casual spot. Backdoor BRGR (261 N. University Ave., [backdoorbrgr.com](#)) stands out for fun mid-century Spaghetti Western kitsch and killer half-pound Angus beef burgers accompanied by craveable waffle fries. There’s no shortage of spots to satisfy sweet cravings in Provo, but Pinguino’s Gelato (145 W. 200 North, [pinguinogelato.com](#)) looks, feels, and most importantly tastes like a quality-driven Italian gelateria, with all nuts ground and real fruit blended fresh on-site. ▶



PHOTO BY MORGAN LEIGH PHOTO

Be Social

Submit your photos and be featured in Salt Lake Magazine!

For more information, email: magazine@saltlakemagazine.com



Owl Bar is a local favorite for its live entertainment, western-inspired fare, and Robert Redford memorabilia. ➤

OFF THE BEATEN PATH

“In the last few years, we’ve seen a real rise in special, authentic international cuisines,” Brecken says of Provo’s evolving food scene. In a Rancho Market-adjacent strip mall, Chicken in the Kitchen (1700 N. State St.) serves up generous portions of some of the best Korean fried chicken I’ve had in the state. Just over the Orem border, Holy Taco’s menu is laser focused on perfecting al pastor pork and vegetarian classics, complete with fresh pineapple and house-made salsas (327 E. 1200 South, theholytaco.com). Brecken’s pick for most overlooked spot in Provo is MMK’s Your New BFF Filipino Food (684 N. Freedom Blvd.), serving classic bilao combos on wooden platters (or boxed to-go) and home to a small market for hard-to-find Filipino

treats. “There’s nothing else like it in Utah County, and I love that they do karaoke,” Brecken says.

SUNDAYS AND SPECIAL OCCASIONS

A newer addition to Provo’s seasonal and locally sourced food scene is Block Restaurant, notable for its full bar, location adjacent to the Next Door watering hole, and midday brunch on Sundays (3330 N. University Ave., blockrestaurantgroup.com). Sundance Resort up Provo Canyon has been our family’s go-to for countless Easter and Mother’s Day celebrations at the Foundry Grill, and dinner at the Tree Room is an expected stop after a day of fly fishing on the Provo River or a peak fall leaf-peeping canyon drive. Drinks at the Owl Bar are an imperative part of the adventure (8841 N. Alpine Loop Road, sundanceresort.com/dining/). ■

◀ Decadent dishes await inside Sundance’s fine dining restaurant, The Tree Room.

Holy Taco’s al pastor tacos arrive topped with pineapple, onions, and cilantro. ▼



Oscar’s Café—948 Zion Park Blvd., Springdale. oscarscafe.com. Blueberry pancakes, fresh eggs, crisp potatoes and thick bacon. We love breakfast, though Oscar’s serves equally satisfying meals at other times of day.

Rib & Chop House—1676 S. Convention Center Dr., St. George. ribandchophouse.com/st-george-utah. Rib & Chop House is home to premium steaks, fresh seafood and baby back ribs (the local favorite). The perfect nonchalant atmosphere for quality food.

Painted Pony—2 W. St. George Blvd., Ste. 22, St. George. painted-pony.com. The kitchen blends culinary trends with standards like sage-smoked quail on mushroom risotto. Even “surf and turf” has a twist—tenderloin tatakai with chile-dusted scallops. 🍷🍴

Peekaboo Canyon Wood Fired Kitchen—233 W. Center St., Kanab. peekabookitchen.com. Complementing Best Friends Animal Sanctuary, this casual eatery serves vegetarian cuisine—artisanal pizza, local beer, craft cocktails and a rocking patio.

Pica Rica Americana BBQ—25 N. Main St., St. George picaricabbq.com. In the heart of St. George, Pica Rica’s menu marries the themes of Texas barbecue with the flavor of Mexico City. You’ll find all of the classics, from spare ribs to smoked brisket, along side moles, fresh salsas and street corn.

The Pizza Factory—2 W. St. George Blvd., St. George. stgeorgepizzafactory.com. The original St. George Pizza Factory, founded in 1979, is one of the city’s main attractions. It was born of a desire to create the perfect pizza parlor, where friends and family could come together over a slice or a whole pie.

Red Rock Grill at Zion Lodge—Zion National Park. zionlodge.com. Try eating here on the terrace. Enjoy melting-pot American dishes like smoked trout salad with prickly pear vinaigrette. And you can’t beat the red rock ambience.

Rylu’s Bistro—2862 Santa Clara Dr., Santa Clara. rylusbistro.com. The repurposed circa 1880 homestead is charming and welcoming, and the menu is seasonally driven.

Sunglow Family Restaurant—91 E. Main St., Bicknell. This pit stop is famous for its pinto bean and pickle pies. Yes, we said pickle.

Sakura Japanese Steakhouse & Sushi—81 N. 1100 East, St. George. sakuraut.com. The Hibachi side of the restaurant gives both dinner and a show in one, but if you’re shy about open flames, Sakura also offers tasty sushi rolls.

Spotted Dog Café—428 Zion Park Blvd., Springdale. flanigans.com/dining. Relax, have some vino and enjoy your achiote-braised lamb shank with mint mashed potatoes on top of rosemary spaghetti squash. 🍷🍴

“ BASALT I love seeing lamb on a menu, and this one was expertly cooked and sauced with classic cherry demi-glace. —DARBY DOYLE ”

Tifiny’s Creperie—567 S. Valley View Dr., St. George. tifinyscreperie.com. Enjoy the cozy dining room and the comforting, casual French cuisine, featuring classic sweet and savory crêpes. 🍷

Vermillion 45—210 S. 100 East, Kanab. vermillion45.com. Who would expect a fine restaurant with a French chef in Kanab? But here it is, and it’s excellent.

Whiptail Grill—445 Zion Park Blvd., Springdale. whiptailgrillzion.com. Tucked into an erstwhile gas station, the kitchen is little, but the flavors are big—a goat cheese-stuffed chile relleno crusted in Panko and the chocolate-chile creme brulee.

Wood•Ash•Rye—25 W. St. George Blvd., St. George. theadventurehotel.com/wood-ash-rye-restaurant. Located in historic downtown St. George, Wood•Ash•Rye seeks out regionally sourced ingredients to curate one-of-a-kind recipes that rotate with every season.

Xetava Gardens Café—815 Coyote Gulch Court, Ivins. xetava.com. Blue corn pancakes for breakfast and lunch are good bets. But to truly experience Xetava, dine under the stars in eco-conscious Kayenta.



Contemporary Seasonal Cuisine Casual Fine Dining

Modern Southwestern dining in the heart of downtown St. George. Chef Lissie Vorberg’s seasonal menu — featuring this summer’s brown sugar whiskey-glazed bison tenderloin — pairs with a curated wine list in our art-filled dining room or on the treetop patio. A local favorite for every occasion.



THE PAINTED PONY RESTAURANT



2 W. ST. GEORGE BLVD. • ST. GEORGE, UT 84770 (435) 634 1700

PHOTOS BY DARBY DOYLE