

DINNER

4PM - CLOSE

honey S A L T
FOOD AND DRINK

FROM OUR KITCHEN WITH CARE

Elizabeth & Kim

SHARED

SAVORY MONKEY BREAD 7 ^V

fresh mozzarella & parmesan cheese, pomodoro

SUMMERLIN CRUDITE 20 ^{VG GF}

garden vegetables, shishito peppers, sumac chickpea hummus, baba ghanoush
california olive oil, papadum

YELLOWTAIL CRUDO* 26

shaved radish, cilantro, avocado, aguachile

CRISPY CALAMARI & SHRIMP 18

shishito peppers, lemon, sriracha aioli

BURRATA & FIGS 18 ^{V GF}

teardrop tomatoes, black mission figs
arugula, hazelnut crunch, minus 8 vinegar

ADD SHAVED DARK CHOCOLATE +2

GRANDMA ROSIE'S TURKEY MEATBALLS 16

alta cucina tomatoes, caramelized onion
ricotta, sourdough

STICKY IBERICO PORK RIBS 19

char-grilled, candied orange peel, pickled fresno
red onion, cilantro

GNOCCHI & ROASTED CAULIFLOWER 19 ^V

sugar snap peas, black truffle vinaigrette

MARGHERITA PIZZA 16 ^V

fresh mozzarella, tomato, basil, extra virgin olive oil

BURRATA PIZZA 20 ^V

shaved zucchini, basil pesto, parmesan cheese, sea salt

CAPICOLA & HOT HONEY PIZZA 22

fresh mozzarella, pecorino, garlic, hot honey, scallions

STARTERS

SPRING TUSCAN BEAN SOUP 12 ^{V GF}

garlic parmesan crostini, olive oil

GRILLED CHICKEN & SHAVED CAULIFLOWER 21 ^V

arugula, golden raisins, cashews
champagne vinaigrette

GRAIN POWER 16 ^{VG GF}

quinoa, beluga lentils, avocado, fennel
orange, dried cranberry, pomegranate
cucumber, lemon vinaigrette

ELIZABETH'S CAESAR* 15

tuscan kale, romaine, parmesan, torn croutons
black garlic dressing

**ADD TOFU +5, GRILLED CHICKEN +10,
SHRIMP +12, SALMON +15**

ASK US ABOUT OUR NEXT FARM TABLE DINNER!

Dinner Plates

LEMON RICOTTA PASTA 25 ^V

calamarata pasta, english peas
bellweather farms ricotta, arugula, parmesan

LINGUINE & CLAMS 29

manila clams, white wine, garlic, chili flakes, olive oil

JIDORI BRICK CHICKEN 33

jalapeno cheddar grits, chow chow, pea tendrils

GRILLED SCOTTISH SALMON* 38 ^{GF}

quinoa, tuscan kale, asparagus, shaved fennel
lemon vinaigrette

CAST IRON BRANZINO 40

roasted pee wee potatoes, blue lake beans, salsa verde

BUTTERMILK FRIED CHICKEN 29

mac 'n cheese, coleslaw, hot sauce, honey

CHICKEN CURRY 29 ^{GF}

seared chicken breast, stewed tomatoes
potatoes, carrots, cauliflower, cilantro
crispy chickpeas, basmati rice, papadum

FARMHOUSE MEATLOAF 26

bacon wrapped, caramelized onions, tomato jam
grilled asparagus, mashed potatoes

STEAK FRITES* 45 ^{GF}

10oz. creekstone new york strip loin, french fries
red chimichurri

MAKE IT SURF & TURF WITH ADD ON GRILLED SHRIMP +12

BACKYARD FAVORITE BURGER* 19

vermont cheddar cheese, caramelized onion
spicy tomato jam

ADD DESERT BLOOM FARM EGG* +4

ADD APPLEWOOD SMOKED BACON +3

ADD AVOCADO +3

SIDES

GRILLED ASPARAGUS 12 ^V

preserved lemon, chili flake, crispy shallots

ROASTED BROCCOLI 12 ^{VG, GF}

orange, carrots, pistachio, mint, lemon oil

CHARRED SUGAR SNAP PEAS 11 ^{VG, GF}

ponzu, togarashi, toasted sesame seeds

MAC'N CHEESE 10 ^V

kale, hatch chili, breadcrumbs

FRENCH FRIES 6 ^V

herbs

SWEET POTATO FRIES 10 ^V

maple mustard, sea salt

(V)VEGETARIAN-(VG)VEGAN-(GF)GLUTEN-FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Wine

SPARKLING WINES --- GLS BTL

CHAMPAGNE, VEUVE CLICQUOT BRUT 30 110
reims, france

CRÉMANT, GUSTAVE LORENTZ BRUT ROSÉ 21 63
alsace, france

MADRE PROSECCO BRUT 25 75
doc, it, nv

WHITES & ROSÉS --- GLS BTL

RIESLING, DR. LOOSEN 16 60
bernkastel, germany

ARNEIS BLANGE LANGHE, CERETTO 17 68
peidmont, italy

SAUV BLANC, LE GRAND BALLON 17 60
loirre valley, france

CHARDONNAY, STAGS LEAP 23 88
napa valley, california

ROSÉ, COTES DES ROSES 18 68
longuedoc, france

REDS --- GLS BTL

MALBEC, ANTIGAL UNO MENDOZA 15 56
mendoza, argentina

COTES DU RHONE ROUGE, KERMIT LYNCH 16 48
southern rhone, france

PINOT NOIR, SIDURI 18 68
williamete valley, oregon

CAB SAUV, RESERVE RODNEY STRONG 2019 27 81
sonoma, california

Specialty Cocktails

GIMLET IN THE GARDEN 17

bombay dry gin, lime, basil simple syrup, cucumber

SPICY BUNNY 17

don julio blanco, carrot juice, lemon, agave, jalapeños

MIDNIGHT RAMBLER 17

bulleit bourbon, bitters, honey
orange peel, candied ginger

THE OLIVE BRANCH 17

olive oil infused absolute elyx
marinated olives, dry vermouth

THE DAME 17

grey goose strawberry & lemongrass vodka
blood orange, lime, aquafaba

FIG MULE 16

figenza fig vodka, cassis liqueur, ginger beer

HIBISCUS SOL 16

pisco, yellow chartreuse, lemon
grapefruit, hibiscus syrup

FEATURED COCKTAIL

SPRING FLING 18

a playful blend of high west double rye

lemon, honey, and mint, kissed with
housemade mixed berry jam and
muddled blueberries for a burst of
fresh, fruity charm



BEER

ON TAP

MINDHAZE | FIRESTONE | IPA 10
CUCKOO | CRAFTHAUS | DUNKEL LAGER 10
EVOCATION | CRAFTHAUS | SAISON 10

CANS & BOTTLES

BLUE MOON 8
COORS LIGHT 8
CORONA EXTRA 8
STELLA ARTOIS | BELGIAN PILSNER 8
HEINEKEN | NON ALCOHOLIC 7
WHITE CLAW | SELTZER 8

MOCKTAILS

GOLDEN GLOW 10

pineapple, lime, vanilla ginger
cream, and soda water

CHERRY LIME BREEZE 10

lime, simple, amarena cherry syrup

THE SICILIAN PUNCH 10

blood orange juice
fresh basil, soda, orange

