

DINNER

4PM - CLOSE

honey SALT
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

citrus ponzu, pickled ginger, chili flakes

CRISPY CALAMARI & SHRIMP 18

shishito peppers, lemon, sriracha aioli

BURRATA & STONEFRUIT 18 V GF

heirloom cherry tomato, arugula, toasted pistachio minus 8 vinegar

ADD SHAVED DARK CHOCOLATE +2

GRANDMA ROSIE’S TURKEY MEATBALLS 16

alta cucina tomatoes, caramelized onion ricotta, sourdough

MARGHERITA PIZZA 16 V

fresh mozzarella, tomato, basil, extra virgin olive oil

BURRATA PIZZA 20 V

basil pistou, divina roasted tomato, bellwether ricotta crispy chili oil

CAPICOLA & HOT HONEY PIZZA 22

fresh mozzarella, pecorino, garlic, hot honey, scallions

STARTERS

CORN BISQUE SOUP 12 VG GF

crispy chili oil

ROASTED TURKEY COBB SALAD 21 V

romaine, applewood smoked bacon, hard boiled egg heirloom cherry tomato, avocado blue cheese honey salt ranch

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 bellwether farms ricotta, arugula, parmesan

LINGUINE & CLAMS 29

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

ROASTED JIDORI CHICKEN 33

roasted peewee potato salad , english peas green goddess aioli

GRILLED SCOTTISH SALMON* 38 GF

orzo insalata, roasted red pepper, cucumber sunflower seeds, mint, sesame vinaigrette

CAST IRON BRANZINO 40 GF

crispy artichoke, heirloom cherry tomato persian cucumber, dill yogurt lemon oregano vinaigrette

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* 21

vermont cheddar cheese, caramelized onion 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

MAC’N CHEESE 10 V

kale, hatch chili, breadcrumbs

FRENCH FRIES 6 V

herbs

SWEET POTATO FRIES 10 V

maple mustard, sea salt

MASHED POTATO 10 V,GF

yukon gold potatoes

(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
<i>reims, france</i>		
CRÉMANT, GUSTAVE LORENTZ BRUT ROSÉ	21	74
<i>alsace, france</i>		
MADRE PROSECCO BRUT	20	72
<i>doc, it, nv</i>		

WHITES & ROSÉS

	GLS	BTL
RIESLING, DR. LOOSEN	16	60
<i>bernkastel, germany</i>		
ARNEIS BLANC LANGHE, CERETTO	17	68
<i>peidmont, italy</i>		
SAUV BLANC, LE GRAND BALLON	16	60
<i>loirre valley, france</i>		
CHARDONNAY, STAGS LEAP	20	75
<i>napa valley, california</i>		
ROSÉ, COTES DES ROSES	18	70
<i>longuedoc, france</i>		

REDS

	GLS	BTL
MALBEC, ANTIGAL UNO MENDOZA	15	56
<i>mendoza, argentina</i>		
COTES DU RHONE ROUGE, KERMIT LYNCH	16	60
<i>southern rhone, france</i>		
PINOT NOIR, SIDURI	18	70
<i>williamete valley, oregon</i>		
CAB SAUV, RESERVE RODNEY STRONG 2019	22	85
<i>sonoma, california</i>		

Specialty Cocktails

SUMMER SIDECAR 17

pineapple vodka, hennessy, cointreau, simple syrup
pineapple juice

FAIRWAY FIZZ 16

deep eddy sweet tea vodka, lemon, simple
ginger beer

MIDNIGHT RAMBLER 17

bulleit bourbon, bitters, honey
orange peel, candied ginger

THE DAME 18

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

BLACK SATIN MANHATTAN 18

fernet, licor 43, woodford reserve bourbon

MATTEO PALOMA 17

el mexicano 80 tequila, st germaine
grapefruit, lemon juice

HIBISCUS SANGRIA GLASS 15 CARAFE 45

cabernet sauvignon, brandy, orange juice
hibiscus syrup

FEATURED COCKTAIL

CALICO SUNSET 17

*A nod to the glowing skies of Calico Basin
— tanqueray, aperol, lemon, basil simple,
and fresh watermelon juice come together
in this bright, botanical desert refresher.*



BEER

ON TAP

ZOMBIE DUCK HUNTER | BEER ZOMBIES | 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

DESERT DEW 10

lime, honey, watermelon juice
dash of salt

HIBISCUS HYPE 10

lime, simple, hibiscus syrup

THE SICILIAN PUNCH 10

blood orange juice
fresh basil, soda, orange

