

LUNCH

11:30AM-4PM

honey SALT
FOOD AND DRINK

FROM OUR KITCHEN WITH CARE

Elizabeth & Kim



STARTERS

SUMMERLIN CRUDITE 20 VG GF

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

CORN BISQUE 12 VG, GF

crispy chili oil

AVOCADO TOAST & GREEN GOODNESS JUICE 18 VG

pickled fresno, cherry tomatoes, arugula, sourdough add desert bloom farm egg* +4

CRISP CALAMARI & SHRIMP 18

shishito peppers, lemon, sriracha aioli

GRANDMA ROSIE'S TURKEY MEATBALLS 16

alta cucina tomatoes, caramelized onions ricotta, sourdough

BURRATA & STONEFRUIT 18 V GF

cherry heirloom tomato, arugula, toasted pistachio minus 8 vinegar

ADD SHAVED DARK CHOCOLATE +2

Salad

GRAIN POWER 16 VG GF

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

ELIZABETH'S CAESAR* 15 V

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

TURKEY COBB SALAD 21 V

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

LEMON CHICKEN 18 GF

grilled chicken breast, fresh mozzarella, avocado field greens, chickpeas, sunflower seeds lemon vinaigrette

ADD TOFU +5, GRILLED CHICKEN +10

SHRIMP* +12, SALMON* +15

PIZZA

BURRATA 20 V

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

MARGHERITA 16 V

fresh mozzarella, tomato basil, extra virgin olive oil

CAPICOLA & HOT HONEY 22

fresh mozzarella, pecorino garlic, scallions

SIDES

SWEET POTATO FRIES 10 V

maple mustard, sea salt

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 6V

herbs

Plates

GRILLED CHICKEN SHAWARMA 19

za'atar spice, hummus, cucumber, tomato pickles, pita bread, greek yogurt tahini dressing

TUNA POKE BOWL* 24

black rice, edamame, tofu, pickled ginger, avocado radish, sesame seeds, ponzu, sriracha aioli

SPICY SHRIMP TACOS 18

jicama slaw, avocado, roasted salsa, cilantro

LOBSTER ROLL 31

fennel, celery, tarragon, lemon aioli, salted potato chips

ROASTED TURKEY CLUB 21

roasted turkey breast, applewood smoked bacon gem lettuce, tomato, avocado, dijonnaise toasted sourdough, house chips

LEMON RICOTTA PASTA 25 V

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

TURKEY BURGER 20

green apples, rosemary, horseradish cream whole wheat bun sweet potato fries with maple mustard

BACON GRILLED CHEESE 17

aged cheddar & jack cheese, rustic sourdough caesar salad

BILOXI BUTTERMILK

FRIED CHICKEN SANDWICH 18

creamy slaw, house durkee's dressing, caesar salad *Named one of Las Vegas Weekly's Best*

BACKYARD FAVORITE BURGER* 19

vermont cheddar cheese, caramelized onion tomato jam

ADD DESERT BLOOM FARM EGG* +4

ADD APPLEWOOD SMOKED BACON +3

ADD AVOCADO +3

JUICE

GREEN GOODNESS JUICE 10 VG GF

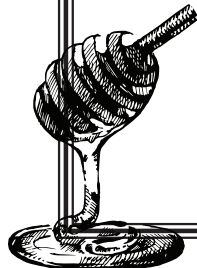
salad in a glass: kale, apples, fennel cucumber, celery, lemon, ginger

HONEY SALT GINGER SHOT 5 VG GF

ginger, lemon, honey

(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>willamete 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 syrup, 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

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.

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, brandy, orange juice, hibiscus syrup



ESPRESSO MARTINI FLIGHT | \$21

Available for \$15 between 5-6pm on weekdays

THE VANILLA STANDARD

sobeiski vanilla vodka
kahlua, agave, espresso

REPOSADO ROAST

patron reposado, kahlua,
cointreau, espresso

MIDNIGHT FLOAT

myers dark rum, agave,
kahlua, vanilla ice cream



BEER

ON TAP

ABLE BAKER BREWING | ATOMIC DUCK IPA 10
CRAFTHAUS | CUCKOO DUNKEL 10
CRAFTHAUS | EVOCATION 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

watermelon, lime, honey
dash of salt, tonic water

HIBISCUS HYPE 10

lime, simple, hibiscus syrup

THE SICILIAN PUNCH 10

blood orange juice
fresh basil, soda, orange