

BRUNCH
10 AM - 2:30 PM

honey SALT
FOOD AND DRINK

FROM OUR KITCHEN WITH CARE
Elizabeth & Kim

Break the Fast

MONKEY BREAD 15 ^V
“break bread for the table”
brioche, bourbon caramel sauce

WAGYU COUNTRY FRIED STEAK 25
crispy fried top round steak, creamy pepper gravy
breakfast potatoes
ADD SOFT SCRAMBLE EGG +\$4

BREAKFAST POUTINE 20
roasted yukon potatoes, smoky bacon gravy
cheese curds, fried egg

BANANA DUTCH BABY PANCAKE 18 ^V
bananas, vanilla pudding, whipped cream
graham cracker crumble, dark chocolate curls

BERRY TRES LECHES FRENCH TOAST \$18 ^V
berry compote, whipped cream, tres leches glaze

HONEY SALT BENEDICT* 18
poached eggs, spinach, tomato, hollandaise
wolferman's english muffin
ADD BACON +3

FRIED CHICKEN BENEDICT* 23
biloxi fried chicken, poached eggs, spinach
hollandaise, wolferman's english muffin

BELT* 19
thick cut steak bacon, soft scrambled eggs, arugula
tomato, parmesan, lemon aioli, sourdough toast

BREAKFAST PIZZA 19
scrambled eggs, smoked bacon, broccolini, peppers
fromage blanc, fresh mozzarella

HEALTHIER EATS

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

FARMERS FRUIT BOWL 10 ^{VG GF}
seasonal fruit, fresh berries, local mint, orange zest

MATCHA & COCONUT OVERNIGHT OATS 10 ^V
rolled oats, coconut milk, jade leaf matcha
raw honey, flaxseed

SUMMERLIN CRUDITE 20 ^{VG GF}
garden vegetables, shishito peppers, sumac
chickpea hummus, baba ghanoush
california olive oil, papadum

EGG WHITE FRITTATA 18 ^{VG GF}
spinach, roasted tomato
fromage blanc, market greens

BOTTOMLESS THERAPY

\$29 | (2 HOUR LIMIT)

BUBBLES
CHOICE OF:
orange mimosa | or blood orange mimosa | or classic bellini

HAIR OF THE DOG

CHOICE OF:
traditional bloody mary | or bloody caesar | or bloody maria
classic michelada | or red snapper

IT'S A BRUNCH THING

CORN BISQUE 12 ^{V GF}
crispy chili oil

ELIZABETH'S CAESAR SALAD* 15 ^V
tuscan kale, romaine, parmesan, torn croutons
black garlic dressing

GRAIN POWER SALAD 16 ^{GF}
quinoa, beluga lentils, avocado, fennel, orange
dried cranberry, pomegranate, cucumber
lemon vinaigrette
ADD TOFU +5, GRILLED CHICKEN +10, SHRIMP +12, SALMON +15

LEMON CHICKEN SALAD 18 ^{GF}
grilled chicken breast, fresh mozzarella, avocado
field greens, chickpeas, sunflower seeds
lemon vinaigrette

AVOCADO TOAST & GREEN GOODNESS JUICE 18 ^{VG}
pickled fresno, cherry tomatoes, arugula, sourdough
ADD DESERT BLOOM FARM EGG* +4

BACON GRILLED CHEESE 17
aged cheddar & jack cheese, rustic sourdough
caesar salad

BILOXI BUTTERMILK FRIED CHICKEN SANDWICH 18
creamy slaw, house durkee's dressing
brioche bun, caesar salad
Named one of Las Vegas Weekly's Best

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

BREAKFAST POTATOES 5 ^{VG}
APPLEWOOD SMOKED BACON 6 ^{GF}
THICK STEAK CUT BACON 8 ^{GF}
CHICKEN APPLE SAUSAGE 6

(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.LOUSEN	16	60
<i>bernkastel, germany</i>		
ARNEIS BLANGE 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>		

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
HEINEKEN | NON ALCOHOLIC 7
STELLA ARTOIS | BELGIAN PILSNER 8
WHITE CLAW | SELTZER 8

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, 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.*

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

