

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 ^V ^{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 & STONE FRUIT 18 ^V ^{GF}

seasonal stone fruit, heirloom cherry tomato 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

GRILLED CHICKEN & SHAVED CAULIFLOWER 21 ^V

arugula, golden raisins, cashews, champagne vinaigrette

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

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

PIZZA

BURRATA PIZZA

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

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

LINGUINE & CLAMS 29

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

LEMON RICOTTA PASTA 25 ^V

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

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

GRILLED TURKEY BURGER 20

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

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

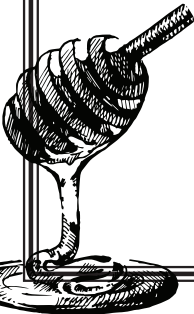
kale, hatch chili, breadcrumbs

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
<i>reims, france</i>		
CRÉMANT, GUSTAVE LORENTZ BRUT ROSÉ	21	63
<i>alsace, france</i>		
MADRE PROSECCO BRUT	25	75
<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	17	60
<i>loirre valley, france</i>		
CHARDONNAY, STAGS LEAP	23	88
<i>napa valley, california</i>		
ROSÉ, COTES DES ROSES	18	68
<i>longuedoc, france</i>		

REDS

	GLS	BTL
MALBEC, ANTIGAL UNO MENDOZA	15	56
<i>mendoza, argentina</i>		
COTES DU RHONE ROUGE, KERMIT LYNCH	16	48
<i>southern rhone, france</i>		
PINOT NOIR, SIDURI	18	68
<i>williamete valley, oregon</i>		
CAB SAUV, RESERVE RODNEY STRONG 2019	27	100
<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
STELLA ARTOIS | BELGIAN PILSNER 8
HEINEKEN | NON ALCOHOLIC 7
WHITE CLAW | SELTZER 8

Specialty Cocktails

GIMLET IN THE GARDEN 17

bombay dry gin, lime, basil simple syrup, cucumber

SPICY BUNNY 17

el mexicano blanco 90, 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 SOUR 16

pisco, ancho reyes, lemon
hibiscus syrup, aqua faba

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

MOCKTAILS

GOLDEN GLOW 10

pineapple, lime, vanilla ginger
cream, and soda water

HIBISCUS HYPE 10

lime, simple, hibiscus syrup

THE SICILIAN PUNCH 10

blood orange juice
fresh basil, soda, orange

