

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, arugula, applewood smoked bacon, hard boiled
egg, heirloom cherry tomato, avocado, blue cheese
crumble, 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

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

CAST IRON BRANZINO 42 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

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
CRÉMANT, GUSTAVE LORENTZ BRUT ROSÉ	16	60
alsace, france		
MADRE PROSECCO BRUT	18	72
doc, it, nv		
CHAMPAGNE, VEUVE CLICQUOT BRUT	30	110
reims, france		

WHITES & ROSÉS

	GLS	BTL
SAUV BLANC, LE GRAND BALLON	12	48
loirre valley, france		
RIESLING, DR.LOOSEN	14	56
bernkastel, germany		
ARNEIS BLANGE LANGHE, CERETTO	15	60
peidmont, italy		
CHARDONNAY, AU BON CLIMAT	16	62
santa barbara, california		
ROSÉ, VILLA SPARINA	11	44
piedmont, italy		

REDS

	GLS	BTL
MALBEC, ANTIGAL UNO MENDOZA	13	52
mendoza, argentina		
COTES DU RHONE ROUGE, KERMIT LYNCH	15	60
southern rhone, france		
PINOT NOIR, SIDURI	17	69
williamete valley, oregon		
CAB SAUV, RESERVE RODNEY STRONG	19	76
sonoma, california		
CABERNET SAUVIGNON, CAYMUS	32	125
napa, california		

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
ABLE BAKER BREWING | NEVADA AMBER ALE 10
ABLE BAKER BREWING | EL PATO LOCO LAGER 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