

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

CHICKEN SHAWARMA BOWL 19

za'atar spice, hummus, romaine, 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

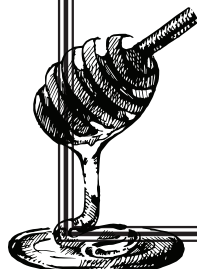
salad in a glass: kale, apples, fennel cucumber, celery, lemon, ginger

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 |
|------------------------------------|-----|-----|
| CRÉMANT, GUSTAVE LORENTZ BRUT ROSÉ | 16  | 60  |
| <i>alsace, france</i>              |     |     |
| MADRE PROSECCO BRUT                | 18  | 72  |
| <i>doc, it, nv</i>                 |     |     |
| CHAMPAGNE, VEUVE CLICQUOT BRUT     | 30  | 110 |
| <i>reims, france</i>               |     |     |

### WHITES & ROSÉS

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

### REDS

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



## 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 | NA

#### 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

#### SPINDRIFT SPARKLING 5

lemon, lime, or grapefruit