

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

CHURRO WAFFLES 18 ^V
cinnamon sugar, dulce de leche, red berry sauce
whipped cream

CORNFLAKE CRUSTED FRENCH TOAST 18 ^V
burnt citrus marmalade, cream cheese frosting

HONEY SALT BENEDICT* 18 ^V
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* 20
cheesy mornay sauce, 3 sunny side up eggs, italian sausage
mama lil's peppers, cheddar cheese, scallions

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 11 ^{VG GF}
seasonal fruit, fresh berries, local mint, orange zest

OVERNIGHT OATS 11 ^{VG}
seasonal berries, almond milk
dark chocolate crunch

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

MARY'S ROASTED ORGANIC CHICKEN SOUP 12 ^{V GF}
root vegetables, chickpeas, turmeric broth, basil puree

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

GRAIN POWER SALAD 17 ^{VG GF}
quinoa, beluga lentils, shaved vegetables, avocado
pomegranate, pumpkin seeds, super food 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, red wine onions, 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
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
CRÉMANT, GUSTAVE LORENTZ BRUT ROSÉ	16	60
<i>alsace, france</i>		
MADRE PROSECCO BRUT	18	72
<i>veneto, italy</i>		
CHAMPAGNE, VEUVE CLICQUOT BRUT	30	110
<i>reims, france</i>		

WHITES & ROSÉS

	GLS	BTL
SAUV BLANC, LE GRAND BALLON	12	48
<i>loire valley, france</i>		
RIESLING, DR. LOOSEN	14	56
<i>bernkastel, germany</i>		
ARNEIS BLANGE LANGHE, CERETTO	15	60
<i>piedmont, 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>willamette 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