

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

MARY’S ROASTED ORGANIC CHICKEN SOUP 12 GF

root vegetables, chickpeas, turmeric broth, basil puree

AVOCADO TOAST & GREEN GOODNESS JUICE 18 VG

pickled fresno, red wine onions
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

STRACCIATELLA CHEESE & BEETS 18 V GF

toasted candied beets & pears, toasted pistachios
shaved dark chocolate, arugula
minus 8 vinaigrette



Salad

GRAIN POWER 17 VG GF

quinoa, beluga lentils, shaved vegetables
avocado, pomegranate, pumpkin seeds
super food vinaigrette

ELIZABETH’S CAESAR* 15 V

tuscan kale, romaine, parmesan, torn croutons
black garlic dressing

LOBSTER COBBSTER 33 GF

maine lobster, romaine lettuce, kale, avocado
bacon, tomatoes, green goddess 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



Plates

CHICKEN SHAWARMA BOWL 19

za’atar spice, hummus, romaine, cucumber, tomato
pickles, pita bread, greek yogurt tahini dressing

TUNA POKE BOWL* 24

chilled soba noodles, edamame, pickled ginger
rice wine pickles, avocado, sesame-ponzu dressing
rice crackers

LOBSTER ROLL 31

fennel, celery, tarragon, lemon aioli, salted potato chips

MAHI MAHI FISH TACOS 18

(crisp fried or seared)
togarashi spice, pickled fresnos, gochujang aioli
rice crackers

GOAT CHEESE “GNOCCHI” 25 V

goat cheese dumplings, butternut squash puree
organic mushrooms, kale, sunflower seeds

ROASTED TURKEY CLUB 21

roasted turkey breast, applewood smoked bacon
gem lettuce, tomato, avocado, creamy horseradish
toasted sourdough, house chips

SHRIMP SCAMPI LINGUINE 29

marinated tomatoes, bloomsdale spinach
calabrian chili, garlic confit, basil, white wine

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

PIZZA

TRUFFLE 20 V

organic mushrooms
truffled cheese sauce, whipped ricotta
broccolini, chili flakes

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 VG GF

maple mustard, sea salt

BLISTERED

BRUSSELS SPROUTS 12 V GF

granny smith apple
creamy atomic horseradish

MAC’N CHEESE 10 V

kale, hatch chili, breadcrumbs

JUICE

GREEN GOODNESS JUICE 10 VG GF

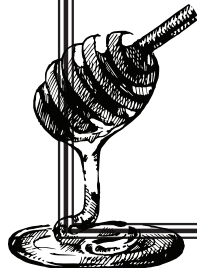
salad in a glass: kale, apples, fennel
cucumber, celery, lemon, ginger

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
alsace, france		
MADRE PROSECCO BRUT	18	72
veneto, Italy		
CHAMPAGNE, VEUVE CLICQUOT BRUT	30	110
reims, france		

WHITES & ROSÉS

	GLS	BTL
SAUV BLANC, LE GRAND BALLON	12	48
loire valley, france		
RIESLING, DR. LOOSEN	14	56
bernkastel, germany		
ARNEIS BLANGE LANGHE, CERETTO	15	60
piedmont, 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, ROCO	17	69
willamette valley, oregon		
CAB SAUV, RESERVE RODNEY STRONG	19	76
sonoma, california		
CABERNET SAUVIGNON, CAYMUS	32	125
napa, california		

Specialty
Cocktails

GOLDEN ORCHARD SPRITZ 15
madre prosecco, disaronno, ginger ale

APPLE PIE MARTINI 14
apple cinnamon infused vodka
lemon, honey, apple cider

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

AUTUMN EMBER 16

smoky, spiced, and irresistibly smooth —
producer mezcal, sweet vermouth
spiced agave, campari
for a fiery sip, that captures
the warmth and glow of autumn

BLACK SATIN MANHATTAN 18
minden mills rye whiskey, licor 43, fernet branca

CRANBERRY PUMPKIN MARGARITA 16
el mexicano reposado, cointreau
cranberry juice, pumpkin spice syrup, lime

AUTUMN SANGRIA GLASS 15 CARAFE 45
cabernet sauvignon, brandy
cranberry juice, all spice



ESPRESSO MARTINI FLIGHT | \$21

Available for \$15 between 5-6pm on weekdays

PUMPKIN SPICE
sobieski vanilla vodka
pumpkin spice, espresso

REPOSADO ROAST
mexicano reposado, kahlua
cointreau, espresso

HONEY SALT CARAJILLO
licor 43, kahlua, espresso
whipped cream 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 | NA

HARVEST CIDER 10
apple cider, pumpkin spice syrup, lemon

THE SICILIAN PUNCH 10
blood orange juice

SPINDRIFT SPARKLING 5
lemon, lime, or grapefruit