

BRUNCH
SATURDAY & SUNDAY
10AM-2:30PM

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 ^{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	
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 BLANC 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, DON NICANOR 13	52	
mendoza, argentina		
SYRAH BLEND, NEXT 14	56	
colombia valley, washington		
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

EMERALD HOUR 15

organic lemon & basil belvedere
green goodness juice, agave, lemon

PINEAPPLE SANGRIA 15

grilled pineapple, sauvignon blanc guenoc
demura sugar, myers dark rum, muddled
cranberry, sprite float

GIN BLOSSOM 15

bombay gin, cinzanno dry vermouth
rose thyme simple syrup, tonic water, lemon

CROWN APPLE MULE 15

crown apple, lime, simple syrup, ginger beer

CHAI MANHATTAN 16

chai infused buffalo trace
antica sweet vermouth, mole bitters

MIDNIGHT RAMBLER 17

bulleit bourbon, bitters, honey
orange peel, candied ginger

PERSIMMON MARGARITA 17

producer mezcal, house-made persimmon purée
lime, agave, mulled wine

THE DAME 18

grey goose strawberry & lemongrass vodka
blood orange, lime, aquafaba

ESPRESSO MARTINI FLIGHT | 21

THE VANILLA STANDARD

vanilla sobieski vodka
kahlua, agave, espresso

REPOSADO ROAST

mexicano reposado, kahlua
cointreau, espresso

HONEY SALT CARAJILLO

licor 43, kahlua
espresso

BEER

ON TAP

ATOMIC DUCK IPA 10
ABLE BAKER BREWING

NEVADA AMBER ALE 10
ABLE BAKER BREWING

EL PATO LOCO LAGER 10
ABLE BAKER BREWING

CANS & BOTTLES

BLUE MOON | COORS LIGHT 8
CORONA EXTRA | STELLA ARTOIS 8
HEINEKEN, NON ALCOHOLIC 7
WHITE CLAW, SELTZER 8

FREE-SPIRITED

AMARETTI SOUR 14

lyre's amaretti spirit, lemon
aquafaba, honey

WINTER FIZZ 14

lyre's blood orange spirit, ginger
rosemary simple syrup, non-alcoholic
prosecco, rosemary sprig
orange slice

DESERT ROSE 14

lyre's agave spirit, lime
pomegranate, rose thyme syrup

THE SICILIAN PUNCH 10

muddled orange & basil
lime, simple syrup
blood orange pelligrino

SPINDRIFT SPARKLING 5

lemon, lime or grapefruit