

DINNER

DAILY

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

STICKY IBERICO PORK RIBS 21

char-grilled, candied orange peel, pickled fresno
red onion, cilantro

CRISP CALAMARI & SHRIMP 18

shishito peppers, lemon, sriracha aioli

STRACCIATELLA CHEESE & BEETS 18 V GF

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

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

TRUFFLE PIZZA 20 V

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

CAPICOLA & HOT HONEY PIZZA 22

fresh mozzarella, pecorino, garlic, hot honey, scallions

STARTERS

MARY'S ROASTED ORGANIC CHICKEN SOUP 12 GF

root vegetables, chickpeas, turmeric broth, basil puree

LOBSTER COBBSTER 33 GF

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

GRAIN POWER 17 V GF

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

GOAT CHEESE "GNOCCHI" 25 V

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

SHRIMP SCAMPI LINGUINE 29

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

ROASTED JIDORI CHICKEN 33

crisp spaetzle, shaved brussels sprouts
roast chicken jus

PAN ROASTED SCOTTISH SALMON* 38 GF

fennel, citrus, fingerling potatoes, capers
bacon, preserved lemon butter

CAST IRON BRANZINO 42 GF

blistered tomatoes, castelvetrano olive tapenade
charred lemon

CHICKEN CURRY 29 GF

seared chicken breast, stewed tomatoes
potatoes, carrots, cauliflower, cilantro
crisp chickpeas, basmati rice, papadum

BUTTERMILK FRIED CHICKEN 29

mac 'n cheese, coleslaw, hot sauce, honey

SLOW-BRAISED BEEF SHORTRIB 39 GF

creme fraiche sweet potatoes, roasted cabbage
pumpkin seed gremolata

FARMHOUSE MEATLOAF 26

bacon wrapped, caramelized onions, tomato jam
roasted broccolini, mashed potatoes

STEAK FRITES* 38

8oz. creekstone farms, prime flat-iron, 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

BLISTERED

BRUSSELS SPROUTS 12 V

granny smith apple, creamy atomic horseradish

ROASTED BROCCOLINI 12 V

green goddess aioli, furikake seasoning

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
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veneto, Italy

CHAMPAGNE, VEUVE CLICQUOT BRUT	30	110
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reims, france

WHITES & ROSÉS

	GLS	BTL
SAUV BLANC, LE GRAND BALLON	12	48

loire valley, france

RIESLING, DR. LOOSEN	14	56
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bernkastel, germany

ARNEIS BLANGE LANGHE, CERETTO	15	60
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piedmont, italy

CHARDONNAY, AU BON CLIMAT	16	62
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santa barbara, california

ROSÉ, VILLA SPARINA	11	44
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piedmont, italy

REDS

	GLS	BTL
MALBEC, DON NICANOR	13	52

mendoza, argentina

SYRAH BLEND, NEXT	14	56
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colombia valley, washington

PINOT NOIR, ROCO	17	69
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willamette valley, oregon

CAB SAUV, RESERVE RODNEY STRONG	19	76
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sonoma, california

CABERNET SAUVIGNON, CAYMUS	32	125
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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

DESERT ROSE 14

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

WINTER FIZZ 14

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

THE SICILIAN PUNCH 10

muddled orange & basil
lime, simple syrup
blood orange pelligrino

SPINDRIFT SPARKLING 5

lemon, lime or grapefruit