

LUNCH
MONDAY-FRIDAY
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

ROASTED BROCCOLINI 12 V GF

green goddess aioli
furikake seasoning

BLISTERED

BRUSSELS SPROUTS 12 VG GF

granny smith apple
creamy atomic horseradish

MAC’N CHEESE 10 V

kale, hatch chili, breadcrumbs

FRENCH FRIES 6 V GF

herbs

JUICE

GREEN GOODNESS JUICE 10 VG GF

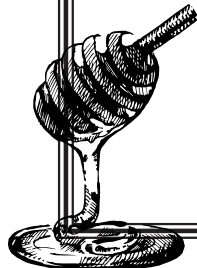
salad in a glass: kale, apples, fennel
cucumber, celery, lemon, ginger

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.LOUSEN	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