

LUNCH UNTIL 3PM

FROM OUR KITCHEN WITH CARE *Elizabeth & Kim*

STARTERS

SAVORY MONKEY BREAD (V) 8
fresh mozzarella & parmesan cheese, pomodoro

SUMMER BURRATA (V)(GF) 18
heirloom tomatoes, arugula, minus 8 vinaigrette
dark chocolate, basil

SUMMERLIN CRUDITE (VG) (GF) 20
garden vegetables, shishito peppers, sumac
chickpea hummus, baba ghanoush
california olive oil, papadum

GRANDMA ROSIE'S TURKEY MEATBALLS 16
alta cucina tomatoes, caramelized onion
ricotta, sourdough

CALAMARI & SHRIMP 18
shishito peppers, lemon, sriracha aioli

SOUP & SALAD

ADD: TOFU +\$5 | GRILLED CHICKEN +\$10 | SHRIMP +\$12 | SALMON +\$15

CHICKEN TORTILLA SOUP 12
pulled chicken, sour cream
tortilla strips, cilantro

GRAIN POWER (VG)(GF) 17
quinoa, beluga lentils, shaved vegetables
avocado, dried cherries, pumpkin seeds
lemon vinaigrette

LEMON CHICKEN SALAD (GF) 18
grilled chicken breast, fresh mozzarella, avocado
field greens, chickpeas, sunflower seeds
lemon vinaigrette

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

THE GREEK (V) 18
heirloom & cherry tomatoes, cucumbers, mixed greek olives
pickled red onions, feta, oregano

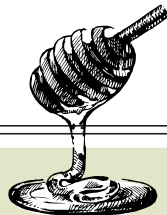
PIZZA

MARGHERITA (V) 17
fresh mozzarella, tomato
basil, extra virgin olive oil

BUTCHER SHOP 22
fresh mozzarella, Italian
sausage, chorizo, capicola

FARMER'S MARKET (V) 20
fresh mozzarella, shaved squash &
zucchini, blistered cherry tomato
roasted peppers, basil pistou

HONEY SALT SIGNATURES



SHAVED STEAK SANDWICH 24
aged white cheddar, au jus, caramelized onions
garlic aioli, pickled giardiniera vegetables
demi baguette, house chips

ROASTED TURKEY SANDWICH 21
roasted turkey breast, applewood smoked bacon
gem lettuce, tomato, avocado, creamy horseradish
toasted sourdough, house chips

BILOXI BUTTERMILK FRIED CHICKEN SANDWICH 18
creamy slaw, house durkee's dressing, caesar salad
NAMED ONE OF LAS VEGAS WEEKLY'S BEST

CHICKEN QUESADILLA 19
roasted tomato salsa, guacamole
pepperjack cheese, house chips

**AVOCADO TOAST &
GREEN GOODNESS JUICE (VG) 18**
pickled fresno, red wine onions
cherry tomatoes, arugula, sourdough
ADD DESERT BLOOM FARM EGG +4*

SIDES

GRILLED ASPARAGUS (V) 12
lemon zest

MAC'N CHEESE (V) 10
kale, hatch chili, breadcrumbs

FRENCH FRIES (V) 6
herbs

MASHED POTATOES (V)(GF) 10
yukon gold potatoes

Plates

***TUNA POKE BOWL 26**
chilled soba noodles, edamame, pickled ginger
rice wine pickles, avocado, sesame-ponzu dressing

SHRIMP SCAMPI LINGUINE 29
marinated tomatoes, bloomsdale spinach
calabrian chili, garlic confit, basil, white wine

CAST IRON JIDORI CHICKEN 33
goat cheese dumpling, charred pea tendrils
shallot, chicken jus, basil oil

***PAN ROASTED FAROE ISLANDS SALMON (GF) 38**
israeli couscous, lipstick peppers, blistered cherry
tomato, white balsamic vinaigrette

BUTTERMILK FRIED CHICKEN 29
boneless breast & thigh, mac 'n cheese
coleslaw, hot sauce, honey

***BACKYARD FAVORITE BURGER 20**
vermont cheddar cheese, tomato jam, french fries
ADD DESERT BLOOM FARM EGG +4*
ADD APPLEWOOD SMOKED BACON +3
ADD AVOCADO +3

SURF & TURF 45
8oz flatiron, grilled shrimp, asparagus
mashed potatoes, peppercorn jus

Wine

Specialty Cocktails

SPARKLING WINES

GLS

BTL

LANGLOIS-CHÂTEAU CRÉMANT ROSÉ
loire valley, france

16 60

MADRE PROSECCO BRUT
veneto, italy

18 72

CHAMPAGNE, VEUVE CLICQUOT BRUT
reims, france

30 110

THE BOOZY JULIUS 15

old forester, licor 43
tangy orange simple syrup, lemon

HONEY SALT WHITE SANGRIA 15

absolut citron, guenoc sauvignon blanc
basil honey syrup, lemon, orange, lime
strawberries

WHITES & ROSÉS

GLS

BTL

SAUV BLANC, LA PETITE PERRIÈRE
loire valley, france

12 48

RIESLING, DR. LOOSEN
bernkastel, germany

14 56

ARNEIS BLANGE LANGHE, CERETTO
piedmont, italy

15 60

CHARDONNAY, AU BON CLIMAT
santa barbara, california

16 62

ROSÉ, VILLA SPARINA
piedmont, italy

11 44



REDS

GLS

BTL

MALBEC, DON NICANOR
mendoza, argentina

13 52

SYRAH BLEND, NEXT
colombia valley, washington

14 56

PINOT NOIR, ROCCO
willamette valley, oregon

17 69

CAB SAUV, RESERVE RODNEY STRONG
sonoma, california

19 76

CABERNET SAUVIGNON, CAYMUS
napa, california

32 125

MIDNIGHT RAMBLER 17

bulleit bourbon, bitters, honey
orange peel, candied ginger

PEPPER AND PEACH MARGARITA 17

bell pepper infused el mexicano blanco
peach, honey, lemon

THE DAME 18

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



ESPRESSO MARTINI FLIGHT | 21

THE VANILLA STANDARD

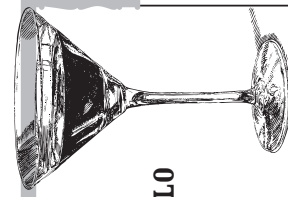
vanilla sobieski vodka
kahlua, agave, espresso

REPOSADO ROAST

el mexicano reposado, kahlua
cointreau, espresso

HONEY SALT CARAJILLO

licor 43, kahlua
espresso



BEER



ON TAP

ATOMIC DUCK IPA 10
ABLE BAKER BREWING

MANGO CALUTRON GIRL 10

ABLE BAKER BREWING

EL PATO LOCO LAGER 10

ABLE BAKER BREWING

FREE-SPIRITED

ORANGE YOU FANCY 14

lyre's amaretti spirit, orange zest, simple
syrup, orange, lemon, heavy cream

DESERT ROSE 14

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

BLOOD ORANGE SPRITZ 14

lyre's blood orange spirit
non-alcoholic prosecco, orange

THE SICILIAN PUNCH 10

muddled orange & basil, lime
simple syrup, blood orange pellegrino

CANS & BOTTLES

BLUE MOON | COORS LIGHT 8

CORONA EXTRA | STELLA ARTOIS 8

HEINEKEN, NON ALCOHOLIC 7

WHITE CLAW, SELTZER 8

GREEN GOODNESS JUICE 10

kale, apples, fennel, cucumber
celery, lemon, ginger

HONEY SALT GINGER SHOT 5

ginger, lemon, honey

SPINDRIFT SPARKLING 5

lemon, lime or grapefruit