

S · A · L · T

RESTAURANT & BAR

dinner

intro

caramelized onion dip | VARIATIONS OF ALLIUM, SMOKED TROUT ROE, HOUSE CHIPS 16

blue crab dip | RADISH, SWEET CHILI, WONTON 19

baby gem caesar | GRANA PADANO, TOASTED BUCKWHEAT, SMOKED CURED EGG YOLK 15
ADD GRILLED CHICKEN 8

beef tartare | FERMENTED CHILI, CHICHARRON, 'SPECIAL SAUCE' 18

grilled spanish octopus | HAZELNUT ROMESCO, PICKLED PINEAPPLE, BLACK GARLIC 19

big eye tuna | YUZU KOSHO, YUKON GOLD POTATO, FERMENTED PLUM 19

brussels sprouts slaw | GREEN APPLE, MARACONA ALMOND, PICKLED PAPAYA, MANCHEGO 10

main

milk braised pork shoulder | GRAIN MUSTARD MASHED POTATOES, CARROT, PORK NECK GRAVY 33

english pea ravioli | MUSHROOM CONFIT, CHERRY TOMATO, GOAT GOUDA, PRESERVED LEMON 30

cavatelli | SEA BEAN, FENNEL, CHINESE BROCCOLI, SMOKED RYE 28

alaskan halibut | EDAMAME, CIPPOLINI ONION, LOBSTER CORAL 42

big glory bay king salmon | 'RATATOUILLE', ZUCCHINI, CERIGNOLA OLIVE, CAPER-CORIANDER VINAIGRETTE 38

8oz filet | BLUE CHEESE CRUST, MARBLE POTATO, ASPARAGUS 60

32oz prime tomahawk ribeye | 135

LIMITED AVAILABILITY

finale

chocolate pot de crème | LUXARDO CHERRY, VANILLA MOUSSE, WHITE CHOCOLATE CRUNCH 12

lemon bar 8

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness, especially if you have certain medical conditions. *denotes items that contain raw or undercooked ingredients.

please alert your server to any allergies or dietary restrictions

S · A · L · T

RESTAURANT & BAR

cocktails

FULL BAR AVAILABLE UPON REQUEST

THE SOCIALLY DISTANT MULE 14

HOUSE INFUSED CUCUMBER ABSOLUT ELYX VODKA, ELDERFLOWER LIQUOR, LIME, GINGER BEER

GIN GIN OLD CHAP 14

NOLETS, ITALICUS LIQUOR, PEACH PUREE, LEMON, SIMPLE, ANGOSTURA, EGG WHITE

PASSIONISTA 15

AVION BLANCO, COINTREAU, ORGEAT, LILLIKOI, LEMON, FIREWATER

TAI ONE OFF 13

CRUZAN SINGLE BARREL, GOSLINGS DARK, BANANA LIQUOR, ORGEAT, MANGO, LEMON

MASKED UP 15

KNOB CREEK RYE, BIGALLET CHINA CHINA, TAYLOR 20YR PORT, AGOSTURA, PEYCHAUDS

NOT YO GRANDMA'S APPLE PIE 14

HOUSE INFUSED APPLE JIM BEAM, BARREL SMOKED MAPLE, APPLE BITTERS, ANGOSTURA

beer

draught

AMERICAN SAISON, BOULEVARD BREWING 'TANK 7' (KANSAS CITY, MO) ABV: 8.5% / 7

LAGER, ESTRELLA 'DAMM' (SPAIN) ABV: 5.4% / 7

PILSNER, SMOG CITY 'PILS' (TORRANCE, CA) ABV: 8% / 7

AMBER ALE, EEL RIVER BREWING (HUMBOLDT COUNTY, CA) ABV: 4.6% / 8

HAZY IPA, INDIE BREWING 'DEL REY' (LOS ANGELES, CA) ABV: 6.5% / 8

PALE ALE, STONE BREWING 'RIPPER' (ESCONDIDO, CA) ABV: 5.6% / 8

IPA, MODERN TIMES 'ORDERVILLE' (SAN DIEGO, CA) ABV: 7.2% / 8

NITRO PEANUT BUTTER STOUT, BELCHING BEAVER (SAN DIEGO, CA) ABV: 5.3% / 8

wine

whites

CAVA BRUT RESERVE, CAMPO VIEJO

gls/btl

10/38

RIOJA, SPAIN

BRUT, GH MUMM GRAND CORDON

17/71

REIMS, FRANCE

BRUT, VUEVE CLIQUOT 'YELLOW LABEL'

21/99

REIMS, FRANCE

ROSE, 'WHISPERING ANGEL'

11/39

COTES DE PROVENCE, FRANCE

SAUVIGNON BLANC, DUCKHUNTER

11/39

NEW ZEALAND

CHARDONNAY, LINE 39

10/38

MONTEREY, CALIFORNIA

CHARDONNAY, FERRARI CARANO

12/45

HEALDSBURG, CALIFORNIA

reds

gls/btl

MERLOT, L'ECOLE

13/45

LOWDEN, WASHINGTON

PINOT NOIR, DAVIS BYNUM

15/53

RUSSIAN RIVER, CALIFORNIA

CABERNET SAUVIGNON, DUCKHORN 'DECOY'

14/49

NAPA VALLEY, CALIFORNIA

CABERNET SAUVIGNON, AUSTIN HOPE

17/59

PASO ROBLES, CALIFORNIA

CABERNET SAUVIGNON, TOOTH AND NAIL "POSSESSOR"

15/55

PASO ROBLES, CALIFORNIA