

cheese & charcuterie board

served with crostini and assorted accoutrements

2 for 13 | 3 for 19 | 4 for 24 | 5 for 28 | 6 for 32

elevation mortadella colorado

ibérico pork salami spain

orange habanero chorizo colorado

river bear beef summer sausage colorado

ubriaco pinot rosé cow milk, italy

origin cheddar a2 cow milk, colorado

alpha tolman cow milk, vermont

point reyes blue cow milk, california

first snow goat milk, colorado

soups & salads

the original tomato soup grilled goat cheese
crouton, tuscan olive oil **gfo, dfo, v** 6 | 8

fall harvest salad roasted beets, goat cheese, red
mixed greens, kale, apples, candied walnuts, apple
almond vinaigrette **gf, dfo, v** 14

new england clam chowder chopped clams, onions
celery, river bear bacon 9 | 12

strawberry tomato salad heirloom tomatoes,
strawberries, pistachio, mozzarella, arugula, basil oil,
balsamic syrup **gf, dfo, v** 16

appetizers

brussels sprouts sriracha, lime glaze, beet
hummus, pickled onion, almonds **gf, df, v+** 14

local tomato & pepper flatbread roasted
garlic ricotta, wood fired tomatoes, fresh basil,
caramelized onion, poblano pepper, sweet italian
pepper, basil oil, balsamic reduction **v** 18

wood roasted octopus* curried carrot purée,
candied bacon, bok choy, green beans, black garlic
aioli **gf, df** 19

charred shishitos miso aioli, lime maldon sea salt,
grilled crostini **gfo, df, v** 14

steamed mussels* pei mussels, coconut scallion
coulis, cilantro, garlic, pickled onions, jalapeños,
grilled crostini **dfo, gfo** 16



a passionate
commitment
to offering
the freshest
ingredients

entrées

moroccan chicken tajine confit thigh, wood
fired breast, roasted toohey farms tomatoes, local
eggplant, dates, saffron, cous-cous, chickpeas,
fresh parsley 32

gnocchi bolognese* grass-finished beef & pork,
san marzano tomatoes, cream, aromatics,
parmigiano reggiano 26

blackened verlasso salmon* popcorn rice cake,
andouille sausage, garlic seared greens, corn
purée, cherry tomatoes **gf, dfo** 29

tom's tavern burger* oak fired grass-finished beef,
cheddar, toasted brioche bun, housemade ketchup,
hand-cut fries or salad **gfo, dfo** 18

SALT quinoa chickpea burger beets, cilantro,
cheddar, toasted brioche bun, avocado lime cream,
hand-cut fries or salad **dfo, gfo, v** 16

pan seared sea scallops* roasted corn purée,
summer succotash, fava beans **dfo, gf** 36

SALT steakhouse

oak fired, grass-fed & finished, humanely pasture raised

12 oz prime ribeye 52

7 oz sirloin 34

7 oz tenderloin 42

7 oz blackened salmon 25

14 oz pork chop 33

sides

truffle fries 9 | potato purée 8

smashed yukon potatoes 8 | broccoli 8

garlic seared chard 6 | fries 6

wood grilled squash 6 | simple salad 6

summer fall salad 10

sauces

calabrian chili gremolata | shallot cabernet butter

balsamic syrup | sriracha steak sauce | chipotle aioli

sides

bread service 4 | simple salad 6 | hand-cut fries 6 | market vegetables 6 | gluten-free oat toast 3

df: dairy free | dfo: dairy free option | gf: gluten free | gfo : gluten free option | v: vegetarian | vt: vegan

**These items may be served raw or undercooked or contain ingredients that are raw or undercooked. Consuming raw or under cooked meats, poultry, seafood, or eggs may increase your risk of food borne illness. Not all ingredients are listed. Please let your server know of any food allergies you may have so that we can better serve you.*

craft bottle & can | please ask about our four rotating draft beer selections

craft lager upslope brewing 4.8% abv 6	belgian white ale einstok 5.2% abv 9
nitro milk stout left hand 6% abv 7	belgian amber ale ommegang 6.5% abv 8
russel kelly pale ale telluride 6.7% abv 6	little mo' porter elevation brewing 6.5% abv 6
modus hoperandi ska brewing 6.8% abv 6	phaser hazy ipa ecliptic 6.5% abv 7
lush ipa fremont 7% abv 7	raspberry provincial sour funkwerks 4.2% abv 7
grasshop-ah cider colorado cider 6.5% abv 9	blood orange cider ace space 6.9% abv 7
non alcoholic juicy ipa untitled art 7	non alcoholic italian pilsner untitled art 7

ozo coffee company

coffee regular or decaf 2.95	espresso 4
latte 6	cappucino 6

non-alcoholic beverage | please ask about our selection of teatulia organic hot tea

n/a cocktails 9	sodas 3.50
caught in the rain	coke, diet coke, sprite, ginger ale, lemonade,
pineapple, coconut, cinnamon, lime, soda	ginger beer, dr. pepper
splash zone	juices 4
grapefruit, ginger, honey, rosemary, lime, soda	orange, pineapple, grapefruit, cranberry, pomegranate
citrus serenade	
orange, passion fruit, pomegranate, mint, lemon, soda	



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special thanks to our farm partners!

full circle farms | kilt farm | monroe organic farms | wisdom's natural poultry
toohey & sons organic | jumping good goat dairy | mary's organic chicken
haystack farm | agridime pastured beef

Interested in hosting a private event at SALT?

the opportunity to go above and beyond in making wonderful memories
for our guests is one of our greatest honors.
inquire below by scanning the qr code provided:



chef derek baril
general manager aaron lobato
bar manager xander amirault