

cheese & charcuterie board

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

served with crostini and assorted accoutrements

prosciutto di parma italy

river bear mortadella colorado

river bear fennel pollen salami colorado

spicy coppa colorado

campo de montalbán mixed milk, spain

cabot clothbound cheddar cow's milk, vermont

drunken goat goat's milk, spain

point reyes blue cow milk, california

cashmere brie cow's milk, colorado

soups & salads

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

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

tuscan white bean soup sage, rosemary, tuscan
olive oil **gf, df, v+** 6 | 8

roasted beet salad field greens, goat cheese,
orange glazed beets, marcona almond, pickled
onions, pomegranate vinaigrette **gf, dfo, v** 13

appetizers

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

wood roasted flatbread roasted corn, black
beans, zucchini, summer squash, feta, chipotle
tomato sauce **dfo, v** 17

steamed mussels* pei mussels, coconut
scallion coulis, cilantro, garlic, pickled onions,
jalapeños, grilled crostini **dfo, gfo** 15

wood roasted octopus* curried carrot purée,
candied bacon, roasted turnips, asparagus, black
garlic aioli **gf, df** 19

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

meati fritto misto tempura fried shiitake
mushrooms, asparagus, red pepper, kimchi, miso
aioli, curry carrot purée **gfo, df, v+** 15

entrées

mary's chicken two ways* confit thigh, wood
roasted breast, roasted corn polenta, heirloom
tomatoes, chili oil, peperonata sauce,
fresh basil **gf, dfo** 29

gnocchi bolognese* grass-finished beef & pork,
san marzano tomatoes, cream, aromatics,
parmigiano reggiano 22

verlasso salmon* sweet pea purée, wood
grilled shishitos, snap peas, spinach, gnocchi,
asparagus, citrus miso butter **dfo, gfo** 34

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, housemade
ketchup, hand-cut fries or salad **dfo, gfo, v** 16

pan seared sea scallops* roasted corn purée,
summer succotash, fava beans **dfo, gf** 38

SALT steakhouse

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

7 oz sirloin 32

12 oz ribeye 45

7 oz tenderloin 39

sides

truffle fries 9 | potato purée 8

smashed yukon potatoes 8

garlic seared chard 6 | fries 6

wood grilled squash 6 | simple salad 6

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 | v+: 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.*



a passionate
commitment
to offering
the freshest
ingredients

Please ask us about our 4 Rotating Draft Beer Selections

craft bottle & can

Craft Lager | Upslope Brewing | ABV 4.8% | 6

Belgian White Ale | Einstok | ABV 5.2% | 9

Nitro Milk Stout | Left Hand | ABV 6% | 7

Russell Kelly Pale Ale | Telluride | ABV 6.7% | 6

Belgian Amber Ale | Ommegang | ABV 6.5% | 8

Little Mo' Porter | Elevation Beer Co. | ABV 6.5% | 6

Modus Hoperandi IPA | Ska Brewing | ABV 6.8% | 6

Phaser Hazy IPA | Ecliptic | ABV 6.5% | 7

Lush IPA | Fremont | ABV 7% | 7

Raspberry Provincial Sour | Funkwerks Brewery | ABV 4.2% | 7

Grasshop-ah Cider | Colorado Cider Co. | ABV 6.5% | 9

Blood Orange Cider | Ace Space | ABV 6.9% | 7

Non-Alcoholic Juicy IPA | Untitled Art | ABV 0.5% | 7

Non-Alcoholic Italian Pilsner | Untitled Art | 7

ozo coffee company

Coffee 2.95

Espresso 4

Latte 6

Cappuccino 6

teatulia organic hot tea **Ask your Server for Selections** 3.50

fountain sodas 3.50

**Coke, Diet Coke, Sprite, Ginger Ale,
Lemonade, Ginger Beer, Dr. Pepper**

Juices 3.95

**Orange, Pineapple, Grapefruit, Cranberry,
Pomegranate**