



SOUPS & SALADS

*oak fired sirloin salad

organic field greens - argo dolce roasted onions - polenta croutons
tapenade toast - lyonnaise potatoes - pickled onion - avocado-green goddess **21**

organic powerbowl

baby field greens - pineapple - roasted beets - fuji apple - quinoa - avocado - chickpeas -
pepitas - broccoli - polenta croutons - orange-ginger vinaigrette **16**

roasted beet salad

baby field greens - goat cheese - orange glazed beets - marcona almonds
pickled red onions - pomegranate vinaigrette **13**

SALT caesar

romaine hearts - parmigiano-reggiano frico - anchovy - lemon - garlic olive oil **14**

add full chicken breast 9 | 1/2 chicken breast 4.50 | steak 10 | meati 11 | shrimp 12

SANDWICHES

served with either side of hand-cut fries and ketchup or simple salad

nashville hot meat

animal free "chicken" - nashville hot sauce - white cheddar - roasted garlic - aioli - pickles **18**

bbq chicken sandwich

mary's chicken confit - house made bbq sauce - new york white cheddar - coleslaw **14**

grilled cheese and tomato soup

new york white cheddar grilled cheese and our famous tomato soup **16**

*tom's burger (the best)

oak fired grass-fed beef - new york cheddar - house-made ketchup - toasted brioche bun **17**

SALT quinoa chickpea burger

beets - cilantro - scallions - new york cheddar - toasted brioche bun - avocado-lime crema **15**

add bacon 4 | avocado 1 | caramelized onions 1 | substitute gluten-free bread 3

** These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

For your safety, we have installed UV lights in all our ventilation ducts to help prevent the spread of bacteria and the covid virus, as well as installed HEPA air filters throughout our restaurant

*we proudly serve wisdom farm organic
eggs, from haxtun, co*

BRUNCH ENTRÉES

hazel dell mushroom omelette

shiitake - shallot - goat cheese - field greens - toast **17**

ham & cheddar scramble

beelers ham - cheddar - scallion - avocado - toast **16**

old school breakfast

2 eggs your way - beeler's bacon or ham - lyonnaise potatoes - toast **18**

strawberry rhubarb french toast

strawberry rhubarb compote - candied pecans - vermont maple syrup - whipped cream **15**

*grass-finished steak and eggs

oak - fired sirloin steak - lyonnaise potatoes - wisdom eggs any style
field greens - hollandaise and toast **21**

SALT benedict

english muffin - beeler's ham - poached wisdom eggs - hollandaise
mixed greens - apple cider vinaigrette **16**

veggie benedict

asparagus - sundried tomatoes - spinach - toasted english muffin - field greens
apple cider vinaigrette - hollandaise **17**

penne bolognese

grass-finished beef & pork, aromatics - san marzano tomatoes
cream - parmigiano - reggiano **16**

huevos rancheros

crispy tortillas - pinto beans - two eggs any style - tomatillo pork green chili
cheddar cheese - jalapenos - guacamole **16**

SIDES

2 eggs any style **5** | lyonnaise potatoes **5** | 1/2 avocado **3**

hand-cut fries **6** | beeler ham **5** | beeler bacon **6** |

HOUSE COCKTAILS

vaudeville villain

cruzan rum, appleton estate rum , lemon,
strawberry black pepper shrub,
st. germain , cinnamon **13**

the golden bow

spring 44 gin, lemon, orange curacao,
benedictine, orgeat **13**

mask off

buffalo trace salt single barrel bourbon,
lairds bottled in bond, cynar,
lemon, ginger, celery bitters **14**

bloody mary

house-made bloody mary mix with vodka **11**

sage advice

olmeca altos tequila, sage infused dry vermouth,
lime, pineapple, cinnamon, honey, absinthe **14**

toyota paloma

jalapeno infused tequila, grapefruit, lime,
campari, yellow chartreuse,
cinnamon, honey **14**

BEER SELECTIONS

Please Ask About Our Four Rotating Tap Beers

- | | |
|---|--|
| Craft Lager Upslope Brewing ABV 4.8% 6 | Phaser Hazy IPA Ecliptic ABV 6.5% 7 |
| Nitro Milk Stout Left Hand ABV 6% 7 | Lush IPA Fremont ABV 7% 7 |
| Russell Kelly Pale Ale Telluride ABV 6.7% 6 | Raspberry Provincial Sour Funkwerks Brewery ABV 4.2% 7 |
| Belgian Amber Ale Ommegang ABV 6.5% 8 | Grasshop-ah Cider Colorado Cider Co. ABV 6.5% 9 |
| Little Mo' Porter Elevation Beer Co. ABV 6.5% 6 | Blood Orange Cider Ace Space ABV 6.9% 7 |
| Modus Hoperandi IPA Ska Brewing ABV 6.8% 6 | NA Dry Hopped Clausthaler ABV 0.5% 6 |

SALT
Nº1047 pearl
BOULDER, COLORADO

WINES BY THE GLASS

WHITE

- Castelvero** cortese - piedmont, italy 2017 **8 | 32**
- Azienda Agricola Giorgio Zaglia** pinot grigio - friuli, italy 2019 **10 | 40**
- Scott Base** sauvignon blanc - marlborough, new zealand 2021 **13 | 52**
- Raymond Reserve Selection** chardonnay - napa valley, california 2020 **15 | 60**
- Kilikanoon** riesling - clare valley, australia 2017 **11 | 44**

SPARKLING & ROSÉ

- Figuiere Rose** grenache, cinsault, syrah - provence, france 2019 **12 | 48**
- Acinum** glera - prosecco, italy **9 | 36**
- Camile Braun Brut Rosé Crémant** pinot noir - alsace, france **15 | 60**

RED

- Esporão Monte Velho** red blend - alentejano, portugal 2020 **8 | 32**
- Il Conte** montepulciano - abruzzo, italy 2018 **12 | 48**
- Bela Winery** tempranillo - ribera del duero, spain 2017 **10 | 40**
- Aia Vecchia "Lagone"** cabernet blend - tuscan, italy 2015 **11 | 44**
- Truchard** pinot noir - napa valley, california 2017 **14 | 56**
- Domaine La Rémejeanne** grenache & syrah - cote-du-rhone, france 2019 **13 | 52**
- Silver Ghost** cabernet sauvignon - napa valley, california 2018 **15 | 60**

At SALT, all hourly wages have been raised and tips are shared with front and back of house. We are committed to taking care of our community, guests, and our staff. I believe it is my responsibility to create livable wages for all of our team members.

-Owner Brad Heap