

CHEESE & CHARCUTERIE BOARD GF

2 items for 13 | 3 for 19 | 4 for 24 | 5 for 28 | 6 for 32
prosciutto di parma | chicken liver mousse
elevation mortadella | elevation fennel pollen salami | spicy coppa

cabot clothbound cheddar | ubriacone | point Reyes blue
campo de montalban | cashmere brie

SOUPS & SALADS

the original tomato soup
petite grilled goat cheese crouton 8

tuscan white bean soup
sage - rosemary - good olive oil 8

warm asparagus salad
hazel dell mushrooms - spiced pecans - spinach - goat cheese - arugula - bacon sherry vinaigrette 14

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

APPETIZERS

the brussels sprouts
sriracha - lime glaze - beet hummus - pickled onion - almonds 14

steamed mussels
pei mussels - coconut scallion coolis - cilantro- garlic - pickled red onions - jalapenos - grilled bread 14

flatbread
spicy tomato sauce - ricotta - mozzarella - salami - fresh basil 17

wood roasted octopus
curried carrot puree - candied bacon - roasted turnips - asparagus - black garlic aioli 22

beet tartare
beets - champagne vinaigrette - avocado - beet hummus - arugula - goat cheese - almonds - flatbread 16

charred shishitos
miso aioli - lime - maldon sea salt 17

SIDES & SUBSTITUTES

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



ENTRÉES

mary's chicken two ways*
confit thigh and wood roasted breast - three grain wild rice
honey thyme jus - wood roasted carrots 29

seafood spaghetti nero*
squid ink pasta - shrimp - mussels - grouper - snap peas - asparagus
san marzano tomatoes - white wine butter sauce - fresh basil 29

tom's burger*
oak fired grass-fed beef - cheddar - toasted brioche bun
house-made ketchup - side of hand-cut fries or salad 18
add bacon 4 | avocado 1 | caramelized onions 1 | gluten-free toast 3

SALT quinoa chickpea burger
beets - cilantro - scallions - cheddar - toasted brioche bun
avocado-lime crema - house-made ketchup - side of hand-cut fries or salad 16
add bacon 4 | avocado 1 | caramelized onions 1 | gluten-free toast 3

spring vegetable tasting
fava bean hummus - parmigiana reggiano - asparagus - warm beet goat cheese salad
pickled red onion - wood roasted carrots - crispy flatbread 22

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

pan seared grouper*
sweet pea purée - wood grilled shishitos - snap peas - spinach - crispy gnocchi
asparagus - citrus miso compound butter 34

SALT STEAKHOUSE

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

Choose: Sirloin 30 - Hanger Steak 33 - Tenderloin 39

Additions: truffle fries 9 - potato purée 8 -
smashed fingerling potatoes 8 - garlic seared greens 6 - fries 6
buttered broccoli 6 - simple salad 6

Sauces: calabrian chili gremolata - shallot cabernet butter -
balsamic syrup - sriracha steak sauce - chipotle aioli

* 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.

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, absinthe 13

mask off

four roses bourbon,
lairds bottled in bond, cynar,
lemon, ginger, celery bitters 14

east india company

curry leaves, rittenhouse rye,
laphroaig scotch, lime,
coconut, ginger, angostura 14

sage advice

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

toyota paloma

jalapeno infused tequila, grapefruit, lime,
campari, yellow chartreuse,
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 |
| Belgian White Ale Einstok ABV 5.2% 9 | Lush IPA Fremont ABV 7% 7 |
| Nitro Milk Stout Left Hand ABV 6% 7 | Raspberry Provincial Sour Funkwerks Brewery ABV 4.2% 7 |
| Russell Kelly Pale Ale Telluride ABV 6.7% 6 | Grasshop-ah Cider Colorado Cider Co. ABV 6.5% 9 |
| Belgian Amber Ale Ommegang ABV 6.5% 8 | Blood Orange Cider Ace Space ABV 6.9% 7 |
| Little Mo' Porter Elevation Beer Co. ABV 6.5% 6 | N/A Juicy IPA Untitled Art ABV 0.5% 7 |
| Modus Hoperandi IPA Ska Brewing ABV 6.8% 6 | |

N/A Italian Pilsner | Untitled Art | **7**

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 Réméjeanne grenache & syrah - cote-du-rhone, france 2019 13 | 52
Silver Ghost cabernet sauvignon - napa valley, california 2018 15 | 60
Benton-Lane pinot noir - willamette valley, oregon 2017 16 | 64
Obsidian estate cabernet sauvignon - red oak hills, california 2019 18 | 72

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