

HORS D'OEUVRE

Flash Fried Shishito Pepper ginger and lemon	4/8
Brown Butter and Lemon Popcorn	3/7
Roasted Mixed Nuts espelette pepper	5
House Cured Beef Jerky	5/8
Hand Cut French Fries tabasco honey aioli	6/9
Warm Ham and Cheese Bites	5/9
Yukon Gold Potato Chips cilantro buttermilk dip	5
add caviar	8
Castelvetroano Olives	4/7
piquillo pepper, vermouth, orange peel	
Crazy Pickles	4/7
green beans, fennel, quail eggs, carrots, pink shrimp	
Brisket Sliders	6/10
horseradish, watercress, pickled onion	
Beef Cheek Tacos	11
kalbe flavors, snap pea kim chee	
Short Rib Grilled Cheese	9
manchego cheese, sauce piquante	
Shrimp Ceviche Tacos	9/13
crunchy tortilla, mango salsa	
Lobster Corn Dogs	8/14
ginger remoulade	

MEAT & POULTRY

Oxtail Jam	11
roasted tomato, molasses bread	
Bacon Cappuccino	12
coffee braised pork belly, bacon biscotti	
Barbequed Lamb Tamales	11
coloradito mole, cotija cheese	
Slow Cooked Brandt Beef Short Rib	25
coconut porter and mango bbq, ginger mustard coleslaw	
Steak Frites	26
all natural grilled ribeye, red wine shallot sauce	
Devils Chicken	18/24
mustard bread crumbs, market vegetables	
Grande Hamburgesa	16
10 oz washimi burger with avocado, habanero salsa, jack cheese torta bun	

Executive Chef Simon Dolinky

sleep well tonight knowing that you are eating organic, sustainable seafood, and hormone & antibiotic-free meats and poultry. eating at Saltbox supports local farmers and the economy.

FARM & GARDEN

Chopped Lobster Cobb	7/14
avocado, bacon, tomatoes, shallot ranch	
Artichoke Caesar	5/10
basil, cherry tomatoes, rustic crouton	
White Corn Soup	7/11
dungeness crab hush puppy	
Late Summer Vegetable Tempura	9
baby corn, peaches, green beans, avocado tomatillo salsa	
Tomato and Burrata	8
crispy prosciutto, basil	
Grilled Kale Salad	9
white anchovies, pecorino, black olive crostini	
Asparagus Salad	10
crispy poached egg, frisée, spinach, balsamic	
Potato Dumpling Gratin	8/15
mushroom and apples ragout	

**Now serving lunch
Monday-Friday from
11:30am to 2pm**

Try our \$12 power lunch!

FISH

Bay Scallop Ceviche	8/12
heirloom tomato salsa, cucumber, jalapeno granita	
Ahi Tuna Poke	9/13
watermelon and avocado	
Pan Seared Scallops	15/22
confit tomato, tarragon pesto, roasted corn	
Spicy Seafood Cioppino	16/22
clams, mussels, shrimp, rouille	
Whole Fried Bass "make your own taco style"	25
salsa, radish, cranberry beans, slaw, hand pressed tortilla	

Erin's Choice

Whiskey Sour 12

four roses bourbon, lemon, sugar, egg white, peanut butter & jelly garnish

"I'm perfectly capable of fixing my own breakfast.

As a matter of fact, I had two peanut butter and jelly sandwiches and two whisky sours"

Tom Ewell ~ The Seven Year Itch

20% gratuity added to parties of six or more | consuming raw or under cooked meat, seafood, poultry or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

please advise your food server of any food allergies prior to ordering

» COCKTAILS «

Aperol Spritz : aperol, lemon, white wine, club soda	8
Blushing Fizz : cointreau, hendrick's gin, strawberries, cucumber, mint, club soda	9
Off the Beet'en Path : saffron infused gin, yuzu, ginger, beet brine, elderflower syrup, angostura bitters, dainzu hibiscus salt	12
Mindano Punch : pineapple infused flor de caña silver rum, habanero-lime syrup, lime, chili lime rim	10
Mental Ward : wild turkey rye, pomegranate molasses, lime juice, sugar	10
La Floradita #3 : flor de caña silver rum, lime , grapefruit, maraschino, sugar	10
St Lucia Sour : chairman's reserve rum, cointreau noir, egg white, lemon, chai rye bitters, maple flakes	12
Bourbon Peach Tower : peach tea infused wild turkey 81 bourbon, lemon, honey, egg whites, peychaud's bitters	11

» BEER «

DOMESTIC	Bottle
Anchor Steam , anchor steam brewing, san francisco, ca 4.9%	6
Ommegang , abbey ale, coopertown, ny 12 oz. 8.5%	8
Ommegang , hennepin, saison farmhouse ale, cooperstown, ny 12 oz. 8.5%	8
Great Divide , "yeti" imperial stout denver, co 12oz 9.5%	9
Stone , "arrogant bastard" escondido, ca 22oz 7.2%	9
The Lost Abbey , "avante garde ale" san marcos, ca 750ml 7.0%	24
Budweiser , anheuser busch, st louis, mo 5%	4
Bud Light , anheuser busch, st louis, mo 5%	4
St Pauli Girl , bremen, germany, non alcoholic 0.5%	6
IMPORT	Bottle
Samuel Smith , india pale ale , united kingdom 12oz 5.0%	7
Stella , leuvea, belgium 5.5%	6
Duvel , brouwerij duvel moortgat breendonk-puurs, belgium 11.2oz 8.5%	9
Delirium , "tremens" melle, belgium 11.2oz 8.5%	12
Brasserie de Brunehaut , st. martin, belgian ale, brunehaut, belgium 11.2oz 8.5%	14

» WINE «

BUBBLES	Glass	Bottle
La Marca Prosecco, Italy NV	9	30
Veuve Clicquot "Yellow Lable" Brut Champagne, France NV	18	120
Domaine Chandon Brut, Napa NV	11	35
Iron Horse Wedding Cuvee, Green Valley 2006		80
WHITE		
Broadbent Vinho Verde, Portugal NV	10	33
Veramonte Sauvignon Blanc, Chile 2010	8	26
Matanzas Creek Sauvignon Blanc, Sonoma 2009		45
Leth Gruner Veltliner, Steinagrund, Austria 2008		40
Dr. Loosen "Blue Slate" Riesling, Mosel, Germany 2010	9	32
Sokol Blosser "Evolution", Willamette Valley NV		38
Skouras Moscophilliro, Peloponnese, Greece 2010	10	42
Ruffino "Lumina" Pinot Grigio, Italy 2010	8	29
Etude Pinot Gris, Carneros 2010		43
William Fevre "Champs Royaux" Chablis, France 2008		48
Napa Cellars Chardonnay, Napa 2009	11	38
Votre Sante Chardonnay, California 2009	8	26
Cakebread Cellars Chardonnay, Napa Valley 2008		80
Jordan Chardonnay, Russian River Valley 2008		65
Kistler "Les Noisetiers" Chardonnay, Sonoma 2007		125
Sonoma-Cutrer Chardonnay, Russian River Valley 2009		58
Chateau des Esclans Whispering Angel Rosé, Provence 2010	12	46
RED		
Erath Pinot Noir, Willamette Valley 2009	13	42
Whitcraft "Melville Vineyard" Pinot Noir, Santa Rita Hills 2007		90
Charles Smith "Velvet Devil" Merlot, Columbia Valley 2009	8	29
Ladera Cabernet Sauvignon, Napa Valley 2006		85
Beringer Cabernet Sauvignon, Knights Valley 2008	13	49
Crios de Susana Balbo Malbec, Mendoza, Argentina 2009	9	35
Edmeades Zinfandel, Mendocino 2009		40
Feudi "Ognissole" Primitivo, Apulia, Italy 2009	13	46
Parducci "True Grit" Petit Sirah, Mendocino 2007	11	38
Yangarra Shiraz, McLarenvale, Australia 2008	12	40