



SMALL PLATES

Salt Chips - Housemade Potato Chips, Smoked Salt, Gorgonzola Cream	15
Burrata Alla Panna - Spicy Lavendar Honey, Mission Figs, Toasted Almonds, Jalapeño Sourdough	21
Charcuterie and Cheese - Assorted Uncured Charcuterie and Cheeses, Accompaniments	25
Shishitos - Mild Japanese Peppers, Ginger Garlic Ponzu, Gomasio	16
Ahi Tartare - Wontons, Ginger Ponzu, Cucumber, Sesame Seeds, Chipotle Aioli	24
Opah Crudo - Hawaiian Opah, Marinated Orange Supremes, Cucumber, Marcona Almonds, Coconut Emulsion, Basil Oil	25
Octopus Tostada - Spanish Octopus, Corn and Bean Tostadas, Cucumber, Tomato, Red Onion, Salsa Macha	18
Sriracha Shrimp - TX Gulf Shrimp, Pepperoncini, Capers, Red Onions, Sriracha Beurre Blanc	23
Mollejas - Compart Duroc Bacon-Wrapped Sweetbreads, Wild Mushrooms, Fingerling Potatoes, Habanero Honey	20
Steak Au Poivre - Wagyu Tallow Hash Brown, Thyme, Pink Peppercorn Cream	24

SALT’s concept is based on a platform where cultural cuisine meets regional sourcing. The menu, which changes seasonally, features organic, sustainable, and local ingredients. The drink selection offers a variety of high-end spirits, house made cocktails with freshly squeezed juices and infused salts, craft beer, and boutique wines. If one were to ask Chef Larry how the name originated, he would tell you salt is the one ingredient found in every kitchen. From the pictures on the walls of Sal Del Rey, a local nature reserve, to the variety of salts placed throughout the tables, tell us that salt is so much more. It pays homage to a history we all share, and it provides guidance on the culinary journey patrons embark upon when they take a seat at a table. It brings good luck, good food, and it seasons life in all the best of ways.

GREENS

Spinach - Granny Smith Apples, Gorgonzola, Red Onions, Walnuts, Bacon, Pomegranate Bacon Vinaigrette	9/16
Heirloom - Heirloom Tomatoes, Preserved Figs, Red Onions, Pistachio, Cucumbers, Balsamic Vinaigrette	9/16
Summer Peach - Compressed Peaches, Fennel, Red Onion, Parmesan Crisps, Peach and Honey Vinaigrette	9/16
Chef’s Soup - Zucchini, Mint, Goat Cheese, Carrot, Cherry Tomato	12

MAINS

Fish Tacos - Mahi-Mahi, Housemade Tortillas, Cabbage Slaw, Escabeche, Chipotle Aioli	27
Sustainable Catch - Fried Ahi Tuna, Jicama Remoulade, Ocean Salad	47
Scallops - U10 Scallops, Parsnip Purée, Chorizo Beurre Blanc, Sun-Dried Tomato	46
Fried Chicken - Red Bird Farms Chicken, Jalapeño Infused Mashed Potatoes, Jalapeño Salt	28
Citrus Chicken - Corn Succotash, Forbidden Rice, Mole Amarillo	28
Saucisse - Housemade Beef Sausage, Pappardelle, Spinach, Asiago Cream, Wild Mushrooms	26
Crab Campanelle - Campanelle Al Nero di Seppia, Wild Mushrooms, Blistered Shishitos	32
Magret de Canard - Duck Breast, Heritage Carrots, Sautéed Kale, Grapefruit Balsamic Reduction	34
Pork Shank - Braised Pork Shank, Roasted Potatoes, Cornlettes, Adobo, Pickled Onions	36
Pork Chop - 20 oz Compart Duroc Pork Chop, Mole Verde, Huitlacoche Tamal, Roasted Corn Relish	47
Eye of Ribeye - 9 oz 2F Akaushi Beef, Potato Pavé, Gorgonzola Mousse, Caper-Anchovy Gremolata	65
Spinalis - 6 oz 2F Akaushi Beef, Campanelle Al Nero di Seppia, Wild Mushrooms, Blistered Shishitos	63
Filet - 8 oz Filet Mashed Potatoes, Broccolini, Demi-Glace	68
Ribeye - 14 oz Prime TX Beef, Miso Marinated Mushrooms	65
New York - 18 oz Prime TX Beef, Wild Mushroom Ragu, Peppered Onion Rings	75

SHARING SIDES

Jalapeño Mash - Jalapeño Infused Mashed Potatoes	11
Mac & Cheese - Housemade Ziti, Applewood Smoked Bacon, American, Aged Cheddar, Smoked Gouda	14
Pan de Campo - Regional “Cowboy” Bread, Habanero Honey Infused Butter	14
Seasonal Vegetable - Beets, Mascarpone Pistachio Whipped Cream, Balsamic Vinaigrette	14

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 3% surcharge will be added to credit card transactions. This fee does not apply to cash or debit card payments.

20% Gratuity will be added on parties of 6 or more.