

Salt & Stone

Mimosas 10

Classic Orange - Prosecco, Orange Juice
Peach Mint – Prosecco, Peach Puree, Mint
Pink Guava – Prosecco, Pink Guava Puree
Blackberry Lime – Prosecco, Blackberry Puree, Lime Juice
Raspberry Lemonade – Prosecco, Raspberry Puree, Lemon Juice

Appetizers Oyster Bar

Raw Oysters

Half Shell, Spicy Cocktail, Champagne-Chive Mignonette

Today's Selections on Daily Special Sheet

Cooked Oysters

Maître D': Parsley, Garlic, Onions, Butter (4 Ea.) 16

Casino: Bacon, Leeks, Red Pepper, Iberico (4 Ea.) 17

BBQ: Garlic-Barbecue Sauce (4 Ea.) 16

Rockefeller: Spinach, Pernod, Hollandaise (4 Ea.) 18

Salt

Crispy Calamari 18

Jalapeno Peppers, Harissa Aioli, Brandied Caper Cocktail Sauce

Steamed Mussels 22

Garlic, Spinach, White Wine, Butter, Chili Flakes

Steamed Clams 22

Garlic, Spinach, White Wine, Butter, Chili Flakes

Dungeness & Jonah Crab Cakes 26

Baby Mixed Greens, Baby Scallion Vinaigrette, Arbol Aioli

Ahi Tuna Poke 23

Spicy Ginger Ponzu, Avocado, Scallions, Cucumber
Jalapeño, Wonton Crisps

Spicy Gulf Prawns 21

Calabrian Chile, Butter, Garlic, Jalapeno & Toasted Sourdough

Spanish Octopus 23

Hummus, Pickled Red Onions, Wild Arugula, Chile Oil

Blackened Snapper Tacos 18

Mango Salsa, Cabbage, Avocado-Cilantro Crème, Arbol Aioli

Shellfish Cocktails

Brandied Caper Cocktail Sauce

Gulf Prawn 20

Bay Shrimp 15

Dungeness & Jonah Crab 24

Snacks

Nuts of the Day 8

Warm Marinated Olives 8

Soup & Salads

Soup du Jour 10 Bowl / 7 Cup

French Onion Soup 12

Crouton, Gruyere Gratin

Little Gem Caesar 13

Grana Padano, Boquerones, Crostini

Butter Lettuce Salad 14

Dried Figs, Candied Pistachios, Pickled Onions, Shaft's Bleu
Basil Vinaigrette

Mango & Strawberry Salad 14

Toasted Almonds, Dried Cranberries
Butter Lettuce, Frisee, Golden Balsamic Vinaigrette

Melon Salad 13

Crispy Prosciutto, Pistachio Crumble, Feta Cheese, Mint
Hawaiian Lava Salt, Korean Chili Flakes, Yuzu Vinaigrette

Stone

Duck Leg Confit 19

Balsamic Braised Onions, Crostini

Heirloom Tomato & Burrata 16

Sliced Cucumber, Balsamic Vinaigrette, Basil

BBQ Chicken Flatbread 18

Chicken Breast, Barbeque Sauce, Mozzarella, Green Onions

Steak Tartare 22

Shallots, Capers, Worcestershire, Dijon, Herbs, Ranch Yolk, Crostini

Truffle Mac & Cheese 16

Grana Padano, Gouda, Queso Iberico, White Cheddar, Breadcrumbs

Duck Liver Pâté with Pistachio 16

Strawberry-Pepper Compote, Crostini

Pork Belly 19

Bánh Mi Veg, Vietnamese Fish Sauce Glaze, Sambal Aioli, Peanuts

Hummus & Fried Bread 13

Pickled Onions, E.V. Olive Oil, Korean Chile Fakes, Lava Salt

Truffle Fries 14

Garlic, Grana Padano, White Truffle Oil, Truffle Salt, Parsley, Truffle Aioli

Charcuterie & Cheese Board 32

- **Shaft's Bleu**, Gold-Mine Aged, Cow, Placer County, CA
- **Iberico Gran Reserva**, Sheep, Goat & Cow, Spain
- **Castel Regio, Taleggio**, Cow, DOP, Italy
- **Fiorucci, Prosciutto**, 13 Month, Parma, Italy
- **Molinari, Spicy Coppa**, San Francisco, CA
- **Doña Juana, Chorizo Soria**, Harbor City, CA

Corkage fee \$20 per 750 ml. We will happily waive one fee for every 750 ml. bottle purchased (two bottle max).
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
20% Gratuity applied to parties of eight or more.

Executive Chef Enrique Alcaraz / Sous Chef Fernando Amezcua / Sous Chef Leo Mercado

4/25/2025

Entrée Salads

Duck Leg Confit Cobb Salad 28

Baby Mixed Lettuce, Avocado, Tomato, Lardons, Shaft's Bleu, Olives, Boiled Egg, Dijon Tarragon Vinaigrette

Shanghai Grilled Chicken Salad (Crispy Chicken available upon request) 20

Baby Mixed Lettuce, Napa Cabbage, Carrot, Toasted Almonds, Mandarins, Kaffir Lime Vinaigrette, Crispy Noodles

Louie Salads: Bay Shrimp Louie 21 ~ Dungeness & Jonah Crab 29 ~ Combo with Crab, Shrimp & Gulf Prawns 33

Baby Lettuce, Romaine, Avocado, Boiled Egg, Cherry Tomatoes, Cucumber, Broccolini, Olives, Louie Dressing

Classic Caesar Salads With....

Romaine Hearts, Grana Padano, Croutons, Boquerones

Grilled Gulf Prawns 24 ~ Blackened Snapper 26 ~ Broiled Salmon 30 ~ Grilled Chicken Breast 19 ~ Seared Ahi Tuna 25

Salt

Crab & Bay Shrimp Melt 32 / Half 16

Dungeness & Jonah Crab, Oregon Bay Shrimp, Avocado, Tomato, Gruyere Gratin on Sliced Sourdough
Choice of French Fries or Baby Mixed Greens

Crispy Skin Salmon 30

Corn Risotto, Baby Heirloom Tomatoes, Basil Beurre Blanc

Ahi Tuna Poke Bowl 27

Spicy Ginger Ponzu, Sushi Rice, Avocado, Scallions, Cucumber, Jalapeño, Wasabi Aioli

Blackened Local Snapper 26

Crispy Polenta, Creole Sauce, Preserved Lemon Vinaigrette

Gulf Prawn & Scallop Tagliatelle 30

Mushrooms, English Peas, Baby Heirloom Tomatoes, Lemon Crème

Calabrian Linguini & Clams 26

Calabrian Chile, Garlic, Shallot, Butter, Fish Fumet, Grana Padano, Herbs

Salt & Stone Seafood Stew 39

Gulf Prawns, Fin Fish, Clams, Mussels, Scallop, Calamari, Yukon Gold Potatoes, Roasted Tomato Broth, Garlic Toast

Seared Ahi Tuna Sandwich 25

Wild Baby Arugula, Tomato, Wasabi Aioli, Brioche Bun, French Fries or Baby Mixed Greens

Stone

BLT 18

Hobbs' Applewood Bacon, Wild Baby Arugula, Tomato, Parmesan Aioli, Ciabatta Bun, French Fries or Baby Mixed Greens

House Ground ½ lb. Burger 19 (Make it an "Impossible" Vegan Burger) +2

Choice of Cheese (Cheddar, Blue or Gruyere), Brioche Bun, Parmesan Aioli, French Fries or Baby Mixed Greens

Lamb Burger 20

Wild Baby Arugula, Pickled Red Onions, Cucumber, Feta, Ciabatta Bun, Parmesan Aioli, French Fries or Baby Mixed Greens

Croque Madame 20

Applewood Smoked Canadian Bacon, Brioche, Gruyere, Dijon, Thyme Mornay, Sunny Up Egg, French Fries or Baby Mixed Greens

Rigatoni Bolognese 26

Ground Beef & Pork, Mirepoix, Tomato, Cream, Grana Padano, Fried Rosemary

Steak Frites

9oz. Bavette 28 ~ 7oz. Filet Mignon 38 ~ 12oz. Ribeye 48

Cabernet Compound Butter, Parmesan Aioli

Yukon Gold Potato Gnocchi 24 (Gluten Free, Vegan Option Available)

Asparagus, Carrots, Spinach, Tomato, Laura Chenel Chèvre, Romesco Sauce

Brunch Items

Available Saturday & Sunday

Basque Boulangerie Brioche French Toast: Hobb's Applewood Smoked Bacon, Strawberries, Whipped Cream, Maple Syrup **19**

Huevos Rancheros: Over Easy Eggs, Beans, Chorizo, Cotija, Avocado-Cilantro Crème, Pico de Gallo, Arbol Aioli, Crisp Tortilla Chips **21**

Chicken & Waffles: Two Eggs, Buttermilk Fried Chicken, Maple Butter & Syrup **23**

Breakfast Sandwich: Applewood Bacon, Two Eggs, Cheddar, Wild Baby Arugula, Tomato, Parmesan Aioli, Sourdough, Potatoes **18**

Salt & Stone Eggs Benedict: Applewood Smoked Canadian Bacon, Tomato, Avocado, Spinach, Sourdough, Hollandaise, Potatoes **22**

Items Below Served with Breakfast Potatoes & Sourdough Toast

Steak & Eggs

9oz. Bavette 28 ~ 7oz. Filet Mignon 38 ~ 12oz. Ribeye 48

Hobbs' Applewood Smoked Bacon & Eggs 19

Local Organic Mushroom Omelet: Hobb's Applewood Bacon, Garlic, Tomato, Spinach, Gruyere, Avocado **21**