

# 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.) 17

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

**BBQ**: Garlic-Barbecue Sauce (4 Ea.) 17

**Rockefeller**: Spinach, Pernod, Hollandaise (4 Ea.) 19

## 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

**Crab Cakes** 24

Scallion Vinaigrette, Arbol Aioli, Cherry Tomatoes

**Ahi Tuna Poke** 23

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

**Spicy Sautéed Prawns** 21

Calabrian Chile, Butter, Garlic, Jalapeno & Toasted Sourdough

**Spanish Octopus** 24

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

**Prawn** 20

**Bay Shrimp** 15

## Snacks

**Nuts of the Day** 8

**Warm Marinated Olives** 9

## Soup & Salads

**Soup du Jour** 10 Bowl / 7 Cup

**French Onion Soup** 12

Crouton, Gruyere Gratin

**Oven Roasted Butternut Squash** 13

Honey, Pomegranate Gastrique, Pecans  
Baby Mixed Greens, Feta, Basil Vinaigrette

**Butter Lettuce Salad** 14

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

**Little Gem Caesar** 13

Grana Padano, Boquerones, Crostini

## Stone

**Crispy Brussels Sprouts** 15

Dijon Citrus Glaze, Chili Flakes, Parmesan

**Truffle Mac & Cheese** 16

Grana Padano, Gouda, Manchego, White Cheddar, Breadcrumbs

**Burrata & Fried Flatbread** 16

Oven Dried Tomatoes, Roasted Garlic, Kalamata Olives  
Frisée, Chive Oil & Chili Flakes

**Steak Tartare** 22

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

**BBQ Chicken Flatbread** 18

Chicken Breast, Barbeque Sauce, Mozzarella, Green Onions

**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, Cow & Goat, 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
- **Membrillo**, Candied Nuts, Mustard, Olives, Crostini

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

# Salt & Stone Easter Brunch

For The Table:

*Fresh Fruit & Cinnamon Buttermilk Coffee Cake*

*Juice, Coffee or Soft Drink Included*

## Brunch Items

**rioche French Toast:** Hobb's Applewood Smoked Bacon, Strawberries, Whipped Crème, Maple Syrup **29**

**uevos Rancheros:** Over Easy Eggs, Beans, Chorizo, Cojita, Avocado-Cilantro Crème, Pico de Gallo, Arbol Aioli, Crisp Tortilla Chips **31**

**hicken & Waffles:** Two Eggs, Buttermilk Fried Chicken Tenders, Maple Butter & Syrup **33**

**reakfast Sandwich:** Applewood Bacon, Two Eggs, Cheddar, Wild Arugula, Tomato, Parmesan Aioli, Sourdough, Potatoes **28**

**alt & Stone Eggs Benedict:** Applewood Smoked Canadian Bacon, Tomato, Avocado, Spinach, Sourdough, Hollandaise, Potatoes **32**

### Items Below Served with Breakfast Potatoes & Sourdough Toast

#### teak & Eggs

**oz. Bavette 39 ~ 7oz. Filet Mignon 48 ~ 12oz. Ribeye 58**

**lobbs' Applewood Smoked Bacon & Eggs 29**

**ocal Organic Mushroom Omelet:** Hobb's Applewood Bacon, Garlic, Tomato, Spinach, Gruyere, Avocado **31**

## Entrée Salads

**luck Leg Confit Cobb Salad 38**

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

**anghai Chicken Salad (Choice of Grilled or Crispy Chicken) 30**

aby Mixed Lettuce, Napa Cabbage, Carrot, Toasted Almonds, Mandarins, Kaffir Lime Vinaigrette, Crispy Noodles, Sesame Seeds

**ouie Salads: Bay Shrimp Louie 31 ~ Prawns 35 ~ Combo Bay Shrimp & Prawns 38**

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

#### lassic Caesar Salads With....

omaine Hearts, Grana Padano, Croutons, Boquerones

**illed Prawns 34 ~ Blackened Snapper 36 ~ Broiled Salmon 40 ~ Grilled Chicken Breast 29 ~ Seared Ahi Tuna 35**

## Salt

**rab & Bay Shrimp Melt 36 / Half 28**

vocado, Tomato, Gruyere Gratin on Sliced Sourdough  
hoice of French Fries or Baby Mixed Greens

**rispy Skin Salmon 40**

ixed Mushroom Risotto, Truffle Cream Sauce, Salsa Verde

**hi Tuna Poke Bowl 37**

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

**lackened Local Snapper 36**

rispy Polenta, Creole Sauce, Preserved Lemon Vinaigrette

**ulf Prawn & Scallop Tagliatelle 40**

ushrooms, English Peas, Baby Heirloom Tomatoes, Lemon Crème Sauce

**alabrian Linguini & Clams 36**

arlic, Shallot, Fish Fumet, Calabrian Chile, Grana Padano, Herbs

**seared Ahi Tuna Sandwich 35**

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

## Stone

**LT 28**

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

**louse Ground ½ lb. Burger 29 (Make it an "Impossible" Vegan Burger) +2**

hoice of Cheese, Brioche Bun, Parmesan Aioli, French Fries or Baby Mixed Greens

**amb Burger 30**

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

#### teak Frites

**oz. Bavette 39 ~ 7oz. Filet Mignon 48 ~ 12oz. Ribeye 58**

abernet Compound Butter, Parmesan Aioli

**utternut Squash Risotto 34 (Gluten Free, Vegan Option Available)**

epitas, Parmesan & Sage Brown Butter