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# PRIX FIXE MENU 3 COURSES FOR 25

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## COURSE ONE

### SEASONAL SOUP

ORGANIC GREENS PICKLED CARROT, CHERRY TOMATOES, PECANS,  
PRICKLY PEAR VINAIGRETTE

HARVEST SALAD PANELA CHEESE, ARUGULA, SMOKED WALNUTS, POMEGRANATE,  
PRESERVED APRICOT, SEASONAL VEGETABLE

## COURSE TWO

SERVED WITH A CHOICE OF:  
*FRIES OR MIXED GREENS*

GRILLED CHICKEN BACON, PROVOLONE, AVOCADO, CHIPOTLE AIOLI, BRIOCHE

TURKEY WRAP LETTUCE, TOMATO, GARLIC AIOLI, SMOKED GOAT CHEESE,  
MANGO BLACK BEAN SALSA

TORTA AHOGADA PORK CARNITAS, PICKLED RED ONION, BLACK BEAN PURÉE,  
SALSA DE ARBÓL, TELERA ROLL

## COURSE THREE

MILK & COOKIES MEXICAN WEDDING COOKIES, HORCHATA

TRES LECHES STRAWBERRY, MANGO, CINNAMON WHIPPED CREAM

CHOCOLATE BROWNIE CHOCOLATE CHILE CARAMEL GANACHE, CANDIED PECANS  
VANILLA ICE CREAM



## FUNDIDO

CHORIZO, POBLANO, QUESO  
SERVED WITH TORTILLA CHIPS 16

## SNACKS & APPETIZERS

SEASONAL SOUP 9

TACOS VERDURAS ROASTED CAULIFLOWER, SOUTHWESTERN SLAW, COTIJA 14

GRILLED CORN GARLIC, SPICY AIOLI, LIME, COTIJA 9

DEVILED EGGS PASILLA-MAPLE SYRUP, BACON ONION MARMALADE,  
GRAIN MUSTARD 7

CARNITAS TACOS PINEAPPLE-HABANERO SALSA, PICKLED RED ONION, COTIJA 14

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EXECUTIVE CHEF LINDSEY DALE

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## SALADS

ADD YOUR CHOICE OF:  
LEMON-HERB GRILLED CHICKEN BREAST 8,  
GRILLED HANGER STEAK\* 10, ACHIOTE SHRIMP 9

ORGANIC GREENS CARROT, CHERRY TOMATOES, CUCUMBERS, PECANS,  
PRICKLY PEAR VINAIGRETTE 10

SEDONA CHOP JICAMA, CORN, CHERRY TOMATOES, COTIJA, FARRO, GRILLED  
NOPALES, CILANTRO DRESSING 15

HARVEST SALAD PANELA CHEESE, ARUGULA, SMOKED WALNUTS, POMEGRANATE,  
PRESERVED APRICOT, SEASONAL VEGETABLE 14

KALE SALAD BLACK TUSCAN KALE, CRANBERRIES, BACON, ALMONDS, APPLE,  
MUSTARD VINAIGRETTE 12

## SANDWICHES & CO.

SERVED WITH A CHOICE OF:  
*FRIES OR MIXED GREENS*

THE BURGER\* ARIZONA GRASS FED BEEF, SMOKED WHITE CHEDDAR, BREAD AND  
BUTTER PICKLE, BACON, TOMATO, CHIPOTLE MAYO, BIBB LETTUCE, BRIOCHE BUN 15  
ADD A PATTY +6 / ADD EGG +1 / AVOCADO +2

GRILLED CHICKEN BACON, PROVOLONE, AVOCADO, CHIPOTLE AIOLI, BRIOCHE 13

TURKEY WRAP LETTUCE, TOMATO, GARLIC AIOLI, SMOKED GOAT CHEESE, MANGO  
BLACK BEAN SALSA 12

TORTA AHOGADA PORK CARNITAS, PICKLED RED ONION, BLACK BEAN PURÉE,  
SALSA DE ARBÓL, TELERA ROLL 13

CRAB ROLL LUMP CRABMEAT, CHIPOTLE AIOLI, ARUGULA, LEMON 22

\*These items are cooked to order and may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

\*\*Please advise your server of any food allergies or intolerances prior to ordering. Please inquire with your serving for Gluten Free options.

Chef Logan & his team enjoy using sustainable and locally produced ingredients when possible.

## MARGARITAS

**EL CLASSICO** EL JIMADOR BLANCO, LIME, AGAVE 13

**FLORA SONORA** MILAGRO REPOSADO, ANCHO REYES, LIME, HIBISCUS, SPICED SALT 14

**WEST FORK** HOUSE-INFUSED JALAPEÑO EL JIMADOR BLANCO, VIDA MEZCAL, LIME, AGAVE, HOUSEMADE BITTERS 13

**LA VERDAD** VIDA MEZCAL, APEROL, FRESH PINEAPPLE JUICE, GINGER AGAVE, LIME, CINNAMON SALT 15

**SUN DEVIL** TAPATIO BLANCO, PASSION FRUIT, LUXARDO MARASCHINO, CHIPOTLE, LIME, SPICED SALT 15

## HOUSE COCKTAILS

**CHAMOMILE SOUR** CHAMOMILE INFUSED TITO'S VODKA, HOUSEMADE ORANGE MARMALADE, EGG WHITE, ORANGE CITRUS OIL, ANGOSTURA BITTERS 13

**COPPER CITY OLD FASHION** AZ DISTILLERY BOURBON, ANCHO CHILE SYRUP, ANGOSTURA BITTERS 16

**THE SHAMAN** AZ DISTILLERY GIN, GREEN CHARTREUSE, BASIL SYRUP, LIME 14

**MIDNIGHT CANYON** EDINBURGH GIN, PLUM PURÉE, RED ZINFANDEL, LEMON, PEYCHAUD'S 15

**THE NOBLEMAN** PISTACHIO-INFUSED CASA NOBLE AÑEJO, MOLE BITTERS, FIG BITTERS, LUSTAU PEDRO JIMENEZ SHERRY, COGNAC INFUSED CHERRY 22

**THE JAVELINA** BASIL HAYDEN, CYNAR, IPA SYRUP, PEYCHAUD'S 15

**GINGER HOP SHANDY** LOCAL PALE ALE, BEEFEATER GIN, GINGER AGAVE, FEVER TREE GINGER BEER, LEMON, CANDIED GINGER 15

**SPIKE YOUR SPRING** A FRESH GREEN APPLE JUICED OVER YOUR CHOICE OF LIQUOR

## ZERO PROOF COCKTAILS

**GINGER POMEGRANATE** POMEGRANATE TEA, LIME, GINGER BEER 7

**GUAVA COOLER** GUAVA, GINGER AGAVE NECTAR, CLUB SODA 7

**ELIXIR 108** SEEDLIP GARDEN 108 DISTILLED NON-ALCOHOLIC SPIRIT AND FEVER TREE TONIC 10

## LOCAL DRAUGHT BEER

**FOUR PEAKS HOPKNOT IPA** 8  
TEMPE, AZ 6.7 ABV

**FOUR PEAKS KILTFLIFTER** 8  
TEMPE, AZ 6.0 ABV

**FOUR PEAKS WHITE ALE** 8  
TEMPE, AZ 5.4 ABV

**BARRIO BLONDE** 8  
TUCSON, AZ 4.7 ABV

**LUMBERYARD DIAMOND DOWN LAGER** 8  
FLAGSTAFF, AZ 5.0 ABV

**BARRIO COPPERHEAD PALE ALE** 8  
TUCSON, AZ 6.2 ABV

## BOTTLES & CANS

**SALTROCK MICHELADA** CHOICE OF BEER, SPICED SALT RIM, HOUSEMADE TOMATO MIX +4

**BUDWEISER** 5 **ANGRY ORCHARD CIDER** 6

**BUD LIGHT** 5 **OAK CREEK HEFEWEIZEN** 7

**MILLER HIGH LIFE** 5 **STELLA ARTOIS** 7

**DOS EQUIS LAGER** 6 **DALE'S PALE ALE (CAN)** 7

**MODELO ESPECIAL** 6 **OAK CREEK AMBER ALE** 7

**ANCHOR STEAM** 7 **LAGUNITAS LITTLE SUMPIN' SUMPIN'** 7

**PERONI** 7

**HEINEKEN** 6 **ST PAULI GIRL (N/A)** 5

## WHITE WINE

### BUBBLES

**LA MARCA PROSECCO, ITALY NV** 12/48

**MUMM NAPA BRUT PRESTIGE NV** 14/56

**POEMA CAVA EXTRA DRY, PENEDÈS** 12/48

### SAUVIGNON BLANC

**LONG MEADOW RANCH, 100% ORGANIC, NAPA, CA 2017** 12/48

**WHITEHAVEN, MARLBOROUGH, NEW ZEALAND** 12/48

### CHARDONNAY

**CROSSBARN, SONOMA COAST, CA** 15/60

**J. LOHR, RIVERSTONE, ARROYO SECO, MONTEREY, CA** 12/48

### ROSE

**FAUSTINO VII RIOJA ROSÉ, RIOJA, SPAIN** 12/48

**KIM CRAWFORD MERLOT ROSÉ, HAWKES BAY, NZ** 11/44

### OTHER INTERESTING WHITES

**PEWSEY VALE RIESLING, EDEN VALLEY, AUSTRALIA** 12/44

**BENVOLIO PINOT GRIGIO, FRIULI, ITALY** 12/48

**THE PRISONER BLINDFOLD, CA** 15/60

**LAURENZ V "SINGING" GRÜNER VELTLINER, AUSTRIA** 12/48

**\*ARIZONA STRONGHOLD VINEYARDS, BLEND, TAZI, AZ** 13/48

## RED WINE

### PINOT NOIR

**BOEN PINOT NOIR, CAYMUS FAMILY VINEYARDS, CA, 2017** 16/64

**SANFORD FLOR DE CAMPO, CENTRAL COAST, CA** 13/52

### MERLOT

**ST. FRANCIS, SONOMA, CA 2013** 15/60

### CABERNET SAUVIGNON

**BENZIGER, SONOMA COUNTY, CA 2015** 15/60

**ROUTESTOCK, ROUTE 29, NAPA, CA 2014** 17/68

### OTHER REDS

**ALTOCEDRO MALBEC, VALLE DE UCO, MENDOZA, ARGENTINA 2017** 12/48

**1000 STORIES, ZINFANDEL, BOURBON BARREL AGED, CA 2016** 15/62

**CUNE CRIANZA RIOJA ALTA, SPAIN** 15/60

**\*CHATEAU TUMBLEWEED COUSIN IDD, RED BLEND, AZ 2015** 13/52

**LIVIO FELLUGA VERTIGO ROSSO, DELLE VENZIE, ITALY** 14/56

**\*DOS CABEZAS WINeworks, "RED" BLEND, ARIZONA 2017** 13/48