
PRIX FIXE MENU

3 COURSES FOR 25

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

S'MONDAE VANILLA ICE CREAM, MEXICAN CHOCOLATE SYRUP, MARSHMALLOW,
GRAHAM CRACKER, SPICED COFFEE

PINEAPPLE UPSIDE-DOWN CAKE COMPRESSED PINEAPPLE, CANDIED PECANS,
SPICED AGAVE SYRUP, VANILLA ICE CREAM

CHOCOLATE CAKE STRAWBERRIES, WHIPPED CREAM, CARAMEL



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

EXECUTIVE CHEF LOGAN STEPHENSON

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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, HOUSE-MADE BITTERS 13
- AUTUMN CALLING** ESPOLON REPOSADO, VIDA MESCAL, MAPLE SYRUP, ORANGE, LIME, SPICED SALT 15
- SUN DEVIL** TAPATIO BLANCO, PASSION FRUIT, LUXARDO MARASCHINO, CHIPOTLE, LIME, SPICED SALT 15

HOUSE COCKTAILS

- RISING SUN** CHAMOMILE INFUSED TOKI, LAIRD'S APPLE JACK, GINGER-CORIANDER LOCAL HONEY, LEMON, WALNUT BITTERS 13
- HOT BARREL TODDY** JACK DANIEL'S RYE, GOSLING'S DARK BUTTERED RUM, SPICED BLACK TEA, WALNUT BITTERS 16
- PINE FALL 1** HANGAR 1, CRANBERRY-JUNIPER SYRUP, GRAPEFRUIT, PINE BITTERS, SPARKLING WINE, CHARTREUSE WASH 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
- TURTLE OLD FASHIONED** PECAN INFUSED OLD FORESTER, CHOCOLATE BITTERS, SIMPLE SYRUP 15
- 'SPIKE' YOUR FALL** A FRESH GREEN APPLE JUICED OVER YOUR CHOICE OF LIQUOR

ZERO PROOF COCKTAILS

- TAMARIND SODA** SODA WATER, LIME 7
- 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
- BARRIO BLOND** 8
TUCSON, AZ 4.7 ABV
- FOUR PEAKS WHITE ALE** 8
TEMPE, AZ 5.4 ABV
- BARRIO COPPERHEAD PALE ALE** 8
TUCSON, AZ 6.2 ABV
- LUMBERYARD DIAMOND DOWN LAGER** 8
FLAGSTAFF, AZ 5.0 ABV
- FOUR PEAKS KILTFLIFTER** 8
TEMPE, AZ 6.0 ABV

BOTTLES & CANS

SALTROCK MICHELADA CHOICE OF BEER, SPICED SALT RIM, HOUSE-MADE TOMATO MIX +4

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| BUDWEISER | 5 | PERONI | 7 |
| BUD LIGHT | 5 | ANGRY ORCHARD CIDER | 6 |
| MILLER HIGH LIFE | 5 | OAK CREEK HEFEWEIZEN | 7 |
| DOS EQUIS LAGER | 6 | STELLA ARTOIS | 7 |
| MODELO ESPECIAL | 6 | DALE'S PALE ALE (CAN) | 7 |
| ANCHOR STEAM | 7 | OAK CREEK AMBER ALE | 7 |
| LAGUNITAS LITTLE | 7 | | |
| SUMPIN' SUMPIN | | | |
| HEINEKEN | 7 | 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, PENEDÉS, SPAIN** 12/48
- TATTINGER, LA FRANCAISE NV** 25/100
- SAUVIGNON BLANC**
- MATANZAS CREEK, SOMONA, CA** 12/48
- WHITEHAVEN, MARLBOROUGH, NEW ZEALAND,** 12/48
- CHARDONNAY**
- CROSSBARN, SONOMA COAST, CA** 15/60
- J. LOHR, ARROYO SECO, MONTEREY, CA** 12/48
- ROSÉ**
- FAUSTINO VII RIOJA ROSÉ, RIOJA, SPAIN** 12/48
- KIM CRAWFORD MERLOT ROSÉ, HAWKES BAY, NZ** 11/44
- OTHER WHITES**
- PEWSEY VALE RIESLING, EDEN VALLEY, AUSTRALIA** 11/44
- BENVOLIO PINOT GRIGIO, FRIULI, ITALY** 12/48
- THE PRISONER BLINDFOLD, CA** 15/60
- LAURENZ V "SINGING" GRÜNER VELTLINER, AUSTRIA** 12/48
- TORRES VERDEJO, RUEDA, SPAIN** 10/40
- TORRES ESMERELDA MOSCATO, PENEDÉS, SPAIN** 12/48

RED WINE

- PINOT NOIR**
- SIDURI, WILLAMETTE VALLEY, OR** 16/64
- SANFORD FLOR DE CAMPO, CENTRAL COAST, CA** 13/52
- MERLOT**
- ST. FRANCIS, SONOMA, CA** 15/60
- CABERNET SAUVIGNON**
- BENZIGER, SONOMA COUNTY, CA** 15/60
- ROUTESTOCK, ROUTE 29, NAPA, CA,** 17/68
- OTHER REDS**
- ALTOCEDRO MALBEC, VALLE DE UCO, MENDOZA, ARGENTINA** 12/48
- CLINE ANCIENT VINES ZINFANDEL, CONTRA COSTA COUNTY, CA** 13/52
- CUNE CRIANZA, ALTA, RIOJA, SPAIN** 13/52
- VIRGINIA DARE WINERY MANTEO RED BLEND, SONOMA, CA** 15/60
- LIVIO FELLUGA VERTIGO ROSSO, DELLE VENZIE, ITALY** 14/56
- PLANETA LA SEGRETA ROSSO, RED BLEND, SICILY** 11/44