

SMALL PLATES

GRANOLA

GREEK YOGURT, ALMONDS, BERRIES, HONEY 11

BISCUITS & GRAVY

HOUSE MADE BUTTERMILK BISCUITS, SAUSAGE GRAVY 13

DARK SKY ACAI BOWL

FRESH SEASONAL FRUIT, TOASTED COCONUT 13

AVOCADO TOAST

SLICED AVOCADO, HEIRLOOM TOMATO, RED ONION, QUESO FRESCO 14

*ADD POACHED EGG \$3

SEASONAL SOUP 10

ORGANIC GREENS

SHAVED RADISH, DRIED CRANBERRIES, GOAT FETA, HAZELNUT MAPLE VINAIGRETTE 11

UPTOWN CHOP

CHERRY TOMATOES, QUESO FRESCO, JICAMA, AVOCADO
CORN NUTS, GRILLED SCALLION BUTTERMILK DRESSING 17

NACHOS

QUESO, LIME PICKLED ONION, CHIPOTLE AIOLI, SALSA VERDE, CHARRED CORN, PICO DE GALLO 16

CARNITAS TACOS

SALSA VERDE, COTIJA, PICKLED ONIONS, RADISH, CILANTRO 18

SIDE PLATES

ONE FARM FRESH EGG* (ANY STYLE) 3

HERB ROASTED POTATOES 5

SMOKED BACON 7 / SAUSAGE 7 / TURKEY BACON 7

BAGEL 5  FRUIT 6  BERRIES 8  HALF AVOCADO 5

FRESH BAKED MUFFIN 6 COTTAGE CHEESE 5

SOUR DOUGH / WHITE / RYE / WHOLE WHEAT / ENGLISH MUFFIN 3

BUTTERMILK BISCUIT 5 GLUTEN FREE TOAST 5



JUICES & SMOOTHIES

ENERGIZE GREEN JUICE 11

RED ROCK BEET JUICE 11

BANANA ALMOND SMOOTHIE 9

COCONUT BERRY SMOOTHIE 9

SPIKED

PROSECCO 13 MIMOSA 13

MIMOSA FLIGHT 15

GUAVA, PASSIONFRUIT, PRICKLY PEAR

SALTROCK'S CRAFT BLOODY MARY 13

JUICE 6

ORANGE, APPLE, PINEAPPLE,
CRANBERRY, GRAPEFRUIT, TOMATO

ILLY INTENSO COFFEE 5

LATTE 6 ESPRESSO 5/6 CAPPUCCINO 6

HOT TEA 5

ILLY COLD BREW COFFEE 8

EXECUTIVE CHEF LINDSEY DALE

@saltrockkitchen
saltrockkitchen.com

LARGE PLATES

PUMPKIN FRENCH TOAST

ORANGE BUTTER, BLACKBERRY SYRUP, CHANTILLY 13

VORTEX BREAKFAST

TWO FARM EGGS ANY STYLE, BACON OR SAUSAGE, HERB ROASTED

BREAKFAST POTATOES, CHOICE OF TOAST 14

SALTROCK BENEDICT*

TWO POACHED FARM EGGS, ENGLISH MUFFIN, HOUSE SMOKED SALMON,
AVOCADO SALSA, TOMATILLO HOLLANDAISE, HERB ROASTED POTATOES 17

HUEVOS RANCHEROS*

TWO FARM EGGS ANY STYLE, CRISP CORN TORTILLA, BEAN PURÉE, SALSA
FRESCA, GUACAMOLE, PICO DE GALLO, QUESO FRESCO 16

THE BURGER*

LETTUCE, TOMATO, COPPER CITY BOURBON BBQ SAUCE, ONION RING, WHITE
CHEDDAR, BUTTERMILK BUN 20

AVOCADO +2 / CHIPOTLE BACON +3 / FRIED EGG +3

SALTROCK CUBAN


PORK CARNITAS, BEELEERS HAM, CHEF LD'S MUSTARD, HORSERADISH
PICKLES, SWISS CHEESE, FRIES 17

BREAKFAST BURRITO*

SCRAMBLED EGGS, CHORIZO, CHARRED CORN, BLACK BEANS,
SPINACH, PEPPER JACK, CHIPOTLE-GUACAMOLE, HERB ROASTED POTATOES

15

SUBSTITUTE ANY PROTEIN FOR NEXVEG TEPARY HASH

 BOOST YOUR DAY WITH OUR HEALTHY MENU FEATURING THOUGHTFUL DISHES PREPARED
ESPECIALLY FOR YOU. CREATED WITH YOUR HEALTH AND WELL BEING IN MIND BY OUR
CULINARY TEAM TO INCLUDE SUPER FOODS AND INGREDIENTS
RICH IN NUTRIENTS AND ANTIOXIDANTS.

*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 Lindsey & her team enjoy using sustainable and locally produced ingredients when possible.

SIGNATURE MARGARITAS

EL CLASSIC MARGARITA EL JIMADOR BLANCO, LIME, AGAVE 14

WEST FORK MARGARITA HOUSE-INFUSED JALAPEÑO EL JIMADOR BLANCO, VIDA MEZCAL, LIME, AGAVE 14

SUN DEVIL MARGARITA ASTRAL BLANCO, PASSION FRUIT, LUXARDO MARASCHINO, CHIPOTLE, LIME, SPICED SALT 16

MONEY BEETS MILAGRO REPOSADO, CYNAR, VIDA MEZCAL, BEET SYRUP, LIME, SPICED SALT 16

SIGNATURE COCKTAILS

SPICE MERCHANT GOSLINGS DARK RUM, DRAMBUIE, DRY CURACAO, HOUSEMADE FALERNUM, LIME, HONEY SYRUP, BITTERS 15

BLACKBERRY BREW EARL GREY INFUSED FORD'S GIN, PEDRO XIMENEZ, LEMON, BLACKBERRY SIMPLE SYRUP, EGG WHITE 16

CHAMAN SAGE INFUSED MEZCAL, YELLOW CHARTREUSE, GRILLED PINEAPPLE PUREE, LEMON, PAPRIKA 16

REPLENISH TURMERIC INFUSED VODKA, AVERNA AMARO, GINGER SYRUP, CARROT JUICE, LEMON 16

BEEKEEPER EVAN WILLIAMS BOURBON, ORANGE JUICE, HONEY SYRUP, BASIL 16

ZERO PROOF COCKTAILS

GUAVA COOLER GUAVA, AGAVE NECTAR, CLUB SODA 8

GARDEN REFRESHER BEET SYRUP, CARROT JUICE, LEMON, GINGER BEER 8

LOCAL DRAUGHT BEER

LUMBERYARD HAZY ANGEL IPA 9
FLAGSTAFF, AZ 6.7 ABV

FOUR PEAKS KILTIFTER 9
TEMPE, AZ 6.0 ABV

FOUR PEAKS WHITE ALE 9
TEMPE, AZ 5.4 ABV

BARRIO BLONDE 9
TUCSON, AZ 4.7 ABV

LUMBERYARD DIAMOND DOWN LAGER 9
FLAGSTAFF, AZ 5.0 ABV

HELTON "VALLEY VENOM" PILSNER 9
PHOENIX, AZ 4.6 ABV

BOTTLES & CANS

SALTROCK MICHELADA CHOICE OF BEER, SPICED SALT RIM, HOUSEMADE BLOODY MARY +4

BUDWEISER	6	ANGRY ORCHARD CIDER	7
BUD LIGHT	6	OAK CREEK HEFEWEIZEN	8
PERONI	8	STELLA ARTOIS	8
DOS EQUIS LAGER	7	OAK CREEK AMBER ALE	8
MODELO ESPECIAL	7	ST PAULI GIRL (N/A)	6
HEINEKEN	7	LAGUNITAS LITTLE SUMPIN'	8
MICHELOB ULTRA	7	SUMPIN'	

WHITE WINE

BUBBLES

RUFFINO PROSECCO, ITALY NV 13/55
POEMA CAVA BRUT, PENEDES 13/55

SAUVIGNON BLANC

LONG MEADOW RANCH, 100% ORGANIC, NAPA, CA 2017 14/59
WHITEHAVEN, MARLBOROUGH 2019 13/55

CHARDONNAY

MATANZAS CREEK, ALEXANDER VALLEY, CA 15/64
PAUL HOBBS CROSSBARN, SEBASTOPOL, CA 13/55

ROSE

WILLAKENZIE, WILLAMETTE VALLEY, OR 15/64
*CHATEAU TUMBLEWEED, WILCOX AZ 13/55

OTHER INTERESTING WHITES

FORIS VINEYARD MOSCATO, CAVE JUNCTION, OR 13/55
PEWSEY VALE RIESLING, EDEN VALLEY, AUSTRALIA 13/55
BENVOLIO PINOT GRIGIO, FRIULI, ITALY 13/55
*PAGE SPRINGS VINEYARDS, VINO DEL BARRIO BLANCA, AZ 14/59
TONNINO, PINOT GRIGIO, "ORANGE" ORGANIC, ITALY 2018 13/52

RED WINE

PINOT NOIR

SIDURI, WILLAMETTE VALLEY, OR 18/77

CABERNET SAUVIGNON

BENZIGER, SONOMA COUNTY, CA 2015 16/68
ROUTESTOCK, NAPA VALLEY, CA 2016 17/72

MERLOT

LA PATIENCE, 100% ORGANIC, FRANCE 2019 13/55

OTHER REDS

GASCON MALBEC, MENDOZA, ARGENTINA 15/64
*DOS CABEZAS RED, ARIZONA 13/55
CHATEAU LASSÈGUE LES CADRANS SAINT-ÉMILION GRAND CRU 17/72
1000 STORIES, ZINFINDEL, BOURBON BARREL AGED, CA 2016 16/68

*LOCAL ARIZONA WINES