

TACOS & BITES

SALSA & GUAC HOUSE MADE SALSA FRESCA & GUACAMOLE SERVED WITH A BASKET OF TORTILLA CHIPS 17

TACOS VERDURAS ROASTED CAULIFLOWER, SOUTHWESTERN SLAW, COTIJA 16

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

GRILLED OCTOPUS SUNDRIED TOMATO CHIMICHURRI, CONFIT FINGERLING POTATOES, CHARRED RADICCHIO, FRISEE 21

GRILLED CORN OFF THE COB, GARLIC, SPICY AIOLI, LIME, COTIJA 11

CHEESE & CHARCUTERIE HOUSE JAM & PICKLES, GRILLED BREAD FRUIT, NUTS 24

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

CRISPY PORK BELLY SAMBAL AGAVE GLAZE, CELERY ROOT APPLE HASH, CRANBERRY REDUCTION 14

DESSERTS

CHEF LD'S ICE CREAM COOKIE SANDWICH HOUSE MADE COOKIES WITH OREO COOKIE PIECES, SEA SALT, VANILLA ICE CREAM 12

TRES LECHES STRAWBERRY, MANGO, CINNAMON WHIPPED CREAM 11

SALTROCK SMORES CHOCOLATE MOUSSE, GRAHAM CRACKER CRUMBLE TOASTED MARSHMALLOW WHIP 12

SELECTIONS OF GELATO AND SORBETS 9



SALTROCK ENTREES

FRESH CATCH PAN SEARED MARKET FISH USING LOCAL FRESH INGREDIENTS \$MARKET PRICE

MARKET CHOP CHEFS CHOICE CHAR-GRILLED MEAT WITH SEASONAL SIDES \$MARKET PRICE

FILET MIGNON* GUAJILLO CONFIT GARNET YAMS, CRISPY BRUSSELS SPROUTS, CHIPOTLE POMEGRANATE DEMI 45

ROASTED CORNISH HEN HERBED RAMONA FARMS GA'IVSA RISOTTO, SPAGHETTI SQUASH, SHAVED ASPARAGUS, MAPLE BOURBON GLAZE 38

SEARED SALMON* PARSNIP, SPINACH GNOCCHI, ROSEMARY PEPITA CRUMBLE, PEAR CHIP, PEAR VINAIGRETTE 38

BUTTERNUT SQUASH "STEAK" NEXTVEG TEPARY HASH, SHAVED BRUSSELS ROASTED CORN, CAULIFLOWER PUREE, POMEGRANATE PASILLA GASTRIQUE 30

EXECUTIVE CHEF LINDSEY DALE

@saltrockkitchen

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SOUP & SALADS

SEASONAL SOUP 10

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

SQUASH & RICOTTA HOUSEMADE RICOTTA, ROSEMARY ROASTED LOCAL SQUASH, BROWN BUTTER APPLE, WATERCRESS, PECANS, CIDER GASTRIQUE 17

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

BABY KALE SLICED PEAR, CANDIED ALMONDS, POMEGRANATE SEEDS, BROWN BUTTER VINAIGRETTE 17

PROTEIN ADDITIONS:

HERB-MARINATED GRILLED CHICKEN 9, SEARED SALMON 13
GRILLED STEAK* 11, ACHIOTE SHRIMP 10

SIDES

HERBED RAMONA FARMS GA'IVSA RISOTTO 11

CRISPY BRUSSELS SPROUTS 9

GUAJILLO CONFIT GARNET YAMS 9

SPAGHETTI SQUASH 8

*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 SINGLE TANK PORTER 9
TEMPE, AZ 5.1 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, ZINFINDL, BOURBON BARREL AGED, CA 2016 16/68

*LOCAL ARIZONA WINES