

# SALT

Upon request all menu items can be prepared gluten free

## APPETIZERS

- Artisanal Cheeses** sweet onion jam, mostarda, grill bread 14
- Crispy Calamari & Lemon** basil aioli, sriracha vinaigrette, local greens 14
- Never-Ever Steak Tartare** capers, shallots, housemade pickle, fresh horseradish, farm fresh egg, grissini 12
- Hazel Dell Mushroom Flatbread** fontina, truffle oil, caramelized onion 12
- Oven Roasted Wild Mushrooms** soft polenta, parmigiano, truffle oil 11

## SALADS

- Local Honeycrisp Apple Salad** roomano pradera cheese, celery, tarragon, marcona almonds, honey-cider vinaigrette 10
- La Quercia Prosciutto Salad** local basil, pickled onion, parmigiano reggiano, warm balsamic vinaigrette 9
- Roasted Beet Salad** agave champagne marinated chioggia beets, shaved golden beets, hazelnut, gorgonzola, pomegranate vinaigrette 10

## SMALL PLATES

- Seared Hawaiian Ahi Tuna** chilled confit fingerling potato salad, celery, tarragon, parsley, arugula, citrus supremes, harissa vinaigrette 16
- Crispy Duck Leg Confit** soft polenta, roasted grapes, mustard greens, saba 16
- P.E.I. Mussels** white wine, tomato, garlic, shallot, grilled bread 11
- Butternut Squash Agnolotti** amaretti cookie, onion, sage brown butter 12
- Housemade Thai Sausage** lemongrass aioli, cilantro, chilis, local carrot, cabbage, peanut, rice wine vinaigrette 15

## ENTREES

- Prosciutto Wrapped Wild Alaskan Cod** tomato, white beans, chard, mussels, shallots, garlic, white wine, grilled bread, basil aioli 25
- Pan Roasted Cobia** caramelized onion soubise, crispy red beet risotto cake, local chard, Paonia apple cider brown butter sauce 24
- Braised Never-Ever Shortrib** parmesan polenta, seared local greens, fried potato, garlic, parsley, orange red wine jus 28
- Rosemary Rotisserie Half Chicken** yukon gold potato & heirloom squash purée, local honeycrisp apple, mizuna, natural jus 18
- Tom's Tavern Burger** never-ever beef, Vermont cheddar, pickled onion, housemade fries & ketchup 13
- Oak Fired Never-Ever Flatiron Steak** local squash & wild mushroom risotto, garlic seared local greens, aged balsamic 25
- Local Organic Vegetable Tasting** polenta with local chard, local black quinoa fritter, garam masala spiced chickpea & cauliflower, dill roasted carrots, garlic seared chard, soup sip, fried potato with local vegetable slaw 17
- Grilled Long Farm Pork Tenderloin** housemade dill spaetzle, roasted local apples, mustard vinaigrette, parsley-tarragon salad 23

## SMALL BITES

- Local Pickled Vegetables or Marcona Almonds or Soup Sip** 1 each
- Fried Greek Olives or Dill Roasted Local Organic Carrots** 2 each
- Crispy Polenta & Parmigiano or Housemade Fries or Chickpea & Quinoa Fritters** 3 each
- Local Field Greens or Artisanal Salami** 4 each
- Rock Shrimp Escabeche or Agave Marinated Local Beets & Chevre or Featured Cheese** 5 each



We're proud to introduce

**BRADFORD HEAP CATERING**

Black-tie to tie-dye. A holiday shindig, the wedding of your dreams, or Nana's birthday.

Not just an event. An experience that wraps its arms around you.

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Ask your server or call 303.225.7570

## SPIRITUALS

**Cranberry & Clove Collins** Spring44 vodka, lemon juice, cranberry, clove, soda water 9

**The Thrilla' in Vanilla** Dancing Pines bourbon, vanilla, lemon juice 13

**Karma "Camileon"** Dewars white label, lemon juice, blood orange & rosemary simple syrup 10

**Lavender Ice** Spring44 gin, lavender, Regan's #6 orange bitters, boissiere dry vermouth 9

**The Rumkin** Dancing Pines spiced rum, pumpkin spice, lemon juice 10

**Red Hot Chili Sippa'** Olmeca Altos blanco tequila, chipotle, lime juice 11

**The Diamondback** Roundhouse "imperial" oak aged gin, Leopold Bros absinthe verte, lemon juice, egg white 14

**Premium Hot Chocolate "Cioccolata Calda"**  
We make our hot chocolate in the traditional Italian method. It is a very rich, luxurious blend of superior chocolate with a dollop of whipped cream on top. It is so rich, we serve it in an espresso cup. 4

## THE DRAFTS

**Blue Moon, Vintage Blonde** - Chardonnay/Wheat beer 8

**Asher Brewery, Green Lantern** - Kolsch 6

**Upslope** - Brown Ale 6

**New Belgium, Special Selections** 7

## ALES

**Odell, 90 Schilling** - Amber 6

**Dry Dock, Hefeweizen** (22oz) 15

**Breckenridge Brewery** - Oatmeal Stout 6

**Great Divide, Titan** - IPA 6

**Boulder Beer, Killer Penguin** - Barleywine 18

**Odells, WoodCut** - Oak Aged Lager (750ml) 54

**Crabtree, Boxcar** - Brown 7

**Oskar Blues, Dales** - Pale Ale 6

**Funkwerks** - Saison (750ml) 35

**Tommyknocker** - Cocoa Porter 6

**Boulder Beer, Hazed & Infused** - Dry Hopped Ale - 6

## LAGERS

**Ft. Collins Brewery, Z** - Smoked Lager 6

**Del Norte** - Light Mexican 5

**Colorado Native** - Amber 6

**Coors Light** - Light 4

## NEAR BEERS & CIDERS

**New Planet, Gluten Free** - Organic Ale 6

**Glider Cider, Dry, Gluten Free**- Hard Cider (22oz) 16

**Coors N.A.** - Non Alcoholic 5

**Tommyknocker** - Root Beer Non Alcoholic 4

## WINES BY THE GLASS OR BOTTLE

### SPARKLING WINE

	gls	btl
Gruet Blanc de Noir nv Truth or Consequences, NM	11	44
Barbolini Red Lambrusco Emilia-Romagna, Italy	10	40

### LOCAL WHITES

SALT Bistro Trap Door white blend Grand Valley, CO	10	40
Guy Drew unoaked chardonnay Grand Valley, CO	9	36
Kahil pinot gris Grand Valley, CO	10	40
White Water Hill riesling Grand Valley, CO	9	36
Canyon Wind sauvignon blanc Grand Valley, CO	8	32

### IMPORTED WHITES

Giocato pinot grigio Goriška Brda, Slovenia	8	32
Rombauer chardonnay Carneros, CA	20	64
Jean Manciat chardonnay Macon Charnay, FR	13	52

### LOCAL ROSE

Boulder Creek rose of merlot Grand Valley, CO	9	36
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### LOCAL REDS

Plum Creek, Palisade Red red blend Palisade, CO	9	36
Sutcliffe merlot McElmo Canyon, CO	14	56
Garfield Estate cabernet franc Grand Valley, CO	11	44
Colterris cabernet sauvignon Grand Valley, CO	13	52
Bookcliff friday's folly Grand Valley, CO	8	32
Ruby Trust bandit's pass Grand Valley, CO	14	56

### IMPORTED REDS

Loca Linda malbec Mendoza, Argentina (Liter Bottle)	9	45
Purato Nero d'avola Sicily, Italy	8	32
Sokol Blosser pinot noir Dundee Hills, OR	20	65
Steele pinot noir Carneros, CA	14	56
San Isidro monastrell Murcia, Spain	8	32
Andre Brunel, Cotes du Rhone "Cuvée Sabine," FR	10	40



**SALT**

Chef/ Owner Bradford Heap

Executive Chef Kevin Kidd

Sous Chef Alex Krill

General Manager Micah Nushawg

Beverage Director Evan Faber

Not all ingredients are listed. Please let your server know of any food allergies you may have so that we can better serve you. Thank you.