

CLASSIC



Daiquiri | 17

Plantation 3 Star rum, Nonino L'Apertivo, Amaro y Arroyo, strawberry agave, vanilla, fresh lime



Salt Margarita | 17.5

Mi Campo Reposado tequila, Amaras Verde Espadin mezcal, Italicus, mint, agave, fresh lime



Whiskey Sour | 17.5

Apricot infused James E Pepper 1776 rye whiskey, rosemary, yuzu, plum bitters, Angostura aromatic bitters



Barrel Aged Maple Old Fashioned | 16.5

Open Road Distilling Co. Eagle Eye rye, Fee Brothers aromatic bitters, maple syrup

HOUSE



I'm The Captain Now | MKT

bartender's flavor of the week, only for the adventurous tipplers



Mojo So Dope | 18

Amaras Verde Joven mezcal, Linie Aquavit, Ancho Reyes Chile liqueur, Genepy Les Chamois, grapefruit cordial, fresh grapefruit, fresh lime



Sunset In Cusco | 16.5

Macchu pisco, cucumber pea puree, elderflower, ginger cordial, saline



Daddy Issues | 17.5

Open Road Distilling Co. Independence bourbon, Banhez Espadin & Barril mezcal, Ausano Ramazzoti amaro, spiced honey, Angostura aromatic bitters, Angostura orange bitters



Cat Called Thyme | 15

Barr Hill Tom Cat gin, Côte Mas Brut, thyme, pomegranate, pear, sage, fresh lemon



If You Seek...Amy | 16

Hornitos Reposado tequila, Ancho Reyes Chile liqueur, Strega Liquore, passionfruit, cacao, basil, cilantro, Angostura orange bitters



Matcha My Freak | 14.5

lemon sous-vide Open Road Distilling Co. American vodka, Disarrono, matcha, lavender, cream of coconut, vanilla, fresh lemon, honey

MOCKTAILS



You Don't Fool Me | 10

cream of coconut, coconut water, strawberry agave, jalapeño, fresh lemon, fresh orange



Show Must Go On | 11

blackberry-rosemary cordial, rosemary infused yuzu, lemon verbena, Q Mixers Elderflower tonic



Stone Cold Crazy * | 10

vanilla cordial, fresh orange, fresh lemon, egg white

SEASONAL



Ryu Vs. Ken | 15

a friendly battle between Salt and our sister restaurant, Heirloom. We will create a seasonal riff on a classic cocktail that speaks to our respective teams' desired balance. You decide which is best for the season.



Swizzle While You Work | 17

Giffard Banana Du Bresil, Absente absinthe, pineapple, vanilla, fresh lime, Peychaud's bitters



Old Dog New Tricks | 17

Open Road Distilling Co. Independence bourbon, Amaro Nonino, Suze, elderflower, grapefruit cordial, Fee Brothers grapefruit bitters, Angostura aromatic bitters



Jedi Mind Tricks | 17

Amaras Verde Joven mezcal, Toki Suntory whiskey, yuzu, rosemary, strawberry agave, ginger, orange blossom water

BEERS

DRAFTS

Atlas Tropic Thunder IPA Washington, DC 6.1% | **8.75**

Atlas Bullpen Pilsner Washington, DC 4.7% | **8**

Rotating Selections | MKT Ask about our current offering

BEERS

BOTTLES

Miller Lite Milwaukee, WI 4.2% | **6.5**

Corona Mexico 4.6% | **7**

Founders All Day IPA Grand Rapids, MI 4.7% | **7**

Dogfish 90 Min IPA Milton, DE 9% | **9**

Port City Optimal Wit Alexandria, VA 5% | **7**

Wolffer Estate Dry Cider Sagaponack, NY 6% | **8.5**

WINES

RED

Argyle Pinot Noir Willamette Valley, OR **17.5 | 69**

G.D. Vajra Nebbiolo Italy **17 | 67**

Torres 'Crianza' Tempranillo Rioja, Spain **14 | 55**

Sean Minor Cabernet Sauvignon North Coast, CA **17 | 67**

Barnard Griffin Syrah Columbia Valley, WA **14 | 55**

WINES

WHITES & BUBBLES

Vavasour Sauvignon Blanc Awatere Valley, NZ **15 | 59**

Textbook Chardonnay Napa Valley, CA **15 | 59**

Cherrier 'Les Chailloux' Sancerre Loire Valley, FR **16.5 | 65**

Early Mountain Rosé Madison, VA **14.5 | 57**

Côte Mas Brut Crémant de Limoux, France **13.5 | 53**

Heirloom Tomato Salad bocconcini mozzarella, cucumber, red onion, fresh basil, aged balsamic / 15

Crispy Calamari Vietnamese chili vinaigrette, pickled red onion, cilantro, spicy aioli / 18

Tuna Tartare Nachos* wonton chips, wasabi-avocado crema, pickled ginger cream, dried seaweed, diced raw tuna, tobiko, sweet soy glaze / 21

Fork & Knife Caesar grilled artisan romaine, toasted brioche, fried capers, boquerones, parmesan / 14

Hummus choice of spiced Wagyu beef **OR** za'atar spiced cauliflower, pine nuts, pickled chillies, housemade garlic flatbread / 16.5

Gambas al Ajillo garlic shrimp, olive oil, preserved lemon, arbol chili, brandy, grand rustico / 21

Filet Sliders* horseradish blue cheese aioli, crispy onions, brioche bun / 25

Housemade Gnocchi zucchini, summer squash, corn, spinach, roasted peppers, basil pesto, roasted red pepper butter, crispy parmesan / 18

Soy Glazed Pork Belly cucumber wakame salad, furikake, scallions, spicy aioli / 18

Artisan Cheeses Aged Gouda, Idiazabal, Toma Truffle, marinated olives, pickles, honeycomb, whole grain mustard, rustic bread / 26

Crab Cake corn, tomato & pickled green bean salad, basil crème fraiche, grilled lemon / 25

Togarashi Crusted Tuna* seared tuna, nori aioli, pickled ginger salsa, charred udon noodles, vegetable stir fry / 27

Braised Short Rib roasted garlic mashed potatoes, skillet corn, roasted mushrooms, baby spinach, tomato persillade, red wine jus / 37

Soy Glazed Chilean Seabass carrot ginger puree, garlic spinach, citrus beurre blanc / 38

Wagyu Burger* Allen Brothers Wagyu, white truffle aioli, gruyere cheese, roasted mushrooms, crispy onions, brioche bun / 33
add truffle parmesan fries + 4

7oz Center Cut Filet* asparagus tips, crispy layered potatoes, truffle demi / 45

Crispy Layered Potatoes persillade, parmesan / 10

Garlic Spinach extra virgin olive oil, preserved lemon, shaved garlic / 10

Grilled Asparagus tarragon aioli, herbed breadcrumbs / 10

Truffle Parmesan Fries grated parmesan, white truffle oil, rosemary / 10

GENERAL MANAGER MIKE GRAHAM | EXECUTIVE CHEF ALFREDO LOPEZ

* THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

06.12.25

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