

COCKTAILS \$15

Hawaii Bound

Espolòn Añejo Tequila, Smith & Cross Traditional Jamaican Rum, Pierre Ferrand Dry Curaçao, Cinnamon Grapefruit Cordial, House Macadamia Orgeat + Lime

Ancient Tiki

Plantation Original Dark Rum, Diplomático Planas White Rum, Giffard Banane du Brésil, Coconut Milk, Maggie's Farm Falernum, Orange + Lime

Surfer Greg

Clément Rhum Blanc, Black Cherry, Lime + Absinthe Spritz

Burial Cave

Tito's Handmade Vodka, Lillo Coffee Liqueur, Pineapple + Black Walnut Bitters

CLASSICS

Ye Old Man's Old Fashioned

Old Grand Dad 100 Proof Bourbon Ohio Maple Syrup, Muddled Orange + Bitters

Vesper Lynd

Bombay Sapphire Gin, Tito's Handmade Vodka + Lillet Blanc

What in the Literal Hellfire F*@k?!

El Jimador Silver Tequila, Dry Curaçao, Pineapple Jalapeño Cordial, Lime, Hellfire Bitters + Chili Lime Rim

Gigi's Manhattan

Middle West Spirits Michelone Reserve Bourbon Whiskey, Luxardo + Antica Carpano

Evelyn's Spanish G+T

Gray Whale Gin, Sherry, Fruit, Herbs + Elderflower Tonic

Poppy's Negroni

Vim & Petal Gin, Campari + Carpano

Royal Street Sazerac

Woodford Reserve Rye, E&J Brandy, Absinthe + Peychaud's

Fly Me to the Moon

Benham's Sonoma Dry Gin, Luxardo, Giffard Crème de Violette + Lemon

Take-Off

Woodford Reserve Bourbon, Aperol, Amaro Nonino + Lemon

Queen of Hearts

Mattei Cap Corse Blanc, Norden Aquavit, Elderflower Liqueur, Lemon + Sparkling Wine

ZERO-PROOF COCKTAILS \$10

Not-groni

Giffard Aperitif, Guava Syrup + Elderflower Tonic

Full Circle

Giffard Aperitif, Mango Chai, Orgeat, Guava Syrup + Lime

De-caffe

Lyre Coffee, Cold Brew + Brown Sugar Syrup

Can't Rita?

Lyre Agave, Blood Orange, Cinnamon + Elderflower Tonic

1583

Lyre London Dry, Concord Grape + Lime Cordial

a restaurant

ZERO-PROOF WINES

Leitz, "Eins-Zwei-Zero," Sparkling Rosé, Rheingau, DE 9 (250mL can)

Leitz, "Zero-Point-Five," Pinot Noir, Rheingau, DE 13/52

Salt... the only rock we eat...
has made a glittering, often surprising
contribution to the history of humankind.

CONSUMING RAW AND UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTURIZED MILK MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNESS.

A 20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE.

17625 Detroit Avenue Lakewood Ohio 44107

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BEER \$7

Immigrant Son Brewery IPA

Immigrant Son Brewery Hungarian Pearl Kolsch

Immigrant Son Brewery Pilsner

Fat Head's Goggle Fogger Hefe-Weizen

3 Floyds Zombie Dust Pale Ale

Left Hand Milk Stout Nitro

Miller High Life \$4

Athletic Brewing Co. Upside Dawn Golden Ale (NA) \$6

Athletic Brewing Co. Run Wild IPA (NA) \$6

Ask your server about our seasonal rotations.

BEVERAGES

Mexican Coke \$3

Diet Coke \$2

Sprite \$3

Point Brewery Premium Root Beer \$4

San Pellegrino \$4

Acqua Panna Still \$4

Phoenix Coffee \$3

Tea Lab Assorted Loose Leaf Teas \$6

Iced Tea \$3.50

DESSERTS \$10

rhubarb panna cotta, rhubarb gelée,
+ poached rhubarb

lemon ricotta cake, rosemary vanilla custard
+ lavender cream

chocolate hazelnut pastry, caramel ganache, chocolate
hazelnut cream + hazelnut caramel

AFTER DINNER DRINKS

PORT 3oz.

Kopke 10 year Tawny \$8

Kopke 20 year Tawny \$15

Kopke 30 year Tawny \$18

Kopke Colheita 1941 \$110

Kopke Fine Ruby \$8

Kopke White \$8

Sandeman 20 year Tawny \$16

Sandeman 30 year Tawny \$26

Sandeman 40 year Tawny \$43

SHERRY 3oz.

Lustau Jarano Fino \$7

Lustau Los Arcos Amontillado \$7

Lustau East India Solera \$12

DESSERT WINE

Navarre Pineau des Charentes Rosé (3oz.) \$14/gls

2008 Chateau Guiraud Sauternes (375mL) \$80/btl

2019 Honig Late Harvest Sauvignon Blanc
(375mL) \$125/btl

2017 Chateau D'Yquem Sauternes (375mL) \$375/btl

AMARO 2oz.

Antica Torino Vino Chinato \$7.25

Fernet-Branca \$8.25

Grand Poppy \$8.25

Brucato "Woodlands" \$8.75

Amaro Nonino \$10.50

BRANDY 2oz.

E&J Brandy \$7

Watershed Apple Brandy \$8.50

Famille L. Dupont Pomme de Normandie \$10

Hennessy \$12.50

B&B \$12.50

WINE

SPARKLING

Pedres, Brut Vino Spumante Rosé,
Sardinia, IT \$10/40

Juan Gil Family Estates, Brut Cantagrillos,
Castilla y León, ES \$13/52

ROSÉ

Ovum "PNK Salt," Columbia Gorge, OR \$12/48

Hecht & Bannier,
Coteaux d'Aix-En-Provence, FR \$16/64

WHITE

Cantina di Gambellara, Soave Classico,
Veneto, IT \$10/40

Kettmeir, Pinot Bianco,
Trentino-Alto Adige, IT \$12/48

Jean-Marie Reverdy & Fils "La Villaudière,"
Sauvignon Blanc, Loire Valley, FR \$12/48

Pfeffingen, Dry Scheurebe, Pfalz, DE \$14/56

Stark-Condé, Field Blend,
Stellenbosch, ZA \$14/56

Domaine Pichot "Le Peu de la Moriette,"
Vouvray, FR \$18/72

RED

Enrique Foster "Ique," Malbec,
Mendoza, AR \$10/40

Tenuta Del Melo, Barbera, Piedmont, IT \$11/44

Pegos Claros "Claro," Castelão,
Palmela, PT \$12/48

Dominio de Valdelacasa, Tempranillo,
Castilla y León, ES \$12/48

Row 503 by Drouhin, Pinot Noir,
Willamette Valley, OR \$15/60

DeLille Cellars "Métier," Cabernet Sauvignon,
Columbia Valley, WA \$16/64