
COCKTAILS

SALTBRICK PRIME OLD FASHIONED 24

SBP barrel pick (105.9 proof) whistle pig rye, house mix bitters, sugar *smoke optional*

LYCHEE MARTINI	16
vodka, dry vermouth, lychee, lime, sugar, strawberry	
A5 MANHATTAN	20
fat-washed sour mash whiskey, sweet vermouth, house mix bitters	
PURPLE RAIN	16
gin, italicus, dry vermouth	
STRAWBERRY FIELDS	16
vodka, strawberry, lemon, sugar, egg white	
BLUSH IN BLOOM	16
prosecco, elderflower liqueur, hibiscus	
SUNSET BLVD	16
rum, passionfruit, peach, cranberry, lime, orgeat	
SPECIALTY MARGARITA	16
tequila, triple sec, agave, lime juice <i>*spicy optional</i>	
seasonal flavors: passionfruit, strawberry, prickly pear, watermelon	

ZERO-PROOF COCKTAILS

8 EACH

STRAWBERRY PINEAPPLE PUNCH
pineapple, strawberry, basil, lemon, lime, sugar
CUCUMBER MINT MOJITO
cucumber, mint, soda, sugar, lime
SPARKLING PALOMA
sparkling pink grapefruit, lime juice, sugar, basil
LEMONADE STAND
available flavors: strawberry, mango, peach, ginger, watermelon, prickly pear

BEER

BUD LIGHT	8
STELLA ARTOIS	8
YUENGLING GOLDEN PILSNER	8
ALLAGASH WHITE	8
GUINNESS	8
WHALERS BREWING COMPANY AMERICAN PALE ALE	8
SAMUEL ADAMS SEASONAL	8
ATHLETIC BREWING CO. NON-ALCOHOLIC	8
LYMAN ORCHARDS CIDER	10
PAULANER GERMAN PILSNER	10
COUNTERWEIGHT IPA 16OZ	10

WINES BY THE GLASS

GLS / BTL

CHAMPAGNE & SPARKLING

PROSECCO, CAPOSALDO Italy	15
CHAMPAGNE, MOËT ET CHANDON <i>IMPERIAL</i> France	24

WHITE

PINOT GRIGIO, SANTA MARINA Lombardy - Italy	12 / 45
SAUVIGNON BLANC, YEALANDS Marlborough - New Zealand	12 / 45
REISLING, DR. KONSTANTIN FRANK Finger Lakes - NY	14 / 54
CHARDONNAY, RAEBURN California	15 / 58
SANCERRE, HENRI BORGEAIS Loire Valley - France	24 / 90

ROSÉ

ROSÉ, CHATEAU DE BERNE <i>ROMANCE</i> Provence - France	16 / 62
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RED

MERLOT, DECOY LIMITED Alexander Valley - California	17 / 65
MALBEC, PIATELLI <i>RESERVE</i> Salta - Argentina	12 / 45
PINOT NOIR, KEN WRIGHT Willamette Valley - Oregon	16 / 62
MONTEPULCIANO, ZACCAGNINI Abruzzo - Italy	15 / 58
SYRAH, JEAN LUC COLOMBO Provence - France	16 / 62
CABERNET SAUVIGNON, UNVARNISHED Paso Robles - California	16 / 62
CABERNET SAUVIGNON, CANVAS BACK Washington	28 / 110
SUPER TUSCAN, LA MAIALINA <i>GERTRUDE</i> Tuscany - Italy	17 / 65

CHILLED SEAFOOD

EAST COAST OYSTERS* GF, DF served with mignonette & cocktail sauce	4 ea
LITTLENECK CLAMS* GF, DF served with mignonette & cocktail sauce	3 ea
JUMBO SHRIMP COCKTAIL GF, DF classic cocktail sauce	21

SUSHI ROLLS

SALMON* avocado, cucumber, scallion, fried leeks, crunchy chili crisp, spicy yuzu aioli	17
CRISPY SHRIMP carrot, red pepper, cucumber, scallion, sesame, tobiko, togarashi aioli, unagi	16
SPICY TUNA* avocado, cucumber, green onion, sesame, tobiko, spicy yuzu aioli, unagi	19
SURF 'N' TURF* spicy tuna, thinly-sliced filet, avocado, scallion, sesame, cucumber, tobiko, togarashi aioli, unagi	24

SIGNATURE APPETIZERS

DUCK EMPANADAS smoked duck bacon, creamy corn, hot honey, chives	21
TRUFFLED POTATO CROQUETTE ^V garlic herb aioli - add golden kaluga caviar +25	19
CLAMS CASINO red pepper compound butter, crispy bacon, charred lemon	21
SPICY TUNA CRISPY RICE avocado mousse, jalapeño, scallions, unagi, furikake	24
DOUBLE CUT MAPLE BACON extra thick-cut bacon, black pepper maple glaze	21
BAO BUNS	
SHORT RIB sweet soy glaze, crunchy slaw, pickled fresno peppers, micro cilantro	20
BANG BANG SHRIMP sweet chili aioli, green onions, sesame seeds	18

V = VEGETARIAN | VG = VEGAN
DF = DAIRY FREE | GF = GLUTEN FREE

SOUPS & SALADS

FRENCH ONION SOUP	15
sourdough croutons, three cheeses	
NEW ENGLAND CLAM CHOWDER	16
smokey bacon, fresh herbs, allium oil	
“WEDGE” IT OUT	16
iceberg, bacon, bleu cheese, tomato confit, crispy onion, everything bagel seed mix, chive, bleu dressing - <i>add steak* +15, add chicken +10, add salmon* +18</i>	
THE CAESAR ^{GF}	16
romaine hearts, parmesan crumb, chili oil, egg, lemon caesar - <i>add white anchovies +3, steak* +15, add chicken +10, add salmon* +18</i>	

SALTBRICK CLASSICS

8oz. FILET MIGNON* ^{GF}	69
charred spring onion, pomme purée	
NEW YORK STRIP “FRITES”*	69
14oz. sirloin, crispy potato rings, classic chimichurri, mixed greens	
SURF & TURF* ^{GF, DF}	64
6oz. filet mignon, blackened shrimp, roasted asparagus	
ROAST PRIME RIB* ^{GF, DF}	
baked potato - <i>upgrade to “loaded” to add pimento cheese, bacon & scallions +5</i>	
12oz. CLASSIC CUT*	59
16oz. PRIME CUT*	69
VEGAN STEAK FRITES ^{V, VG, DF}	36
6oz. plant-based steak, fresh greens, french fries	
6oz. WAGYU A5 FILET MIGNON* ^{GF, DF}	145

PRIME RIB NIGHT

ALL YOU CAN EAT FOR \$55 | EVERY TUESDAY

includes a baked potato and choice of one additional side

**Unlimited while dining in - extra portions not eligible for takeout or to-go boxes. Thank you!*

PRIMETIME PRIX FIXE

THREE COURSES FOR \$69 | EVERY NIGHT

OUR PATENT

U.S. PATENT NO. 12,490,750 B2

We have been awarded a UNITED STATES PATENT for our dry-aging process, creating our signature beef known as SALTBRICK PRIME.™ We dry-age our USDA Prime-grade beef in our very own Himalayan salt-tiled aging room, with the atmosphere controlled perfectly, to our specifications. What makes our method so special? It allows for a longer aging time, the result of which is perfectly marbled, tender beef with a rich depth of flavors

SBP DRY-AGED STEAKS

aged with Saltbrick Prime's patented dry-aging process

18oz. 30-DAY DRY-AGED RIBEYE* GF, DF	75
18oz. 55-DAY DRY-AGED RIBEYE* GF, DF	82
18oz. 40-DAY DRY-AGED NEW YORK STRIP* GF, DF	77
38oz. 40-DAY DRY-AGED PORTERHOUSE FOR TWO* GF, DF	165

STEAK ENHANCERS

SAUCES

HORSERADISH CREAM GF	8
BEARNAISE GF	8
PEPPER AU POIVRE GF	8
BLEU CHEESE FONDUE GF	11
CLASSIC CHIMICHURRI V, VG, GF, DF	8
GARLIC TRUFFLE BUTTER GF	12
BONE MARROW BUTTER GF	12

TOP HATS

BLACKENED SHRIMP GF, DF	12
CARAMELIZED ONIONS GF, DF	8
LUMP CRAB OSCAR GF	20

THE PRIME TREATMENT 35

select two sauces and one top hat to complete your steak experience

SIDES

FRENCH FRIES ^{V, VG, DF}	10
<i>upgrade to truffle fries +5</i>	
BAKED POTATO ^V	11
<i>butter, sour cream - upgrade to "loaded" to add pimento cheese, bacon & scallions +5; add golden kaluga caviar +25</i>	
GARLICKY WHIPPED POTATOES ^{V, GF}	12
SUPER GREEN CREAMED SPINACH ^V (R)	12
SPICED CARROTS ^{V, GF}	15
<i>creamy lemon yogurt</i>	
CHARRED ASPARAGUS ^V	14
<i>balsamic reduction</i>	
PIMENTO MAC 'N' CHEESE ^V	12
<i>add bacon +5</i>	

OTHER THAN STEAK

ROASTED HALF-CHICKEN ^{GF}	34
<i>roasted carrots, spring onion, celery, fresh peas, asparagus, creamy lemon pepper jus</i>	
BLACKENED SALMON ^{DF}	35
<i>crispy smashed marble potatoes, charred spring onion, chorizo, romesco sauce</i>	
HOUSEMADE RICOTTA GNOCCHI	29
<i>pancetta, asparagus, spring peas, crispy onion, arugula parmesan pesto add lump crab meat +10</i>	
GRILLED PORK CHOP ^{GF}	35
<i>boursin whipped potatoes, hanguk-spiced carrots, cherry maple gastrique</i>	

EXECUTIVE CHEF ALEX CABRERA

Please be advised that menu items may contain or have come in contact with milk, eggs, wheat, peanuts, tree nuts, soybean, sesame, fish or shellfish. Allergy information for all menu items is available through your server. *Items marked with an asterisk 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 foodborne illness especially if you have certain medical conditions..

An 18% gratuity will be added to parties of 8 or more. This amount is at the discretion of management & may be adjusted on request. Thank you for your understanding.