

COCKTAILS

SALTBRICK PRIME OLD FASHIONED 24

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

WATERMELON MARTINI	16
vodka, watermelon, lime, sugar	
A5 MANHATTAN	20
fat-washed sour mash whiskey, sweet vermouth, house mix bitters	
LYCHEE SPARKLER	16
vodka, lychee, lemon, prosecco, strawberry	
STRAWBERRY RHUBARB MARGARITA	16
tequila, strawberry, rhubarb, lime, triple sec	
MARTINI NOIR	18
vodka, seven-pepper-infused dry vermouth, bleu cheese olives	
POMELO GIMLET	16
rosa gin, lime, sugar, sparkling pink grapefruit	
PEACHES & CREAM	16
vodka, peach, lemon, simple, egg white	
RABBIT HUNTER	16
bourbon, lime, mint, ginger beer	
RED OR WHITE SANGRIA	16

ZERO-PROOF COCKTAILS

8 EACH

STRAWBERRY LEMONADE
strawberry, lemon, sugar, basil
CUCUMBER MINT MOJITO
cucumber, mint, lime, sugar, soda
WATERMELON COOLER
watermelon, lime, sugar

BEER

YUENGLING GOLDEN PILSNER	8
BUD LIGHT	8
STELLA ARTOIS	8
WARSTEINER GERMAN PILSNER	8
GUINNESS	8
ALLAGASH WHITE	8
TWO ROADS ROAD TO RUIN DOUBLE IPA	8
SAMUEL ADAMS SEASONAL	8
ATHLETIC NON-ALCOHOLIC	8
COUNTERWEIGHT IPA 16OZ	10
CHIMAY PREMIERE	10

WINES BY THE GLASS

GLS / BTL

CHAMPAGNE & SPARKLING

PROSECCO, CAPOSALDO 15
Italy

CHAMPAGNE, MOËT ET CHANDON IMPERIAL 24
France

WHITE

PINOT GRIGIO, SANTA MARINA 12 / 45
Lombardy - Italy

SAUVIGNON BLANC, YEALANDS 12 / 45
Marlborough - New Zealand

REISLING, DR. KONSTANTIN FRANK 14 / 54
Finger Lakes - NY

CHARDONNAY, RAEBURN 15 / 58
California

SANCERRE, HENRI BORGEAIS 24 / 90
Loire Valley - France

ROSÉ

ROSÉ, MAISON LOUIS JADOT 16 / 62
Burgundy - France

RED

MERLOT, DECOY LIMITED 17 / 65
Alexander Valley - California

MALBEC, PIATELLI RESERVE 12 / 45
Salta - Argentina

PINOT NOIR, KEN WRIGHT 16 / 62
Willamette Valley - Oregon

MONTEPULCIANO, ZACCAGNINI 15 / 58
Abruzzo - Italy

SYRAH, JEAN LUC COLOMBO 16 / 62
Provence - France

CABERNET SAUVIGNON, UNVARNISHED 16 / 62
Paso Robles - California

CABERNET SAUVIGNON, CANVAS BACK 28 / 110
Washington

SUPER TUSCAN, LA MAIALINA GERTRUDE 17 / 65
Tuscany - Italy

CHILLED SEAFOOD

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

SIGNATURE APPETIZERS

GOLDEN HALLOUMI V	17
thyme-infused honey, everything bagel cracker, kalamata spread, parsley	
TRUFFLED POTATO CROQUETTE V	19
garlic herb aioli, fresh herbs	
CLAMS CASINO	21
red pepper compound butter, crispy bacon, charred lemon	
JUMBO LUMP CRAB CAKE DF	28
charred corn relish, citrus lime aioli, red pepper coulis, baby arugula	
POPCORN OYSTERS	26
shishito remoulade, lemon	
GRILLED COD SATAY	23
miso soy glaze, fried leeks, chives	
THICK-CUT BACON	21
chinese five spice, crispy rice, green onions	
BAO BUNS	
SHORT RIB	20
sweet soy glaze, carrot slaw, pickled fresno peppers, micro cilantro	
BANG BANG SHRIMP	17
sweet chili aioli, green onions, sesame seeds	

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

SOUPS & SALADS

FRENCH ONION SOUP sourdough croutons, three cheeses	15
NEW ENGLAND CLAM CHOWDER smokey bacon, fresh herbs, allium oil	16
“WEDGE” IT OUT iceberg, bacon, bleu cheese, tomato confit, crispy onion, everything bagel seed mix, chive, bleu dressing - add steak* (+12), add chicken (+9), add salmon* (+18)	16
THE CAESAR ^{GF} romaine hearts, parmesan crumb, chili, egg, lemon caesar - add white anchovies (+5), steak* (+12), add chicken (+9), add salmon* (+18)	15
HEIRLOOM TOMATO SALAD ^{V, GF} fig & olive tapenade, pine nuts, ricotta salata, balsamic, parsley	17

SALTBRICK CLASSICS

8oz. FILET MIGNON* ^{GF, DF}	59
SURF & TURF* ^{GF} 8oz. filet mignon, cold water lobster tail, roasted hen of the woods, bearnaise, greens	85
6oz. WAGYU A5 FILET MIGNON* ^{GF, DF} <i>add more wagyu +25/ounce</i>	125
NEW YORK STRIP “FRITES”* ^{DF} 14oz. sirloin, crispy potato rings, classic chimichurri	69
ROAST PRIME RIB* ^{GF, DF} 12oz. CLASSIC CUT* 16oz. PRIME CUT*	52 62
VEGAN STEAK FRITES ^{V, VG, DF} 6oz. plant-based steak, fresh greens, french fries	36

PRIMETIME DINNER

3 COURSES FOR \$49

AVAILABLE ALL NIGHT SUNDAY - THURSDAY

Ask your server about the menu!

OUR PATENT

U.S. PATENT NO. 7,998,517 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. 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	62
18oz. 55-DAY DRY-AGED RIBEYE*	GF, DF	69
18oz. 35-DAY DRY-AGED KANSAS CITY SIRLOIN*	GF, DF	60
38oz. 40-DAY DRY-AGED PORTERHOUSE FOR TWO*	GF, DF	135

STEAK ENHANCERS

SAUCES

HORSERADISH CREAM	GF	8
BEARNAISE	GF	8
PEPPER AU POIVRE	GF	8
CLASSIC CHIMICHURRI	V, VG, GF, DF	8
BONE MARROW BUTTER	GF	12

TOP HATS

BLEU CHEESE	V, GF	8
CARAMELIZED ONIONS	GF, DF	7
5oz. COLD WATER LOBSTER TAIL	GF	20

SIDES

FRENCH FRIES ^{V, VG, DF}	10
BAKED POTATO ^V butter, sour cream - <i>upgrade to "loaded" to add pimento cheese, bacon & scallions +5</i>	11
GARLICKY WHIPPED POTATOES ^{V, GF} chives	12
SUPER GREEN CREAMED SPINACH ^V [®]	12
ROASTED ASPARAGUS ^{V, VG, GF, DF} balsamic reduction	12
CREAMED CORN ^V cotija	12
PIMENTO MAC 'N' CHEESE ^V <i>add bacon +5</i>	12

OTHER THAN BEEF

ROASTED HALF-CHICKEN ^{GF} corn succotash, brown butter, chorizo, cilantro	32
PITA-CRUSTED LAMB CHOPS* galil compound butter, pickled onions, tomato confit, roasted marble potatoes, dill yogurt	55
SQUID INK TONNERELLI lump crab meat, asparagus, sweet corn, aleppo	33
FLAME-BROILED COD ^{GF, DF} roasted summer squash, lima bean & green tomato romesco, charred lemon	34

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..