



SALT & STONE

BEVERAGE MENU

Signature Cocktails

Margarita \$16

Hornitos Plata Tequila, Triple Sec & Lime

Jalapeño Pineapple Margarita \$16

Tres Generaciones Plata Tequila, Triple Sec, Pineapple & Jalapeño

Espresso Martini \$16

Effen Vodka & Espresso Coffee Liqueur

Cosmopolitan \$16

Effen Vodka, Triple Sec, Cranberry & Lime

Mai Tai \$16

Cruzan Light & Dark Rums, Orange & Pineapple

Old Fashioned \$16

Knob Creek Bourbon, Bitters, Cane Sugar, Orange & Cherry

Manhattan \$16

Basil Hayden Dark Rye Whiskey, Sweet Vermouth & Bitters

Brunch Favorites

Michelada \$12

Corona Extra or Dos Equis Lager,
Michelada Mix, Lime & Tajín

Bloody Mary \$14

Featuring Tito's Handmade Vodka

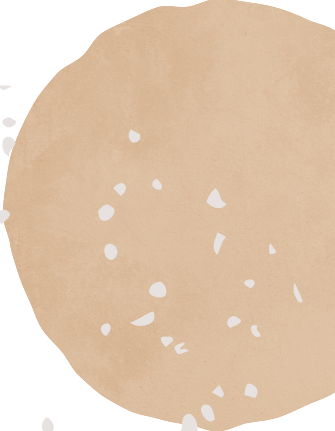
Bottled Beer

Domestics \$8

Coors Light & Miller Lite

Premium \$9

Corona Extra, Dos Equis Lager,
Michelob Ultra & Shiner Bock



Must be 21+

SALT & STONE

Sparkling & Blush

	Glass	Bottle
Prosecco Mionetto, DOC Treviso Brut Veneto, Italy	\$12	\$47
Rosé Côte des Roses Languedoc, France	\$12	\$47

Interesting Whites

Moscato Caposaldo Provincia di Pavia IGT, Italy	\$13	\$51
Riesling J. Lohr Estate "Bay Mist" Monterey, Arroyo Seco, California	\$14	\$55
Pinot Grigio Castello Banfi "San Angelo" Toscana IGT, Italy	\$14	\$55
Sauvignon Blanc Kim Crawford Marlborough, New Zealand	\$14	\$55
Chardonnay Wente Vineyards "Morning Fog" Central Coast, California	\$12	\$47

Specialty Reds

Pinot Noir Josh Cellars "Craftsman's Collection" Central Coast, California	\$12	\$47
Merlot Decoy by Duckhorn California	\$19	\$75
Cabernet Sauvignon Bonanza by Chuck Wagner California	\$12	\$47
Justin Paso Robles, California	\$19	\$75
Red Blend Conundrum by Caymus California	\$12	\$47