

SALT

KITCHEN • BAR

Restaurant Week

Spring 2019

WINE SPECIALS

Poema Cava, Penedes

Spain (peaches, pears, toast, spice) 8

Matanzas Creek Sauvignon Blanc

California (kiwi, key lime, citrus blossom) 10

Contour Pinot Noir

California (dark cherry, pepper, mulberry, black plums) 9

DRINK SPECIALS

Ginger Tom Collins

Vermont's Tom Cat Barrel Aged Gin, Domaine de Canton,
Fresh Pressed Lemon, Soda Water 10

Watermelon Agave Mojito

Cruzan Rum, Watermelon Puckers, Hand Picked Mint Sprig, Pure Squeezed Persian
Lime, Touch of 100% Organic Agave Nectar, Splash of Sparkling Soda 8

Sun Shower

Effen Cucumber Vodka, Valencia Orange, 100% Organic Agave Nectar, Fresh
Squeezed Persian Lime, Sparkling Soda, Hand-Picked Mint Sprig 9

French 75

Bombay Sapphire Gin, Sugar Cube, Fresh Squeezed Lemon, Prosecco 9

BEER SPECIALS

Woodland Farms Brewery

Blinky New England IPA 5

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Galaxy Pale Ale 5