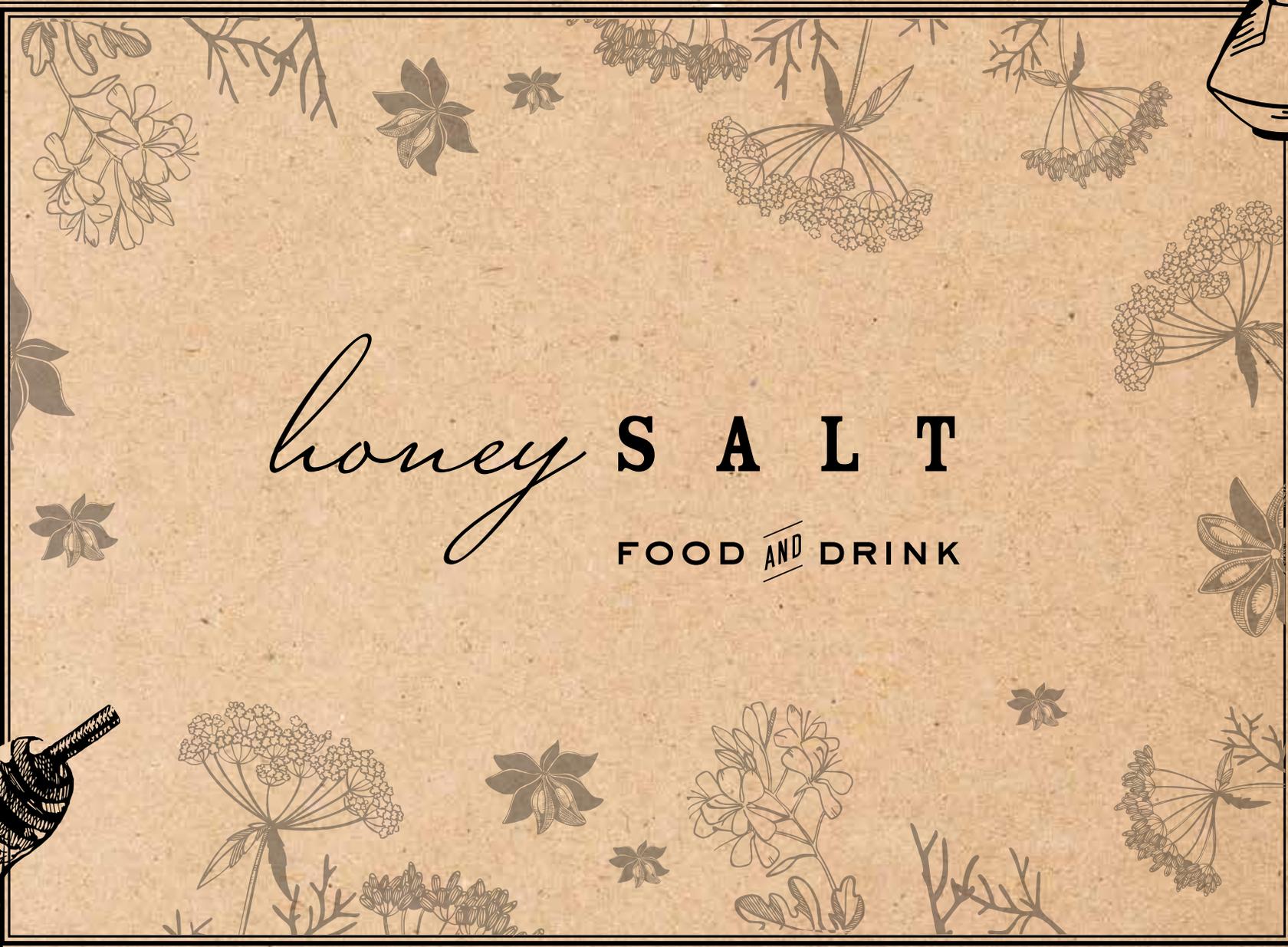


honey **SALT**
FOOD AND DRINK





**OUR RESTAURANT
IS DEVOTED TO THE
MEMORIES WE CREATE
WITH FAMILY & FRIENDS
WHEN WE GET TOGETHER
TO EAT.**



A true neighbourhood restaurant that combines classic comfort with a relaxed sophistication, Honey Salt delivers a contemporary experience complemented by the warmth and style of its dedicated owners. Serving chef-driven, farm to table cuisine with an emphasis on locally and regionally sourced ingredients that highlight the bounty of British Columbia in an approachable and comfortable setting.





IN THE LOUNGE

The perfect gathering place for friends, family, and fun. With a living room aesthetic and a selection of table offerings, you'll feel right at home.

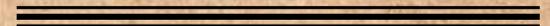
Find Vancouver's finest rotating line-up of artists playing live music in the lounge every Thursday from 7pm.





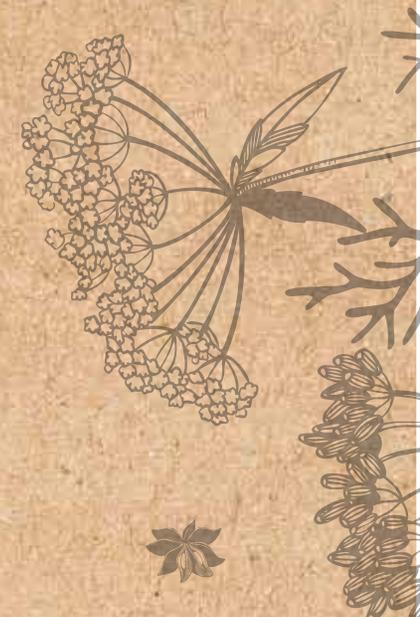
TEA TIME AT HONEY SALT

A look at our afternoon tea set, complete with savoury bites and sweet tiers. Add a glass of champagne, and continue conversations over the finest TWG Tea. Perfect for your next gathering.



OUR FOOD PHILOSOPHY

We are passionate in our desire to bring the freshest possible products to Honey Salt and establish relationships with local farmers, fishermen, and growers who can provide the best meals possible.



DINING WITH US

There isn't anything more delicious than locally grown products. This is the foundation of Honey Salt from founder and restaurateurs Elizabeth Blau and Kim Canteenwalla. Honey Salt thrives on providing their patrons with a unique culinary experience through a menu of home favourites using only the best ingredients.

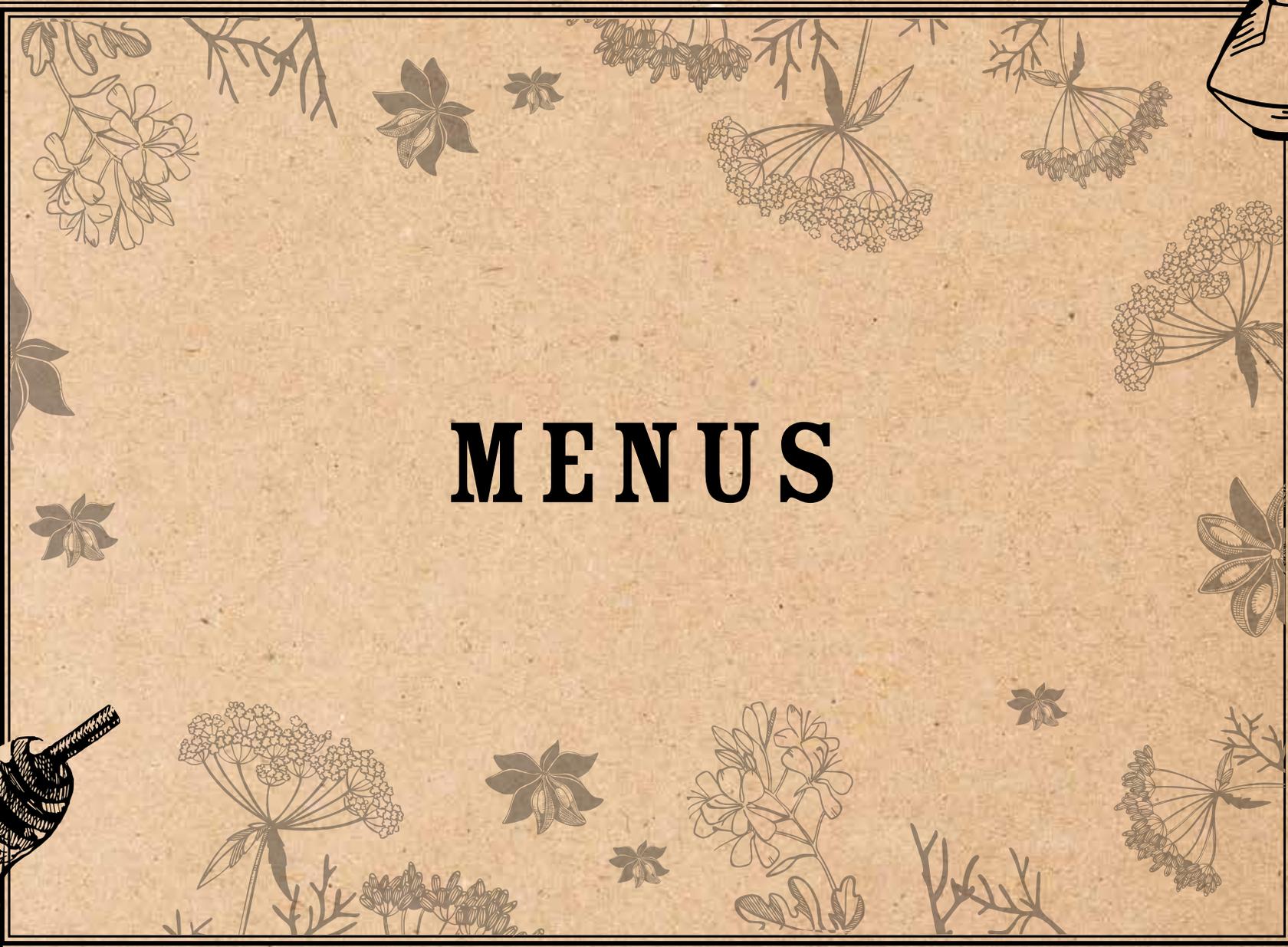


WEEKEND BRUNCH

Plan your next gathering over a delectable brunch at Honey Salt. In addition to your traditional brunch favourites, enjoy items from our Juice Bar, our tableside Caesar cart, and our line up of specialty coffees. We'll build the perfect brunch menu to include some of menu highlights, including: Monkey Bread, Pain Au Chocolat, Chicken & Waffles, Stuffed Pumpkin Brulee French Toast, Buttermilk Pancakes, and more.



MENUS





honey **SALT**
FOOD AND DRINK

BREAKFAST \$30

SERVED FAMILY STYLE

STARTERS
TO SHARE

FRUIT PLATE
berries, melon, apple, banana, citrus

WARM CROISSANTS
butter & berry jam

MAINS
TO SHARE

EGG WHITE FRITTATA
tomato, roasted mushrooms, spinach, goat cheese feta

WAFFLES
berry jam & fresh berries

HONEY SALT BREAKFAST GALETTE
scrambled eggs, honey ham,
spinach, mushrooms & gruyère cheese



honey **SALT**
FOOD AND DRINK

BREAKFAST \$37

STARTERS
TO SHARE

WARM CROISSANTS
butter & berry jam

FRUIT PLATE
berries, melon, apple, banana, citrus

BC SMOKED SALMON BOARD 🐟
sliced & potted, bagel, capers & egg

MAINS
CHOOSE ONE

HS BREAKFAST GALETTE
scrambled eggs, honey ham,
spinach, mushrooms & gruyère cheese

EGGS BENEDICT
smoked bacon, spinach, soft poached egg & hollandaise

WAFFLES
berry jam & fresh berries

 **OCEAN WISE**. A SUSTAINABLE CHOICE



BRUNCH \$30

SERVED FAMILY STYLE

STARTERS

TO SHARE

FRUIT PLATE

berries, melon, apple, banana, citrus

MONKEY BREAD

brioche & honey bourbon sauce

MAINS

TO SHARE

WAFFLES

berry jam & fresh berries

EGG WHITE FRITTATA

tomato, roasted mushrooms, spinach, goat cheese feta

EGGS BENEDICT

smoked bacon, spinach, soft poached egg & hollandaise sauce

CHOCOLATE HAZELNUT STUFFED FRENCH TOAST

nutella, banana caramel

DESSERTS

TO SHARE

BROOKIE

inspired by "baked in brooklyn"

chocolate chip cookie meets fudge brownie, salted caramel ice cream

KEY LIME PIE

graham crust, marmalade, toasted meringue



BRUNCH \$38

STARTERS

TO SHARE

MONKEY BREAD

brioche & honey bourbon sauce

BC SMOKED SALMON BOARD

sliced & potted, bagel, capers & egg

GRANDMA ROSIE'S MEATBALLS

tomato sauce, caramelized onion, herb ricotta cheese, torn brioche

MAINS

CHOOSE ONE

AVOCADO TOAST

toasted sourdough, serrano chillies, pickled peppers, watermelon radish, green goodness juice

WAFFLES

berry jam & fresh berries

SMOKED SALMON BENEDICT

steelhead salmon, dill & hollandaise

BACKYARD BURGER

aged cheddar, tomato jam, lettuce, tomato, onion, french fries

DESSERTS

TO SHARE

SOCIETY CHOCOLATE & BANANA CAKE

caramelized bananas, milk chocolate mousse & dark chocolate glaze

BROWN BAG BERRY CRUMBLE

vanilla ice cream



STARTERS
CHOOSE ONE

ENGLISH PEA SOUP
cashew cream, pea shoots, cracked pepper

RED BERRY & HARVEST GREENS SALAD
strawberry, raspberry, hazelnut, blue cheese,
honey vinaigrette

MAINS
CHOOSE ONE

AVOCADO TOAST
toasted sourdough, serrano chillies, pickled peppers,
watermelon radish, green goodness juice

BACKYARD BURGER
aged cheddar, tomato jam, lettuce,
tomato, onion, french fries

BILOXI BUTTERMILK FRIED CHICKEN SANDWICH
durkee's slaw, pickles, warm brioche & a nice little salad

DESSERTS
CHOOSE ONE

KEY LIME PIE
graham crust, marmalade, toasted meringue

BROOKIE
inspired by "baked in brooklyn"
chocolate chip cookie meets fudge brownie, salted caramel ice cream



STARTERS
TO SHARE

ELIZABETH'S CAESAR SALAD
kale, romaine, parmesan, crushed crouton &
black garlic dressing

HEIRLOOM GRAIN TABOULI
tomato, cucumber, peppers, kalamata olives
& chickpea purée

GRANDMA ROSIE'S TURKEY MEATBALLS
tomato sauce, caramelized onion, herb ricotta, torn brioche

MAINS
TO SHARE

GNOCCHI POMODORO
cherry tomato, basil, pecorino cheese

MAPLE HILL CHICKEN BREAST
roasted heirloom carrots, natural jus

DUNGENESS CRAB ROLLS
celery, salt & vinegar chips, brioche rolls

SIDES
mac n' cheese, seasonal vegetables & whipped potato

DESSERTS
TO SHARE

BROWN BAG BERRY CRUMBLE
vanilla bean ice cream

SOCIETY CHOCOLATE & BANANA CAKE
caramelized bananas, milk chocolate mousse & dark chocolate glaze

KEY LIME PIE
graham crust, marmalade, toasted meringue



STARTERS

CHOOSE ONE

RED BERRY & HARVEST GREENS SALAD

strawberry, raspberry, hazelnut, blue cheese, honey vinaigrette

ROASTED HEIRLOOM CARROTS

harissa roasted carrots, mint, cilantro, sunflower seeds, ginger-cashew cream

GRANDMA ROSIE'S TURKEY MEATBALLS

tomato sauce, caramelized onion, herb ricotta, torn brioche

MAINS

CHOOSE ONE

GNOCCHI POMODORO

cherry tomato, basil, pecorino cheese

DIVER SCALLOPS

roasted cauliflower, cauliflower puree, truffle jus

ORGANIC KING SALMON 

crisp prosciutto, snap pea, steamed potato, green pea nage

MAPLE HILL CHICKEN BREAST

roasted heirloom carrots, "kale & padrón pepper mac n' cheese"

DESSERTS

CHOOSE ONE

BROOKIE

inspired by "baked in brooklyn"
chocolate chip cookie meets fudge brownie, salted caramel ice cream

BROWN BAG BERRY CRUMBLE

vanilla bean ice cream



SERVED FAMILY STYLE

STARTERS

TO SHARE

GRANDMA ROSIE'S TURKEY MEATBALLS

tomato sauce, caramelized onion, herb ricotta cheese, torn brioche

GARLIC SHRIMP

white wine, herb butter, toasted garlic, torn brioche

CHARCUTERIE & CHEESE

genoa salami, capicola, prosciutto, brie, aged cheddar, benedictin blue

HS MARKET

roasted heirloom carrots, pickled vegetables, cucumber, cherry tomato, snap peas, broccolini, sweet potato chips, edamame hummus & carrot miso dip

MAINS

TO SHARE

DIVER SCALLOPS

roasted cauliflower, cauliflower puree

MAPLE HILL CHICKEN BREAST

roasted heirloom carrots, natural jus

CANADIAN PRIME STRIPLOIN

caramelized onions, red wine jus

SIDES

seasonal vegetables, mac n' cheese, whipped potatoes

DESSERTS

TO SHARE

BROWN BAG BERRY CRUMBLE

vanilla bean ice cream

KEY LIME PIE

graham crust, marmalade, toasted meringue

SOCIETY CHOCOLATE & BANANA CAKE

caramelized bananas, milk chocolate mousse & dark chocolate glaze



STARTERS

TO SHARE

GARLIC SHRIMP

white wine, herb butter, toasted garlic, torn brioche

HEIRLOOM GRAIN TABOULI

tomato, cucumber, peppers, kalamata olives & chickpea purée

CHARCUTERIE & CHEESE

genoa salami, capicola, prosciutto, brie, aged cheddar, benedictin blue

HS MARKET

roasted heirloom carrots, pickled vegetables, cucumber, cherry tomato, snap peas, broccolini, sweet potato chips, edamame hummus & carrot miso dip

MAINS

CHOOSE ONE

GNOCCHI POMODORO

cherry tomato, basil, pecorino cheese

ORGANIC KING SALMON

crisp prosciutto, snap pea steamed potato, green pea nage

GRILLED MAPLE HILL CHICKEN BREAST

roasted heirloom carrots, "kale & padrón pepper mac n' cheese"

CANADIAN PRIME STRIPLOIN

market vegetables, whipped potatoes, red wine jus

DESSERTS

TO SHARE

BROOKIE

inspired by "baked in brooklyn"

chocolate chip cookie meets fudge brownie, salted caramel ice cream

SOCIETY CHOCOLATE & BANANA CAKE

caramelized bananas, milk chocolate mousse & dark chocolate glaze

KEY LIME PIE

graham crust, marmalade, toasted meringue

CANAPÉS SERVED BY THE DOZEN

VEGETARIAN

ENGLISH PEA SOUP (V) cashew cream	42	AVOCADO TOAST (V) serrano chillies, radish, cilantro	46
HEIRLOOM GRAIN TABBOULEH CUP (V) tomato, cucumber, olives & chickpea puree	44	ROASTED CORN FRITTER charred lime aioli	46
ROASTED HEIRLOOM CARROTS (V) harissa, mint & ginger cashew cream	46	WHIPPED BURRATA TOAST tomato, basil, aged balsamic	48

SEAFOOD

SALMON RILETTE bagel chip, dill, crème fraiche	54	FISH AND CHIPS haida gwaii rockfish, salt & vinegar chips, tartar sauce	54
TUNA POKE CUP cilantro miso dressing, orange, avocado & brown rice	60	TRUFFLED SCALLOP roasted cauliflower puree	60

DUNGENESS CRAB 'BLT' SLIDERS 64
celery, chive, aioli

MEAT

SMOKED BACON MAC & CHEESE roasted peppers, kale and gruyere cheese	52	BEEF SLIDERS cheddar, tomato jam, pickle, lettuce & tomato	54
CRISPY CHICKEN SLIDERS biloxi style, durkee's slaw, pickle	54	STEAK BITES grilled striploin & blue cheese, red wine jus	68



honey **SALT**
FOOD AND DRINK

D E S S E R T S

BROWN BAG BERRY CRUMBLE (GF) 10

vanilla bean ice cream

SOCIETY CHOCOLATE & BANANA CAKE 14

"for the table"

caramelized bananas, milk chocolate mousse
& dark chocolate glaze

BROOKIE 10

inspired by "baked in brooklyn"

chocolate chip cookie meets fudge brownie,
salted caramel ice cream



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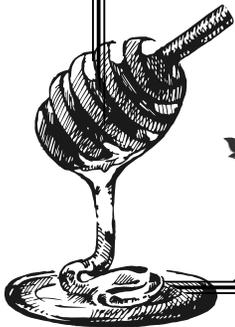
vanilla gelato, cookie soil,
cheesecake cream, carrot caramel

KEY LIME PIE (GF) 10

graham crust, marmalade, toasted meringue

**SELECTION OF ICE CREAMS
& SORBETS 7**

(GF)=GLUTEN FREE





HOURS

MONDAY TO FRIDAY

Breakfast 6:30am - 11:30am
All Day Menu 11:30am - 10:00pm

DAILY HAPPY HOUR:

3:30pm - 6:30pm
10:00pm - last call

SATURDAY & SUNDAY

Breakfast 6:30am - 10:30am
Brunch 10:30am - 2:30pm
Afternoon Tea 3pm - 5:30pm
All Day Menu 2:30pm-10:30pm

HAPPY HOUR

3:30pm - 6:30pm
10:00pm - last call

CONTACT

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