



*honey* S A L T  
FOOD AND DRINK



DINE OUT DINNER | \$56

5PM-CLOSE

Pairing ( 3 oz pours ) \$21

APPETIZER

**BUTTERNUT SQUASH SOUP** (CN) (V)

honey crisp crackers, hazelnut olive oil  
- or -

**ANTIPASTO SALAD**

frisee salad, kalamata olive, shaved fennel,  
pickle, bocconcini, pomegranate vinaigrette  
- or -

**KOREAN CRISPY CHICKEN BITES**

buttermilk fried, gochujang glaze,  
rice wine pickles, sesame seeds, scallion  
**tofu substitute available**

SUPPLEMENT YOUR APPETIZER + \$8

**STEAMED MUSSELS**

white wine, garlic herb butter, grilled baguette  
- or -

**TUXEDO MAC & CHEESE**

black truffle & aged cheddar

*Cedar Creek Pinot Gris*

- or -

*Mt. Boucherie 'Reserve' Pinot Noir*

MAIN

**BC CRISPY MUSHROOMS RISOTTO** (V)

heirloom squash, crispy brussels sprouts, basil ricotta  
**add: garlic shrimp +12**  
- or -

**SHRIMP SCAMPI LINGUINE**

garlic, calabrian chili, spinach, sundried tomato  
- or -

**BAKED RIGATONI BOLOGNAISE**

ground beef, garlic, pomodoro sauce, parmigiano reggiano

SUPPLEMENT YOUR MAIN + \$12

**BRAISED BEEF SHORT RIB**

crispy potato gnocchi, roasted mushrooms,  
red wine sauce  
- or -

**PACIFIC BLACK COD**

ginger miso glaze, heirloom squash puree,  
charred cherry tomatoes

*Phantom Creek Rosé*

- or -

*Mission Hill 'Estate' Cabernet/Merlot*

DESSERT

**SOCIETY CAKE**

chocolate & banana cake, milk chocolate mousse,  
dark chocolate glaze  
- or -

**BROOKIE**

chocolate chip cookie meets fudge brownie,  
with salted caramel ice cream

*Pie Oh My Cocktail*

bacardi spiced, galliano, lemon juice, apple juice, vanilla syrup

