

## MENU

# SALT & STRAW

## SCOOPS

Single 5<sup>00</sup> Double 7<sup>00</sup>

Kids 4<sup>00</sup> Split Scoop +.50

TASTING FLIGHT 11<sup>50</sup> PINTS 11<sup>00</sup>

## Classic Flavors

Available year-round, all the time,  
for your ice cream eating pleasure.

### SEA SALT *with* CARAMEL RIBBONS

Our signature flavor combines Guatemalan Fleur de Sel ice cream with ribbons of housemade, hand-burned caramel for a positively obsession-worthy blend of salty and sweet. We created this ice cream with Mark Bitterman, the 'selmelier' behind The Meadow, a family of world renowned salt shops in Portland and New York. He literally wrote the book on the subject—James Beard Award-winning cookbook *Salted*—and has aided many of our saltier ice cream experiments since 2011.

### ALMOND BRITTLE *with* SALTED GANACHE

Our Grandma Malek makes the best almond brittle this side of the Orion Nebula. We make it in our kitchens just like she does, then mix big chunks of the salty-sweet nut candy into creamy vanilla ice cream before adding generous hunks of chewy chocolate ganache with a dusting of salt. If you're someone who likes every bite to be a little bit different, the textures and flavors in this family-favorite ice cream will keep you busy.

### DOUBLE FOLD VANILLA

It's vanilla ice cream, dialed up to 11. You think you know vanilla ice cream? Prepare yourself—body and soul—for the cold, creamy vanilla epiphany that awaits you in every scoop. We use Singing Dog Vanilla from Eugene, OR, sourced by two awesome dudes with a passion for supporting vanilla farmers in Papua New Guinea and Indonesia.

### CHOCOLATE GOOEY BROWNIE

This one hits the spot when those extra-urgent chocolate desires kick in. An indulgent, almost hot-chocolatey chocolate ice cream lays the foundation for hearty chunks of chewy chocolate brownies made with homemade marshmallow fluff to keep them extra soft—even when frozen in ice cream. It's the ultimate comfort food.

### FRECKLED WOODBLOCK CHOCOLATE

Light, creamy, and oh-so-chocolatey—this ice cream is infused with a million tiny chocolate freckles that spontaneously melt on your tongue, unleashing rich, roasty cacao essence. We teamed up with Portland's bean-to-bar chocolate maker Woodblock Chocolate whose passion for sourcing, importing, small-batch roasting, and aging single-origin cacao beans matches our own approach to ice cream.

### HONEY LAVENDER

For this dusky purple delight with a cult following, we steep pounds of carefully selected lavender flowers in honey to bring out the buds' delicate herbaceousness. While other folks use a lavender oil and can tip the scales towards perfume, our method treats lavender like fine tea, extracting just the right amount of flavor for a beautifully round, creamy taste kissed by a bit of honey.

### ROASTED STRAWBERRY TRES LECHES

We set out to make the yummiest strawberry ice cream we could dream up, calling back to the sweet flavor memories of our childhood. The result? A rich strawberry ice cream made with roasted Oxnard strawberries, a touch of salt, and sweet cream swirled with creamy tres leches cake and bright strawberry vanilla jam.

### PEACH VINEGAR COBBLER *with* TOASTED NUTMEG

A tribute to heritage recipes and farmstead preservation, this ice cream is a delectable and distinguished take on cobbler a la mode. Salted vanilla ice cream elevated with a hint of toasted nutmeg is loaded up with jammy California peaches roasted in peach vinegar from Sparrow Lane, known for their artisan barrel-aged vinegars. Toasted nutmeg crumble gets thrown in by the handful for a balance of textures and flavors that you won't soon forget.

### SIGHTGLASS COFFEE & SINGLE ORIGIN DANDELION CHOCOLATE

We believe what grows together goes together, which is why we pair local Sightglass Coffee beans from Rwanda with San Francisco-made Dandelion Chocolate crafted from Tanzanian cacao in this delicious chocolate coffee ice cream. To this creamy base, we ribbon in coffee-infused butter toffee, ground to a dust that unites every bite.

### OLIVE OIL & LEMON CUSTARD

We partnered with Berkeley Olive Grove to create a blend of oil that's perfectly suited to pair with sweet cream and a touch of salt, then add a hearty swirl of homemade lemon curd for a bright, tart, and deliciously jammy capstone to this epicurean delight.

### SALTED HONEY MARSHMALLOW & WALNUTS

This deep, delicious ice cream uses fresh walnuts from Ferry Building favorite Alfieri Farms in two ways—infused in vanilla cream for the base and oven-candied with salt and sugar for a crunchy addition. The local trifecta is complete with a ribbon of marshmallow fluff made with San Francisco Bay Wildflower Honey from Marshall Farms.

### TERANGA BAOBAB JUICE & COCONUT (V)

Nafy Flatley founded San Francisco's Teranga juice company to share her family's tradition of making drinks from the fruit of the baobab tree—known in her native Senegal as the tree of life. We blend her white hibiscus ginger juice, made with baobab fruit, with coconut cream for a refreshing non-dairy ice cream that will nourish and delight. This is our first collaboration with incubator kitchen La Cocina's family of food entrepreneurs.

## Limited Edition Flavors

We feature a seasonal menu of ice cream  
flavors that rotate every four weeks.

*Hello, San Francisco!*

We couldn't be more excited or honored to join the Bay Area community, so we've crafted a menu of seasonal delights to serve as an introduction to our scoop style and allow us to get to know and collaborate with local artisans. The epicenter of Northern California's locally sourced and seasonal ingredients, San Francisco is one of the greatest food cities in the entire world—so prepare your taste buds to experience a burst of ice cream inspiration that captures the creations of a few of our favorite local makers. We shake up our flavors every month, so enjoy the delicious impermanence of our first-ever San Francisco flavors while you can.

### CINNAMON ANCHO & CAJETA

Spiced Mexican vanilla ice cream—a warming blend of cinnamon, ancho chile, and a pinch of salt—ribboned with homemade, one-of-a-kind cajeta. A decadent caramel typically made with goat milk, we craft our cajeta using local goat cheese from Tomales Farmstead Creamery for a complex creaminess with a touch of tang.

### CARAMELIZED ALMOND S'MORES

Your campfire never had it this good. We make a cookieicious graham cracker ice cream—made by soaking Annie's Organic graham crackers in sweet cream—and add thick melt-in-your-mouth shavings of chocolate, salted honey marshmallow fluff made with San Francisco Bay Wildflower Honey from Marshall Farms, and handfuls of the incredible chocolate-covered almonds from Feve Artisan Chocolatier.

### CASCARA SHRUB *with* CANDIED HIBISCUS

Cascara shrub—a collaboration between San Francisco's Sightglass Coffee and Berkeley-based Shrub & Co.—combines the cherry-like fruit surrounding the coffee bean with apple cider vinegar for a tangy, delicately sweet syrup that we churn into ice cream with a bit of zesty citrus and candied hibiscus flowers.

### GREEN APPLE MAYO SHERBET

This creamy, custardy creation takes lushness to a new level with olive oil and two different local apple creations. We start with the delicious fresh apple juice from Hidden Star Orchard, a family farm in the foothills of the Sierra Nevadas, and balance its sweetness with apple cider vinegar from Sonoma County's Little Apple Treats, egg yolks, and olive oil from Berkeley Olive Grove.

### STRAWBERRY CORIANDER LEAF SORBET (V)

Strawberry sorbet takes a stroll through the herb garden and ends up on your cone with the freshest, just-picked flavor imaginable. We start with California strawberries and add a coriander leaf essence from San Francisco's natural perfume expert Mandy Aftel of Aftelier, who creates sublime flavor essences for chefs around the world.

saltandstraw.com @saltandstraw