



## **-Salt Stage-**

**Feb 9<sup>th</sup>—Jonathan Edwards**

**Tickets and info available at  
[www.saltgastropub.com](http://www.saltgastropub.com)**

### **FROM THE KITCHEN...**

#### **STARTERS**

**Homemade Soup, \$3 Cup \$4 Bowl**

Please ask your server for today's selection.

**Risotto, App \$9 Entrée \$18**

Creamy risotto with smoked salmon, red onion and baby spinach topped with hand grated parmesan and fresh herbs.

#### **ENTREES**

**Baby Back Ribs, \$19**

Baby back ribs served atop potato puree with roasted brussel sprouts and an Irish Whiskey BBQ sauce.

**Mahi Mahi, \$20**

Pan seared mahi mahi atop jasmine rice with sautéed baby spinach, a sweet soy reduction and pickled red onions.

**Tofu, \$16**

Mustard crusted tofu atop potato puree with sautéed baby spinach and roasted tomato vinaigrette.

**Weekend of January 27 2012**

#### **DRAFT BEERS** (subject to sudden change)

Pabst Blue Ribbon, WI —Always \$2

Lost Abbey "Lost & Found", CA—\$8.25

Long Trail "Ale", VT—\$5.25

Abita "Winter Ale", LA—\$6.50

Oskar Blues "Dales Pale Ale", CO—\$6

Rogue "Chocolate Stout", OR—\$6.50

#### **FEATURED BEERS**

Limited Quantity Available, While Supplies Last

##### **Big Bottle Series**

**Blue Point "Old Howling Bastard", 10% ABV, \$20/22 oz.**

Robust, malty, caramel flavor, balanced by lots and lots of hops, giving it a great depth of character. Drink only in moderation, the colorful name is not all that will grab your attention.

**Brooklyn "Monster Ale", 10.1%, \$5.75**

Aged for four months, it has a magnificent burnished copper color, an aroma redolent of sherry, citrusy hops and fruit, a soft, warming, complex palate, a spirituous finish.

**Maredsous "Brune", 8%, 9.00**

A brown ale brewed under the supervision of the monastic community of Maredsous. Top fermented beer, brewed according to Benedictine tradition.

**Bards Tale, 4.6%, \$5.50**

A gluten free lager, made from Sorghum with a floral, crisp flavor.

**Now Serving Sunday Brunch!**  
Ask your server for details