

GIDDY UP

served until 7:30 pm



DRIP \$4.50
COLD BREW \$6
AMERICANO \$4.50
ESPRESSO \$4.50
CORTADO \$5.00
CAPPUCCINO \$5.50
FLAT WHITE \$6
LATTE \$6

SPECIALTY LATTES

served until 7:30 pm



HAWAIIAN COWBOY \$7.50

espresso, hawaiian honey, maple walnut milk

GOLDEN DUNES \$7.50

date caramel, choice of milk, espresso,
ceylon cinnamon

SADDLE SPICE CHAI \$7.50

blend of spices and oolong tea,
ceylon cinnamon, maple walnut milk
(add espresso shot +\$2)

MATCHA

served until 7:30 pm

STRAIGHT FROM KYOTO \$7.50

ceremonial grade matcha, milk

CLASSIC COWGIRL \$8

ceremonial grade matcha, vanilla bean, milk

BERRIES AND CREAM \$8.50

ceremonial grade matcha, macerated berries,
almond, milk, vanilla cold foam

SALTY HORSE COSTA MESA



SYRUPS

VANILLA BEAN +1 CARAMEL +1
MOCHA +1 HAWAIIAN HONEY +1

MILKS

ORGANIC WHOLE, MAPLE WALNUT,
ALMOND, OAT

CLOUDS

VANILLA +1.50 CARAMEL +1.50

TEAS AND LEMONADES

served until 7:30 pm

LOOSE LEAF TEA \$5.50

blood orange black (house batch)
hibiscus rose (herbal)
white peach ginger
english breakfast

FRESH PRESSED LEMONADE \$6

blueberry mint
strawberry
arnold palmer

SMOOTHIES

served until 5:00 pm

THE SB \$10

strawberry, banana, honey, almond milk

BLUE WHALE \$10

mango, pineapple, banana, dates, blue
spirulina, almond milk

GREEN LASSO \$11

kale, spinach, pineapple, spirulina,
micro greens, apple juice

HORSEPOWER PB \$11

banana, cacao, peanut butter, vegan protein
powder, maple walnut milk

BLUE PIE \$10

blueberries, almond butter, dates,
cinnamon, maple syrup, maple walnut milk

PINK SUNSET \$10

mango, pineapple, pitaya, orange juice

ACAI BOWLS

served until 5:00 pm

OG ACAI \$16

organic acai, hemp granola, seasonal
fruit, peanut butter, coconut shavings,
almonds, hemp seeds, cacao nibs, honey

LA SIRENA \$16

pitaya, blue coconut, hemp granola,
seasonal fruit, almond butter, hemp
seeds, coconut shavings, honey

SOL RIDER \$16

mango sorbet, white coconut, hemp
granola, micro flower, hemp seeds,
seasonal fruit, agave



2246 newport blvd
costa mesa, ca

@salty.horse

BREAKFAST

served till 3:00 pm



"FOR THE WANDERER" \$18

thick cut bacon, sunny side up eggs, sourdough toast, breakfast potatoes, avocado, cilantro olive oil drizzle

SUNRISE SAMMIE \$16

local sourdough, fried egg, bacon, avocado, cheddar cheese, kimchi aioli, furikake

JH BREAKFAST BURRITO \$17

crispy bacon or soyriso, soft scrambled egg, tater tots, avocado, cheddar cheese, chipotle crema (sub spinach tortilla +\$2)

SALTY RED BREAKFAST BURRITO \$18

authentic al pastor, soft scrambled egg, avocado, aji verde crema, cheddar cheese, tater tots (sub spinach tortilla +\$2)

STEAK AND EGGS \$26

ribeye, scrambled eggs, tater tots, avocado, local sourdough

PITAYA PANCAKES \$15

two fluffy pink pitaya pancakes, toasted coconut, powdered sugar, pitaya cream, seasonal fruit

CAMPFIRE FRENCH TOAST \$15

thick cut brioche bread, chocolate mousse, cacao dust, graham cracker dust, powdered sugar, topped with smoked maple syrup

UBE WAFFLE AND CHICKEN \$18

ube waffle, maple chili glazed chicken tenders

SKATE THE BOWL \$16

farro, arugula, sunny side up egg, hummus, chili crisps, lemon dill tzatziki drizzle, heirloom tomato, olive oil

TOASTS



AVALON AVOCADO \$14

local sourdough, smooth avocado crema, fanned avocado, heirloom tomato, lemon infused olive oil, goat cheese, cracked pepper, chili oil

STRAWBERRIES & BURRATA \$14

local sourdough, fresh burrata, house made strawberry puree, fresh strawberries, honey, candied pecans

SUNNY LOX \$16

everything bagel, beet cured salmon, herb cream cheese, tomatoes, chopped onion, pickled cucumber, lemon olive oil, hawaiian black salt, crispy capers

LUNCH

served till 5:00 pm

AL PASTOR TACOS \$14

two authentic al pastor tacos, pineapple, cilantro, onion, avocado crema (side of rice and beans +\$3)

CALI BURRITO \$18

marinated steak, fries, avocado, cilantro crema, rice, pico, cheese (side of rice and beans +\$3)

MESA NACHOS \$16

grilled chicken or asada, crispy corn chips, creamy cheese, pinto beans, pico, jalapeño, guacamole, crema blanca, chipotle aioli

FISH AND CHIPS \$20

beer battered cod, served with crispy fries and salty horse remoulade

COWBOY STEAK FRITES \$24

ribeye steak, cowboy butter, peppercorn sauce, truffle parmesan fries

FARMHOUSE TENDERS \$16

three hand battered chicken tenders, served w/ fries and house made ranch

SANDOS

SMOKEY THE BANDIT BURGER \$18

double smoked smash patty, potato bun, gouda, bacon onion jam, spicy mayo, fries (sub truffle parmesan fries +2)

COWGIRL CHICKEN SANDWICH \$16

fried or grilled chicken, potato bun, sweet pickles, slaw, served w/ fries (sub truffle parmesan fries +2)

FOCACCIA TURKEY SANDO \$16

local focaccia bread, organic turkey, arugula, pepper jack, tomatoes, spicy aioli, pickled jalapeños, served w/ fries

BACON JAM STEAK SANDO \$25

local sourdough, ribeye steak, arugula, aji verde crema, avocado chimichurri, bacon onion jam, pepper jack, served w/ fries

VEGAN GIRL WRAP \$16

spinach tortilla, falafel, bamboo rice, hummus, cucumber, tomato, avocado, arugula, vegan lemon dill tzatziki

BOWLS/SALADS

served till 5:00 pm



PACIFIC POKE BOWL \$18

local caught tuna, bamboo rice, cucumber, avocado, rainbow carrots, edamame, jalapeño, crispy rice cracker, togarashi crema, eel sauce

THE TERIYAKI BOWL \$11

bamboo rice, sauteed carrots, fried broccolini, avocado, spicy mayo, teriyaki sauce

VERDE BOWL \$12

sauteed bok choy, asparagus, spinach, edamame, fried broccolini, pistachios, goat cheese, cilantro, jalapeño crema

TROJAN HORSE BOWL \$11

bamboo rice, hummus, cucumber, tomato, arugula, olive oil, lemon tzatziki

SPICY CAESAR \$12

romaine cups, sourdough crouton crumble, aged parmesan, crispy capers, spicy caesar dressing

TROPICAL SALAD \$12

mixed greens, arugula, fresh strawberries, diced avocado, dates, cherry tomatoes, cucumber, onion, candied pecans, feta cheese, mango vinaigrette



PROTEIN ADD ONS

5 oz ribeye steak \$11
10 oz ribeye steak \$20
marinated chicken \$8
falafel \$7

NO SEED OILS