

GIDDY UP



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



HAWAIIAN COWBOY \$7.50
espresso, hawaiian honey, maple walnut milk

SADDLE SPICE CHAI \$7.50
*blend of spices and oolong tea, ceylon cinnamon,
maple walnut milk (add espresso shot +\$2)*

GOLDEN DUNES \$7.50
*date caramel, choice of milk, espresso,
ceylon cinnamon*



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

ALL SYRUPS AND CLOUDS MADE IN HOUSE

MATCHA



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*

TEAS AND LEMONADES

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*

SALTY HORSE COSTA MESA

*2246 newport blvd
costa mesa, ca*

SERVED UNTIL 7:30 PM

@salty.horse

SMALL PLATES

STRAWBERRIES AND BURRATA \$14

fresh house made burrata, in house strawberry puree, foccacia, fresh strawberries, honey, candied pecans

CRISPY RICE TUNA \$12

local caught tuna, crispy rice, avocado, jalapeño, togarashi crema, micro cilantro, eel sauce

FRIED BROCCOLINI \$13

fried broccolini, teriyaki drizzle, spicy mayo, crumbled cashews

HUMMUS PLATTER \$15

hummus, lemon dill tzatziki, pita bread, roasted sweet carrots, cilantro olive oil, mango vinaigrette drizzle

ROASTED SWEET CARROTS \$13

roasted sweet carrots, burrata, honey drizzle, pistachio crumble

CHICKEN TENDER BITES \$14

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

PARMESAN TRUFFLE FRIES \$7

fries topped w/ parmesan and truffle oil

SALADS

SPICY CAESAR \$12

*romaine cups, sourdough crouton crumble, aged parmesan, crispy capers, spicy caesar dressing
(add marinated chicken +8)*

TROPICAL SALAD \$12

*mixed greens, arugula, fresh strawberries, diced avocado, dates, cherry tomatoes, cucumber, onion, candied pecans, feta cheese, mango vinaigrette
(add marinated chicken +8)*

DRINKS

BEER COMING SOON

WINE COMING SOON

COCKTAILS COMING SOON

MAINS

AL PASTOR TACOS \$18

two authentic al pastor tacos, pineapple, cilantro, onion, avocado crema, served w/ mexican rice, pinto beans

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, salty horse remoulade, slaw, served w/ fries
(sub truffle parmesan fries +2)*

PACIFIC POKE BOWL \$18

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

THE TERIYAKI BOWL \$19

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

CALI BURRITO \$18

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

VEGAN GIRL WRAP \$16

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

FISH AND CHIPS \$20

beer battered cod, served w/ fries & salty horse remoulade

COWBOY STEAK FRITES \$24

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

VODKA RIGATONI \$16

rigatoni, house made vodka sauce, grated parmesan cheese, fresh basil, served w/ side of garlic sourdough bread

CARBONARA \$16

rigatoni, egg yolks, smoked bacon, pepper, grated parmesan cheese

REEF AND BEEF \$36

6 oz medallion, broccoli mash, jumbo shrimp, sauteed spinach, peppercorn sauce

CRISPY SKIN SALMON \$31

lemon caper salmon, broccoli mash, sauteed spinach

WE ARE SEED OIL FREE

ALL FOOD SERVED TILL 8:00 PM