

# SALT & STRAW

## OUR SCOOPS



**Single 4.75**  
Tennis ball size



**Double 7.25**  
Two single scoops



**Kids 3.50**  
Golf ball size



**Split Scoop +.50**  
Single scoop split  
between two flavors



**Tasting Flight 9.95**  
Four kids scoops



**Pints 9.95**

## LIMITED EDITION

Each month we create new flavors that reflect the local food and artisan community.

## THE FLAVOR VAULT SERIES

Deep in the recesses of our Portland headquarters, in a cavernous labyrinth carved out of aqua-blue ice, lie our crown jewels—our most pivotal recipes, secured for years until unlocked for longtime fans to relive the past and younger ones to experience them anew. Every March, we conduct an unvaulting, bringing back the most epic flavors of Salt & Straw history, the ones essential to our endless innovation. Taste these iconic ice creams and you delve into our creative process and glimpse how we capture ingredients and flavors, all through a Salt & Straw lens.

### **CINNATOPIA CINNAMON BUN**

Created by Staci, R&D | April 2016

“Cinnamon roll, cinnamon gaweyness with ribbons of frosting!” proclaimed Ella, the second-grader who dreamt up this runaway hit for our Student Inventor Series. It preserves each glorious part of the classic bun—fluffy roll, gooey filling, and cream cheese frosting—in spicy cinnamon ice cream.

Contains: Milk, Wheat, Eggs

### **WILD FORAGED BERRY PIE**

Created by Natasha, R&D | July 2015

In 2012 we foraged the most beautiful huckleberries, blackberries, and Saskatoon berries from Mt. Baker in Washington, initially transforming the wild finds into berry sherbet. But then we envisioned a greater destiny: classic berry pie. We simmer the berries into an ooey-gooey filling, then chuck them into salted vanilla ice cream alongside golden pie crust, Jackson Pollock-style.

Contains: Milk, Wheat, Eggs

### **BONE MARROW & SMOKED CHERRIES**

Created by Tyler, co-founder & head ice cream maker | September 2011

Eschewing convention from the start, this was one of the first flavors Tyler ever created. Debuted at Nicky USA’s “meatiest celebration in the Northwest”, this alluring pairing of velvety, rich bone marrow ice cream with bourbon cherries, married by smoky tea, helped us determine the best way to emulsify fats.

Contains: Milk, Wheat, Tree Nuts (walnut peels)

### **SALTED CARAMEL CUPCAKE**

Created by Tyler, co-founder & head ice cream maker | April 2012

For our most yummy collaboration to date, our friends at Seattle’s beloved Cupcake Royale shared their phenomenal Salted Caramel Cupcake recipe in exchange for the skinny on making ice cream. Hunks of chocolate cake slathered with salted caramel frosting and cake crumbs soak up the fleur de sel-spiked cream for a flavor that’s reminiscent of ice cream cakes from birthday parties past.

Contains: Milk, Wheat, Eggs

### **COCONUT MILK W/ CASHEW BRITTLE & PANDAN (V)**

Created by Kat, R&D | September 2013

Our first-ever vegan flavor—developed with chef Gregory Gourdet—is early proof that dairy-free doesn’t have to be unsophisticated. This cashew butter and coconut ice cream with Thai chile-spiked brittle, candied pineapple, and herbaceous pandan cilantro caramel is sure to provoke your palate.

Contains: Tree Nuts (cashews, coconut)

# CLASSICS

These are always here—so you have time to taste them all. You'll find our favorites, plus a few flavors made just for Portland in collaboration with local artisans and farmers. We hope you love them!

## **SEA SALT W/ CARAMEL RIBBONS**

Our reimagination of the classic. We spike our cream with just enough Guatemalan fleur de sel to bring out its nuances, then drizzle in ribbons of our hand-burned caramel.

Made with Bitterman Salt  
Contains: Milk | 312 calories per 4 oz scoop

## **ALMOND BRITTLE W/ SALTED GANACHE**

Grandma Malek made this almond brittle every year for the holidays. Here it joins forces with hunks of slightly salty chocolate ganache that stay soft and creamy even when frozen.

Contains: Milk, Tree Nuts (almonds, coconut)  
353 calories per 4 oz scoop

## **DOUBLE FOLD VANILLA**

It's called "double fold" for a reason: Our friends at Singing Dog use twice as many vanilla beans in their extract to pack an incredible punch. This definitely ain't vanilla vanilla.

Made with Singing Dog Vanilla  
Contains: Milk | 282 calories per 4 oz scoop

## **CHOCOLATE GOOEY BROWNIE**

For anyone who eats brownies warm right out of the pan. We fold housemade marshmallow fluff into our intensely chocolate-y brownie batter so each piece stays fudgy in ice cream.

Contains: Milk, Wheat, Eggs  
286 calories per 4 oz scoop

## **ARBEQUINA OLIVE OIL**

Ice cream illuminates this incredible Oregon olive oil's velvety texture and tropical, grassy notes. At once simple and wildly complex.

Made with Durant Olive Mill  
Arbequina Olive Oil  
Contains: Milk | 349 calories per 4 oz

## **CINNAMON SNICKERDOODLE**

We fold our house-baked chewy snickerdoodle cookies into ice cream that's spiked with the most intensely spiced, warm cinnamon.

Made with Red Ape Cinnamon  
Contains: Milk, Wheat, Eggs  
311 calories per 4 oz scoop

## **HONEY LAVENDER**

Bliss for lavender lovers. We steep pounds of lavender petals in local honey, bringing out more complex, herbaceous flavors than you've ever experienced.

Made with Bee Local Honey  
Contains: Milk | 249 calories per 4 oz scoop

## **COAVA COFFEE W/ FRECKLED WOODBLOCK CHOCOLATE**

Bold, single-origin cold brew gets mixed with cream, sugar, and sea salt. Then we pour untempered chocolate directly into the ice cream as it churns, an old-school technique called freckling.

Made with Coava Coffee and Woodblock Chocolate  
Contains: Milk | 270 calories per 4 oz scoop

## **PEAR & BLUE CHEESE**

We candy Oregon bartletts to bring out their flavor, then fold in cave-aged crumbles of Rogue Creamery's blue cheese (voted best in the world) for a bold thwack.

Made with Rogue Creamery  
Contains: Milk | 255 calories per 4 oz scoop

## **STRAWBERRY HONEY BALSAMIC W/ BLACK PEPPER**

A strawberry triple threat. We steal a trick from the Italians, using balsamic and citrusy cubeb black pepper to help coax out the fruit's acidity and brightness.

Made with Oregon Hill Farms Strawberry Jam and Honey Ridge Farms Balsamic Vinegar  
Contains: Milk | 261 calories per 4 oz scoop

## **CLOUDFOREST CHOCOLATE HAZELNUT COOKIES & CREAM (V)**

This is the most decadent ice cream you've ever tasted, thanks to the trifecta of Cloudforest Chocolate, coconut cream, and hazelnut butter. Chunks of our homemade (gluten-free and vegan) "Oreos" make it over the top.

Made with Cloudforest Chocolate  
Contains: Tree Nuts (hazelnuts, coconut)  
297 calories per 4 oz scoop

## **MINT CHIP W/ THEO CHOCOLATE (V)**

Coconut and pure Oregon mint oil coalesce into a delicate, floral ice cream, freckled with organic chocolate from bean-to-bar pioneer Theo.

Made with Theo Chocolate and Seely Mint  
Contains: Tree Nuts (coconut)  
265 calories per 4 oz scoop

## **STRAWBERRY & COCONUT WATER SHERBET (V)**

Coconut water and a little sugar are the only things we need to let the sweet-tart quality of strawberries shine in this creamy, refreshing flavor.

Made with Harmless Harvest Coconut Water  
Contains: Tree Nuts (coconut)  
183 calories per 4 oz scoop