

# SALT & STRAW

## OUR SCOOPS



Single 5.25  
Tennis ball size



Double 7.50  
Two single scoops



Kids 4.15  
Golf ball size



Split Scoop +.50  
Single scoop split  
between two flavors



Tasting Flight 11.95 • Pints 11.95

Four kids scoops



## 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 San Francisco 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

## **SALTED, MALTED, CHOCOLATE CHIP COOKIE DOUGH**

Made with the same bold malt you'd use to brew amber ale, our cookie dough is perfectly salty—we use two types of salt. Thick malted fudge rounds it all out.

Made with Jacobsen's Sea Salt  
Contains: Milk, Wheat  
328 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

## **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.

Contains: Milk | 249 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

## **STRAWBERRY TRES LECHES**

A study in strawberries: roasted strawberry ice cream, vanilla-y strawberry jam, gooey tres leches cake.

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

## **SIGHTGLASS COFFEE CASHEW PRALINE**

Homemade cashew praline amplifies the flavor of this bold, chocolate-y coffee ice cream. The caramelized praline brings out the beans' juicy, citrusy qualities; the roasted nuts balance their floral notes.

Made with Sightglass Coffee  
Contains: Milk, Tree Nuts (cashews)  
235 calories per 4 oz scoop

## **ORGANIC ROOTS ARBEQUINA OLIVE OIL**

Ice cream illuminates our favorite California olive oil's velvety texture and tropical, grassy notes. At once simple and wildly complex.

Made with Organic Roots Arbequina Olive Oil  
Contains: Milk | 339 calories per 4 oz scoop

## **MT TAM CHEESE W/ TOASTED ACME BREAD**

Three of the most special ingredients the city has to offer in one ice cream. We blend Mt Tam—rind and all—with cream and sugar, then add homemade sour cherry-apricot jam and Acme Bread's Walnut Levain.

Made with Cowgirl Creamery and Acme Bread  
Contains: Milk, Wheat, Tree Nuts (walnuts)  
282 calories per 4 oz scoop

## **BREAKAWAY MATCHA W/ KOJI FERMENTED BLUEBERRIES**

Breakaway Matcha, based in San Anselmo, gives us a green tea that we combine with a hint of orange juice. We let the blueberries age in koji for a couple days to deliver a sweet funk.

Made with Breakaway Matcha and Aedan Fermented Foods  
Contains: Milk | 259 calories per 4 oz scoop

## **OLD POTRERO RYE & COCOA NIB SORBET (V)**

Bittersweet hints of burnt caramel. This Old Potrero single-malted rye whiskey makes for a nuanced sorbet.

Made with Hotaling & Co. Whiskey and TCHO Roasted Cacao Nibs  
Contains: Wheat | 140 calories per 4 oz scoop

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

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

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

## **FRECKLED MINT TCHO-COLATE CHIP (V)**

Coconut and pure Oregon mint oil coalesce into a delicate, floral ice cream, freckled with organic chocolate from San Francisco's craft chocolate godfather TCHO.

Made with TCHO Chocolate and Seely Mint  
Contains: Tree Nuts (coconut), Soy  
263 calories per 4 oz scoop