

SALT & STRAW

Curiously delicious ice cream made by hand with local ingredients in combinations you didn’t even know you were going to love—until you taste them. Make sure to sample a few before you pick your favorites.

CLASSICS

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

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)

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

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

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

ELM COFFEE & WHISKEY

We cold brew our favorite roast from Elm Coffee Roasters with woody bourbon to extract the beans’ full fruity flavor.

Made with Elm Coffee and Westland Distillery Whiskey
Contains: Milk

BEECHER’S CHEESE W/ PEPPERCORN TOFFEE

We turn Marco Polo cheese into a savory cheesecake swirl, then pair it with our peppercorn brittle made with the same surprisingly fruity green peppercorns as the Beecher’s classic.

Made with Beecher’s Cheese
Contains: Milk, Tree Nuts (coconut)

ELLENOS YOGURT & MATCHA

Ellenos Greek yogurt is a Seattle favorite because it’s so rich. We think it’s perfect when swirled into a matcha ice cream spiked with honey and a little orange juice.

Made with Ellenos Yogurt and Mizuba Tea Co.
Contains: Milk

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

RACHEL’S RASPBERRY GINGER BEER (V)

The best ginger soda we’ve tasted is made right here in Seattle. We combine Rachel’s ginger and raspberry beer with a dash of coconut cream for the funnest sorbet you’ve ever eaten.

Made with Rachel’s Ginger Beer
Contains: Tree Nuts (coconut)

CLOUDFOREST CHOCOLATE HAZELNUT COOKIES & CREAM (V)

This is the most decadent ice cream you’ve 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)

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)

THE CHOCOLATIER SERIES

Think you know chocolate? So did we. Grown only under perfect subtropical conditions within one sweet narrow belt of our planet, the precious cacao bean requires so much craft from harvest to bar that no two chocolates are the same. A new generation is transforming chocolate-making into a modern art. Some focus on origin, others on roasting, still others on pairings. The only constants: mindful sourcing and addictive taste. We can’t help but devote an entire month to showcasing the best in each of our cities, translating their approaches into remarkably different but always unbelievable ice creams.

FRAN’S ALMOND GOLD BAR

Made with Fran’s Gold Bars | Georgetown, Seattle

Fran Bigelow of Fran’s Chocolates is kind of a big deal. We turn her handmade, certified Organic and Fairtrade caramel-almond chocolate bars into our version of an ice cream her friends made her in the ‘80s. Think salted vanilla ice cream with generous drizzles of caramel, roasted almonds, and specks of chocolate.

Contains: Milk, Soy, Tree Nuts (almonds)

THEO CHOCOLATE’S PEANUT BUTTER & JELLY CUP

Made with Theo Dark Chocolate Peanut Butter Cups | Fremont, Seattle

As the first Fairtrade and Organic certified chocolate maker in North America, we applaud Theo’s transparency with both customers and farmers. But we might applaud their perfect PB cups even more. We throw them into a chocolate peanut butter ice cream along with raspberry jam to celebrate their newest flavor: PB&J cups.

Contains: Peanuts, Milk

FRESCO’S DARK CHOCOLATE OAT MILK (V)

Made with Fresco Oko Caribe 100% Chocolate | Lynden, WA

Former engineer Rob Anderson tested all kinds of roasts, conches, and sugar levels to determine the best parameters for his single-origin Dominican Republic Oko Caribe. Combining his 100% chocolate with just oat milk, sugar, and salt, we showcase the nuances of this pure confection in a simple sorbet.

No major allergens

FORTE’S WHITE CHOCOLATE LEMON PEPPER

Forte Chocolate’s Lemon & Pepper Bar | Mount Vernon, WA

Voted one of the top chocolatiers in the world, Karen Neugebauer is the authority on white chocolate—so we couldn’t possibly do this collaboration justice without her signature lemon and black pepper bar, which is strewn about an ice cream of the same flavors.

Contains: Milk, Soy

INTRIGUE’S COFFEE CHOCOLATE & SALTED FLUFF

Made with Intrigue Coffee Chocolate | Pioneer Square, Seattle

Farmer-turned-botanist-turned-brewer-turned-baker Aaron Barthel is now a meticulous, small-batch chocolatier concocting some of the most innovative and obscure chocolates you’ll ever taste. Using chunks of their perfectly balanced coffee chocolate, we created a mocha latte ice cream with dollops of lightly salted marshmallow fluff.

Contains: Milk, Eggs



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

Four kids scoops



Pints 11.50

BALLARD 5420 Ballard Ave.

CAPITOL HILL 714 E Pike St.