

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

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

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

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

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 Massey Wildflower Honey
Contains: Milk

JAMES COFFEE & BOURBON

We cold brew our favorite roast from James Coffee Co. with woodsy bourbon to extract the beans' full fruity flavor.

Made with James Coffee and Greenbar Distillery
Contains: Milk

PEANUT BUTTER STOUT WITH CHOCOLATE CHICHARRÓN

We caramelize pork chicharrón using a classic praline candy technique and cover them in dark chocolate before folding in pieces to peanut butter stout ice cream.

Made with Belching Beaver's Peanut Butter Milk Stout
Contains: Peanuts, Milk, Wheat, Soy

ROASTED STRAWBERRY & TOASTED WHITE CHOCOLATE

Rich white chocolate custard provides the ultimate backdrop for lightly caramelized, bright strawberries to really pop.

Contains: Milk, Eggs

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)

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)

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

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 additive 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.

ECLIPSE'S SALTED LAVENDER TOFFEE

Made with Eclipse Candied Cocoa Nibs | South Park, San Diego

Chocolate bar and restaurant Eclipse incorporates cacao, vanilla, or caramel into every one of its dishes—savory or sweet. This ice cream, modeled after their exquisite 15th Anniversary Bar, features lavender-salted white chocolate and vanilla custard with hunks of their chocolate toffee and candied cocoa nibs.

Contains: Milk, Egg

NIBBLE'S 85% PERUVIAN CHOCOLATE SORBET (V)

Made with Nibble 85% Peruvian Chocolate | Old Town, San Diego

David and Sandra Mejia keep their vegan chocolates incredibly pure with only single-origin cacao and sugar, so we made vegan sorbet using just Nibble chocolate, coconut cream, and fleur de sel.

Contains: Tree Nuts (coconut)

MILLA'S CHOCOLATE HAZELNUT PRALINE

Made with Milla Chocolates | Culver City, Los Angeles

Milla's geometric chocolates are stunning, elegant, and highly technical—easily the most romantic bar of chocolate you'll ever have—and we love her hazelnut praline most. This hazelnut butter ice cream has bits of crisp chocolate and a swirl of dense Nutella fudge.

Contains: Milk, Tree Nuts (hazelnuts)

OCOCOA'S SESAME FIG BUTTERCUPS

Made with Ocococoa | Culver City, Los Angeles

Inspired by ingredients from her father's Middle Eastern grocery store, chocolatier Diana Malouf's signature is her beautifully layered Fig & Sesame Butter Cup. We sprinkle tahini ganache and bursts of fig jam into a lightly spiced cardamom ice cream.

Contains: Milk

COMPARTÉS CARAMELIZED POPCORN MILK CHOCOLATE

Made with Compartés Chocolate | Hollywood, Los Angeles

Jonathan Grahm creates stunning confections almost too beautiful to eat...almost. This salted sweet cream with house caramel and crunchy milk-chocolate-covered caramel corn is a homage to his most famous haute chocolate bar, "The Drive In."

Contains: Milk, Soy



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