

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

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.

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

STRAWBERRY TRES LECHES

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

Contains: Milk, Wheat, Eggs

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)

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

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)

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

OLD POTRERO RYE & COCOA NIB SORBET (V)

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

Made with Hotaling & Co. Whiskey and TCHO Roasted Cacao Nibs
Contains: Wheat

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 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.

DICK TAYLOR'S FIGS & MADAGASCAR CHOCOLATE

Made with Dick Taylor Madagascar Chocolate | Eureka, CA

To transform Dick Taylor's black fig bar into ice cream, we combine their deeply roasted Madagascar chocolate and an assertive stracciatella with low-roasted sherried black figs. Note the beautiful line where the roasted cacao ends and roasted figs begin.

Contains: Milk, Sulfites

NEOCOCOA'S BLACK SESAME BRITTLE & BROWN SUGAR

Made with NeoCocoa Black Sesame Seed Toffee Brittle | Belmont, CA
La Cocina graduate and award-winning chocolatier Christine Doerr inspired a brittle ice cream that even the biggest brittle naysayers will love. Hunks of her outrageous Black Sesame Seed Toffee Brittle amp up brown sugar caramel and chocolate freckles, all upon a salted chocolate foundation.

Contains: Milk

DANDELION CHOCOLATE'S SALTED HONEY ALMOND

Made with Dandelion 70% Camino Verde Chocolate | Mission District, San Francisco

The tasting notes of bean-to-bar pioneer Dandelion's 70% Camino Verde, made with beans from a fermentary near Guayaquil in Ecuador, are the inspiration behind this salty almond butter ice cream with Dandelion stracciatella and dark honey caramel.

Contains: Milk, Tree Nuts (Almonds)

FEVE'S CHOCOLATE CINNAMON TOAST CRUNCH

Made with Feve Chocolates | Bernal Heights, San Francisco

Feve's Shawn Williams hand-decorates with meticulous detail, sources with abundant generosity, and creates flavors with wild integrity. This warm-spiced ice cream with dark chocolate cinnamon fudge and caramelized white chocolate crunchies is a tribute to his lauded Cinnamon Toast Crunch truffle.

Contains: Milk, Wheat, Soy

TCHO'S EARL GREY SHORTBREAD & CHOCOLATE HONEYCOMB

Made with TCHO 54% Dark Milk Chocolate, TCHO 66% Dark Chocolate | Berkeley, CA

TCHO focuses on their ethical sourcing program, the nuances of flavor development, and pay painstaking attention to every detail of the chocolate-making process starting at the roots. One of their favorite flavors is reborn in this salted chocolate ice cream with a buttery Earl Grey crumble, marmalade and chocolate honeycomb.

Contains: Milk, Soy, Wheat



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 11.95