



SALT & IVY

CAFÉ · PATIO BAR

Elevated yet approachable, Salt & Ivy's innovative design creates a fresh, contemporary atmosphere for dining all day. The charm of each dining area is achieved through lush landscaping and coastal-inspired artwork and fixtures. The cuisine is made with market-driven ingredients, and a curated wine selection allows guests to enjoy a unique dining experience.

Salt & Ivy is the next wave of entertainment space, with both indoor and outdoor seating in a comfortably chic environment boasting rich textiles, modern finishes and classic accents. Groups of 14 or more people have the option of selecting from our prix fixe menus, or our Private Events Manager will work with you to create a personalized menu. Salt & Ivy offers a unique dining experience to visitors with lounge seating throughout the interior and exterior of the restaurant.

NEW AMERICAN FARE

SERVICE AVAILABILITY

Breakfast

Lunch

GENERAL INFORMATION

Executive Chef – John Caviggia

Seating Capacity
263

130 Dining & Patio Seats
100 Main Dining Room Seats
19 Indoor Bar Seats
14 Outdoor Bar Seats

All menus and pricing subject to change • Group Dining Department: groupdining@aria.com
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THIS IS HOW WE VEGAS

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RESTAURANT INFO

The sweeping 5,500-square-foot patio features covered cabanas as well as traditional tables surrounded by a lush garden landscape, bringing the restaurant's aesthetic to life and providing the ideal backdrop for a spirited al fresco meal. This is a dining concept that emphasizes socialization along with great, fresh flavors, creating a captivating, interactive experience for your next function.

Salt & Ivy showcases sustainable, responsibly sourced ingredients, creating an accessible menu. Rounding out the starters are shareable plates that are the ideal prelude to heartier dishes.

A thoughtfully composed wine list spotlights international varietals served by the glass and offers classic selections available by the bottle. Rounding out the beverage program is a host of crafted specialty cocktails and beers.

SIGNATURE DISHES

Dutch Baby Pancakes

Chicken & Waffles

Poke Bowl

Power Bowl Salad

Seared Ahi Tuna Sandwich

Steak & Eggs

Avocado Toast

Salt & Ivy Hamburger

