

The image shows a restaurant interior with a long wooden table set for dining. The table is set with white plates, silverware, and glasses. There are several lit candles in glass holders along the table. The background features a stone wall on the left and a dark wood wall with a built-in shelf on the right. The lighting is warm and ambient, with large, tiered pendant lights hanging from the ceiling.

S ▲ LT + ▲ SH
beach house

170-1741 LOWER WATER STREET
HALIFAX, NS B3J 0J2
902-334-5999 | saltashhalifax.com

DINNER

priced per person

Menu A

\$72

JALAPENO CORNBREAD

tequila butter

or

KALE + QUINOA SALAD

sweet house dressing, brussels sprouts, cabbage,
sweet potato, broccoli

–

GARBANZO PIE

rice pilaf, masala spice, cucumber yoghurt, pickles

or

THE SHRIMPER

brioche bun, chili shrimp, iceberg lettuce,
dill pickles, fries

or

BEACH HOUSE CHEESEBURGER

thousand island, lettuce, dill pickles, pimento cheese,
fries

–

THICK + TASTY

cookies and cream, marble cake, white chocolate

or

ICE CREAMS + SORBETS

selection of flavours

–

TEA + COFFEE

Menu B

\$80

ITTY BITTY FRIED CHICKEN

hot + spicy, nasty, beach house dip

or

TUNA CRUDO

cucumber, muffaletta vinaigrette, rice crisps

or

BRIE + ONION BAKE

caramelized onion, grilled bread

–

GRILLED COD + CLAMS

kelp tartar, couscous, sea buckthorn and jerk spice

or

VEGGIE LASAGNA

mozzarella, eggplant, bechamel, tomato sauce

or

HOT HAMMY

two beef patties, peas, cheddar, gravy, fries

–

PEANUT BUTTER CHEESECAKE

milk chocolate, peanut brittle

or

COCONUT CREAM PIE

shaved white chocolate, flakey butter crust

–

TEA + COFFEE

menus & pricing are subject to change based on seasonal availability

prices exclude tax & gratuity

DINNER

priced per person

Menu C

\$99

JALAPENO CORNBREAD

tequila butter

or

COD AU GRATIN

baked cod, cheddar cheese, chowder, crumb

or

BRUSSELS SPROUTS

back, shitake, honey glaze, butter

–

8OZ STRIPLOIN

smoked shallot mashed potato, pan gravy, grilled veg

or

VEGGIE LASAGNA

mozzarella, eggplant, bechamel, tomato sauce

or

BBQ CHICKEN + SHRIMP

chicken breast, cheesy rice croquette,
green bean salad

–

PEANUT BUTTER CHEESECAKE

milk chocolate, peanut brittle

or

COCONUT CREAM PIE

shaved white chocolate, flakey butter crust

–

TEA + COFFEE

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LUNCH

priced per person

Menu A

\$58

KALE + QUINOA SALAD

sweet house dressing, brussels sprouts,
cabbage, sweet potato, broccoli

or

ITTY BITTY FRIED CHICKEN

hot + spicy, nasty, beach house dip

–

GARBANZO PIE

rice pilaf, masala spice, cucumber yoghurt, pickles

or

THE SHRIMPER

brioche bun, chili shrimp, iceberg lettuce,
dill pickles, fries

–

ICE CREAMS + SORBET

selection of flavours

–

TEA + COFFEE

Menu B

\$74

JALAPENO CORNBREAD

tequila butter

or

COD AU GRATIN

baked cod, cheddar cheese, chowder, crumb

–

HADDOCK TACOS

two tacos, red cabbage slaw, jalapeno, green salad

or

BEACH HOUSE CHEESEBURGER

thousand island, lettuce, dill pickles,
pimento cheese, fries

or

ICEBERG WEDGE

buttermilk dressing, cheddar, jalapeno,
cornbread crumb

–

PEANUT BUTTER CHEESECAKE

milk chocolate, peanut brittle

or

ICE CREAMS + SORBET

selection of flavours

–

TEA + COFFEE

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CANAPÉS

priced per item

Meat

SMOKED MEAT HUSH PUPPIES smoky mustard aioli, pickled jalapeno	5.
PULLED PORK TACO jalapeno aioli, slaw, green onion	5.
BUFFALO FRIED CHICKEN BITES house dip, dill pickle	6.
BEACH HOUSE BURGER SLIDER pimento, dill pickle, lettuce, thousand island	6.

Veggie

GARBANZO SAMOSA chickpea, masala spice, cucumber yogurt	4.
PAN CON TOMATE san marzano tomato, parmigiano-reggiano	4.
NS MUSHROOM CROQUETTE taragon mayo	5.
BAKED BRIED + ONION puff pasty, parsley, braised onions	5.

Seafood

MINI SHRIMPERS brioche bun, chili shrimp, iceberg lettuce, dill pickles	6.
TUNA CRUDO cucumber, muffaletta vinaigrette, rice crisps	6.
FISH + CHIP BITES salt + vinegar fries, tartar sauce	5.
COCONUT JERK SAUCE potato, coconut jerk sauce	5.



PIZZA PARTY

priced per item

We recommend a selection of two apps, two mains and two desserts.
Hungry for more? Add as many as you please!

Starters + Shareables

PULL APART BUN garlic oil, parmigiano-reggiano	8.
ITTY BITTY FRIED CHICKEN hot + spicy, beach house dip	17.
GREEN SALAD	14.

Pizza

MARGHERITA	23.
BROTHERS MEATS PEPPERONI PLUS	25.
NS MUSHROOM + ANNAPOLIS CHEESE	24.
DONAIR	26.

Desserts

ICE CREAMS + SORBET selection of flavours	8.
COCONUT CREAM PIE shaved white chocolate, flakey butter crust	12.
PEANUT BUTTER CHEESECAKE milk chocolate, peanut brittle	11.
THICK + TASTY cookies + cream, marble cake, white chocolate	12.



FAMILY-STYLE

priced per item | available for dinner bookings only
We recommend a selection of two apps, two mains and two desserts.
Hungry for more? Add as many as you please!

Starters + Shareables

JALAPENO CORNBREAD tequila butter	3 per piece.
PULL APART BUN garlic oil, parmigiano-reggiano	8.
BBQ BRUSSELS SPROUTS bacon, shiitake, honey glaze, butter	17.
TATER TOTCHOS sour cream, pico, cheddar, jalapeno	14.
ITTY BITTY FRIED CHICKEN hot + spicy, beach house dip	17.
HADDOCK TACOS red cabbage slaw, jalapeno	9 per piece.

Mains

CEDAR PLANK SALMON maple fennel glaze, mustard pickle, broccolini, new potatoes	68.
S+A BBQ PLATTER montreal style brisket, pulled pork, wood fired chicken wings, caraway sauerkraut, mustard pickle, potato salad	99.
VEGGIE LASAGNA mozzarella, eggplant, bechamel, tomato sauce	44.
16 OZ STRIPLOIN smoked shallot mashed potato, roasted veggie, pan gravy	92.
WHOLE BBQ CHICKEN four cheesy rice croquettes, green bean salad, pan jus	65.

Desserts

ICE CREAMS + SORBET selection of flavours	8.
COCONUT CREAM PIE shaved white chocolate, flakey butter crust	12.
PEANUT BUTTER CHEESECAKE milk chocolate, peanut brittle	11.
THICK + TASTY cookies + cream, marble cake, white chocolate	12.

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DRINKS

priced per drink

Cocktails

Signature

- THE POINT** (2oz) 14.
lunazul blanco tequila, charred shishito pepper, triple sec, rosemary, lime, salt rim
- CABOT TRAIL** (2oz) 14.
havana reserva, pumpkin spice, angostura
- COW BAY** (2.5oz) 14.
peppermint schnapps, boatskeg coffee liqueur, barrelling tide vodka, espresso
- SANTA CRUZ** (2oz) 14.
soho lychee, barrelling tide vodka, pomegranate, lemon, egg white
- HABITAT 67** (3oz) 14.
campari, cinzano vermouth, barrelling tide gin, cacao, plum
- TOFINO** (2oz) 14.
drambuie, barrelling tide whisky, sour cherry, fig, lemon
- POINT MICHAUD** (2oz) 14.
calvados, barrelling tide gin, vanilla, lavender sage kombucha, egg white
- JORDAN RIVER** (1.75oz) 14.
galliano, barrelling tide whisky, pear, maple, lemon

Classic

- CUCUMBER RICKEY** (1.5oz) 14.
barrelling tide gin, cucumber, lime, soda
- MOJITO** (1.5oz) 14.
barrelling tide rum, lime, mint, soda
- ESPRESSO MARTINI** (1.5oz) 14.
barrelling tide vodka, coffee liqueur, espresso
- HANKY PANKY** (1.5oz) 14.
barrelling tide gin, cinzano, fernet-branca
- BELL'S BEACH** (2oz) 14.
barrelling tide gin, duck fat, olive brine

No + Low

- MEADOWS** 10.
pomegranate, lemon, benjamin bridge piquette zero
- LLB** 10.
lemon, lime, lemongrass mojito kombucha, bitters

Beer + Cider

DRAUGHT

- 16oz
- Salt + Ash Lager 8.
Wolfville, Nova Scotia
- Salt + Ash Blonde Ale 8.
Halifax, Nova Scotia
- Garrison Brewing Mango Dragonfruit Sour 8.
Halifax, Nova Scotia
- Moonrise Ridge Naked Apple Cider 8.
Windsor, Nova Scotia
- Stillwell Stilly Pils 8.
Halifax, Nova Scotia
- Tatamagouche Brewing Sunrise Trail Session Ale 9.
Tatamagouche, Nova Scotia
- Breton Brewing Red Coat Irish Red Ale 9.
Sydney, Nova Scotia
- Guinness 9.
Dublin, Ireland
- Propeller Galaxy IPA 9.
Halifax, Nova Scotia
- Pumphouse Blueberry Ale 9.
Moncton, New Brunswick

BOTTLES + CANS

- 2 Crows AC Light Lager (355ml can) 6.
- Oland Export Ale (341ml bottle) 6.5.
- Corona Extra Lager (330ml bottle) 6.5.
- Michelob Ultra (355ml can) 8.5.
- Peroni Nastro Azzurro Lager (300ml bottle) 8.5.
- Island Folk Cider House Good Company (473ml can) 14.

No + Low

RED BULL COLLECTION

- Energy Drink, SugarFree, Peach Edition 8.

CANS & BOTTLES

- Propeller Hazy IPA (0.5% ABV) 6.
- Corona Sunbrew (0.0% ABV) 6.
- Benjamin Bridge Piquette Zero (0% ABV) 7.
- Bulwark Blush Triple Berry Cider (0.5% ABV) 9.
- Big Spruce Cereal Thriller Stout (0.0% ABV) 10.
- Goodmore Rosehip Hibiscus Kombucha 8.
- Goodmore Sage Lavender Kombucha 8.
- Goodmore Lemongrass Mojito Kombucha 8.

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DRINKS

priced per ounce

Spirits

RUM

	1oz	2oz
Barrelling Tide White	8.	15.
Barrelling Tide Spiced Rum	8.	15.
Malibu Coconut	8.	15.
Appleton Estate Signature	8.	15.
The Kraken	8.	15.
Havana Club Añejo 3 Year	8.	15.
Havana Club Añejo Reserva	8.	15.
Havana Club 7 Year	10.	17.
5 Fathom Dark Rum	10.	17.
Bumbu Original	13.	21.

VODKA

Barrelling Tide Vodka	8.	15.
Smirnoff No. 21	8.	15.
Ketel One	9.	15.
Belvedere	11.	19.
Grey Goose	11.	19.

GIN

Barrelling Tide Gin	8.	15.
Bombay Sapphire	8.	15.
Tanqueray	8.	15.
Compass Noon Gun	10.	17.
Tanqueray No. Ten	11.	19.
Compass Royal	12.	21.
Hendrick's	12.	21.

TEQUILA

Lunazul Blanco	8.	15.
Lunazul Reposado	9.	15.
Espolòn Reposado	9.	15.
Agua Santa Angustifolia Mezcal	13.	22.
Don Julio Blanco	16.	27.
Don Julio Reposado	18.	29.
Casamigos Blanco	16.	27.
Casamigos Reposado	18.	29.
Patrón Silver	17.	27.
Patrón Reposado	19.	31.
Patrón Añejo	21.	35.

Spirits

WHISKY/WHISKEY

	1oz	2oz
Barrelling Tide Canadian Whiskey	8.	15.
Canadian Club 100% Rye	9.	15.
Lot No. 40 Single Copper Pot Still	9.	15.
Crown Royal	9.	15.
Jameson	9.	15.
Red Bank Whisky	11.	20.

SCOTCH

Ballantine's	8.	15.
Chivas Regal 12 Year	12.	21.
Bowmore 12 Year	15.	25.
Laphroaig 10 Year	18.	29.
Talisker Storm	20.	33.
Glenmorangie Nector d'Or	20.	33.
Oban 14 Year	30.	51.
Lagavulin 16 Year	30.	51.
Glenfiddich 12 Year	14.	23.
Glenfiddich 15 Year	21.	35.
Johnnie Walker Red Label	8.	15.
Johnnie Walker Black Label	12.	21.
Johnnie Walker Blue Label	45.	81.

BRANDY

Hennessy V.S.	13.	21.
Hennessy V.S.O.P.	18.	29.
Hennessy X.O.	39.	69.

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WINE LIST

priced per bottle

SPARKLING

Venturini Baldini Montelocco Lambrusco Rosso
Emilia-Romagna, Italy

Benjamin Bridge Brut Rosé
Nova Scotia

Terre Gaie Prosecco
Veneto, Italy

Lightfoot & Wolfville Brut
Nova Scotia

WHITE

Quinta de Avelada Vinho Verde
Portugal

Penfolds Rawson's Retreat Chardonnay
Australia

Lightfoot & Wolfville Flora
Nova Scotia

Lost Bell Tidal Bay
Nova Scotia

Benjamin Bridge Riesling
Nova Scotia

Pask Chardonnay
Hawke's Bay, New Zealand

Barone di Valforte Pecorino
Abbruzzo, Italy

Masi Levarie Soave Classico
Veneto, Italy

Villa Sparina Gavi di Gavi Cortese
Piedmont, Italy

Blomidon Chardonnay
Nova Scotia

Laxas Albariño
Rias Baixas, Spain

Craggy Range Sauvignon Blanc
Martinborough, New Zealand

Livon Pinot Grigio
Friuli-Venezia Giulia, Italy

Rolly Gassmann Riesling
Alsace, France

Pré Semelé Sancerre
Loire Valley, France

La Meulière Les Fourneaux Chablis 1er Cru
Burgundy, France

ROSÉ

60. Gérard Bertrand Gris Blanc
Languedoc, France

65. Lightfoot & Wolfville
Nova Scotia

72. Estandon Brise Marine Rosé
Pays Méditerranée, France

95. Whispering Angel
Provence, France

RED

46. Alario Cabernet Sauvignon
Central Valley, Chile

50. Echevarria Reserva Syrah
Curico Valley, Chile

55. Cala + Ja Ja! Tempranillo
Castilla La Mancha, Spain

57. Tilia Malbec
Mendoza, Argentina

59. Lightfoot & Wolfville Fauna
Nova Scotia

62. Michele Chiarlo Le Orme Barbera d'Asti Superiore
Piedmont, Italy

65. André Colonge & Fils
Beaujolais-Villages, France

66. Antonelli Baiocco Sangiovese
Umbria, Italy

76. Michele Chiarlo Il Principe Langhe Nebbiolo
Langhe, Italy

82. Spy Valley Pinot Noir
Marlborough, New Zealand

86. Tornatore Etna Rosso Nerello Mascalese
Sicily, Italy

88. Brancaia Tre Rosso Super Tuscan
Tuscany, Italy

92. Zenato Ripassa Valpolicella Ripasso Superiore
Veneto, Italy

95. Osoyoos Larose Pétales d'Osoyoos
Okanagan, British Columbia

100. San Silvestro Patres Barolo
Piedmont, Italy

130. Ogier Clos de l'Oratoire des Papes Châteauneuf-du-Pape
Southern Rhône, France

Duchessalia Barbaresco
Piedmont, Italy

Il Poggione Brunello di Montalcino
Tuscany, Italy

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PRIVATE DINING ROOM

Availability

Salt + Ash is available for lunch functions 5 days a week and brunch functions on Saturday and Sunday, starting at 11:30am and concluding at 3pm. Dinner functions are available 7 days a week, starting at 5:30pm and concluding at 11:00pm. Vendors are welcome to arrive for setup two hours prior to guest arrival time.

Complimentary Services

- Service staff
- Existing tables and chairs
- Standard table flatware and glassware
- Printed personalized menus at each place setting
- Candles
- Large smart TV with HDMI in private dining room (please note that half the table would need to turn around to view the TV)

The Food + Beverage Experience

Beverages, both alcoholic and non-alcoholic, are charged based on consumption, per drink, plus tax and gratuity. Your menu selection will be made from our current seasonal menu package, and we welcome you to customize the menu by interchanging items between each menu. Your event specialist can assist you with tailoring your selections for the best guest experience.

Your Planning Team

Throughout the duration of your planning, your event specialist will be the main point of contact and will ensure all details are covered in preparation for your private dining experience. Upon arrival, you will be welcomed by our on-site team of experts that will be the main point of contact during dinner.

Payment + Cancellation

A signed confirmation form and deposit is required to secure the date and space, payable by credit card, bank draft or company cheque.

The balance must be paid on-site by credit card or cash at the conclusion of the event. Your event specialist can confirm the deposit amount based on the minimum spend for the event space you are booking. Your deposit is fully refundable if notice of cancellation is received 14 or more days prior to the event date. If notice of cancellation is received with less than 14 days' notice, the deposit is forfeited. If notice of cancellation is received with less than 48 hours' notice, you will be charged the room minimum plus tax and gratuity.

Capacities + Availability

Salt + Ash offers one exclusive private dining room with floor to ceiling windows, window benches, beautiful light fixtures and a large table with spacious seating that can be separated into two.

The private dining room has a capacity of 20 and is available Monday to Friday for lunch and dinner. It is available Saturday and Sunday for brunch and dinner.

Minimum Food + Beverage Expenditure

There is no room fee to use the space, provided the minimum food and beverage expenditure is met. If the minimum spend requirement is not met, the difference will appear as a minimum spend offset fee on the final bill. A deposit is required for booking this room.

For All Booking Inquiries, Please Contact:

902-334-5999

events@freehandhospitality.com

freehandhospitality.com