

# THE LOUNGE

FRESH COLD-PRESSED JUICE 12  
*available all day*

PINEAPPLE KIWI MANGO

RHUBARB APPLE GINGER

HONEYDEW ORANGE

## MORNING SIPS

*featuring Campfire Coffee and Art of Tea*

FRENCH PRESS COFFEE

small 8 | large 13

SALISH SIGNATURE COFFEE 6

ESPRESSO 4

DOUBLE ESPRESSO 6

AMERICANO 6

LATTE 6

CAPPUCCINO 6

MOCHA 6

HOT TEA 6

## SUNRISE LIBATIONS

### MIMOSAS

6oz Signature 14 | 9oz Salish 17


*daily selection of juices*

**INFUSED BLOODY MARY** infused vodka, Dmitri's, tomato juice 16


**MORNING MULE** vodka, grapefruit, ginger beer, lime 14

**SALISH CAESAR** vodka, clamato, potlatch salt 15  
*add prawns and bacon +5*

**BREAKFAST IN BED** Ron Zacapa 23yr rum, Irish cream, maple syrup, bacon 19

**BLOOD ORANGE COOLER** Solerno Blood Orange Liqueur, blood orange, lemon, Salish Honey Cider 19 

**SNOQUALMIE COFFEE** Irish cream and hazelnut liqueur 17

**SPRING BREEZE** Stoli Vanilla Vodka, Deep Eddy's Grapefruit Vodka, raspberry, Salish Honey Cider 19 


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## BREAKFAST

Monday - Friday 10:00am - 1:00pm

Saturday and Sunday 10:00am - 3:00pm

**OVERNIGHT OATS** dates, chia seed, crunchy seeds, Salish honey, banana brûlée, assorted berries 15 

**AVOCADO TOAST** peas, asparagus, pickled spring onion, candied pistachios, Macrina bread 19  
*add free-range poached eggs\* +6*

**HONEY GRANOLA & GREEK YOGURT** Salish honey, seasonal fruit, house jam 20   
*add banana brûlée +3*


**SALISH CLASSIC BREAKFAST\*** three eggs any style, ham, sausage, bacon, hashed Yukon potatoes 27

## LUNCH

available daily 11:00am - 3:00pm

**SALISH CLAM CHOWDER** smoked bacon, red potatoes, Macrina bread 8/11

**TOMATO SOUP** olive oil, basil, Macrina bread 8/11

**SIMPLE SALAD** spring mix, watermelon radish, strawberry, ricotta salata, crunchy seeds, honey vinaigrette 16 


**ROMAINE CAESAR SALAD\*** parmesan black garlic dressing, Dijon croutons, harissa chickpeas, preserved lemon 12/17  
*add grilled chicken +10 | Dungeness crab +21*

**PACIFIC SEAFOOD COBB** Dungeness crab, prawns, egg, bleu cheese, slab bacon, sherry vinaigrette, cherry tomato 32

**SALISH TENDERLOIN BURGER\*** char-grilled, American cheese, brioche bun, lettuce, red onion, tomato, Salish sauce 24  
*Beyond Patty +3 | honey cured bacon +4 | avocado +3  
fried egg +4*

## DESSERT

available daily 10:00am - 9:00pm

**CRÈME BRÛLÉE** Salish honey, vanilla bean, fresh berries 11 

**FLOURLESS CHOCOLATE CAKE** baked ganache, whipped cream, chocolate nibs 11

**DAMN FINE CHERRY PIE** inspired by Salish Lodge's role in "Twin Peaks" 11  
*ala mode +2*



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## SMALL PLATES & SHAREABLES

available daily 3:00pm - 9:00pm

**SALISH SOURDOUGH** house-made, butter,  
Salish honey 11 

**MARINATED OLIVES** rosemary, orange zest, sherry  
vinegar 13

**OYSTERS ON THE HALF SHELL** local selection of 6 ea,  
cucumber mignonette 30


**ARTISANAL CHEESE PLATE** lavosh crackers,  
seasonal complements 26  
*add charcuterie +13*

**SOFT PRETZEL** sea salt, pub cheese 12

**SALISH DEMI BAGUETTE** fig spread, triple cream  
brie 18

## SALADS & SOUPS

**CAESAR** grana, preserved lemon, Dijon crouton,  
black garlic dressing 15  
*add chicken + 10 | Dungeness crab + 21*

**SIMPLE GREEN** arcadian greens, shaved asparagus,  
watermelon radish, feta, crunchy seeds, honey  
vinaigrette 12 

**TOMATO SOUP** olive oil, basil, Macrina bread 11

**SALISH CLAM CHOWDER** smoked bacon, red  
potatoes, Macrina bread 11

## LARGER PLATES

**MUSSELS** garlic, shallot, white wine, butter, scallion,  
black garlic aioli, Macrina bread 28

**SMOKED SALMON DIP** artichoke hearts, spinach,  
Beecher's cheese, flatbread 24

**CEDAR PLANK STEELHEAD** spring vegetables,  
green garlic pesto, Salish honey 34 

**OVEN CHARRED CAULIFLOWER** Salish hot sauce,  
capers, cilantro buttermilk 24 

**SALISH TENDERLOIN BURGER** \* char-grilled,  
American cheese, brioche bun, lettuce, red onion,  
tomato, Salish sauce 24  
*Beyond Patty +3 | smoked bacon +4 | avocado +3  
fried egg +4*

## FLATBREADS 24

PEA, SPECK, SPRING ONION, RICOTTA

RAZOR CLAM, MORNAY, GRANA, LEMON, CHILI


ASPARAGUS, WILD MUSHROOM, PESTO,  
MOZZARELLA

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## CRAFT COCKTAILS

**RATTLESNAKE PUNCH** Lunazul Reposado Tequila, Dry Curacao, blackberry, basil, citrus 21

**MCGREGOR** Ron Zacapa 23yr Rum, Bacardi Rum, Blood Orange Liqueur, carrot, ginger, Salish honey, spicy 20 


**THE DALE COOPER** Aviation Gin, lemon, clove, cardamom, Salish Dry Honey Cider 21 

**SMOKE EM' IF YOU GOT EM'** Old Forester Rye Whiskey, Sfumato Amaro, PX Sherry, tobacco bitters, smoked tableside 23


**STRAWBERRY TWIST** Crop Meyer Lemon Vodka, Italicus, strawberry, basil, lemon 21

**CADBURY MARTINI** Stoli Vanil, Five Farms Irish Cream, Crème de cacao, whipped cream 20

**SALISH JULIP** Maker's Mark no. 46, mint, simple syrup 21

**IN THE HERB GARDEN** Suntory Roku Gin, Blood Orange Liqueur, Licor 43, lemon, Salish honey 22 

**TEQUILA PINEAPPLE MULE** Dulce Vida Tequila, pineapple, agave, ginger beer, lime 20

**FOALS & FILLIES** Gin Mare, Lillet Blanc, Elderflower Liqueur, grapefruit, Salish honey 22 

## SPIRIT-FREE

**PATHFINDER COLA** Pathfinder Liqueur, Cola syrup, Salish honey, soda water 16 

**JOLIES FLEURS** Seedlip Garden 108, DHOS Orange Liqueur, Elderflower, lychee, bubbles 16

**HOT CHARLOTTE** DHOS Gin, Elderflower, cucumber, lemon, Cholula 19

## WINE BY THE GLASS

<b>SPARKLING</b>	6oz	9oz
Salish Lodge & Spa Brut, WA	12	16
Salish Lodge & Spa Brut Rosé, WA	12	16
Salish Lodge & Spa Dry Honey Cider, WA	12	16
Adami Prosecco, NV IT	16	20
Veuve Clicquot Yellow Label NV	29	36

<b>ROSÉ</b>	6oz	9oz
Love That Red Winery Love that Rosé, 2021 CV, WA	17	22
Sparkman Old Porch Rosé, 2022 CV, WA	18	24



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## WINE BY THE GLASS

<b>WHITE</b>	6oz	9oz
Salish Lodge & Spa Chardonnay, WA	12	16
Jules Taylor Sauvignon Blanc, 2022 Marlborough, New Zealand	12	16
Sparkman Cellars Kindred Chardonnay, 2022 CV, WA	14	18
Anne Amie Pinot Gris, 2022 Willamette Valley, OR	14	18
Villa Wolf Gewurztraminer, 2021 GER	14	18
Matthews Sauvignon Blanc, 2022 CV, WA	15	22
Long Shadows Poets Leap Riesling, 2022 CV, WA	16	21
Damsel Cellars Marsanne, 2022 Yakima Valley, WA	17	23

<b>REDS</b>	6oz	9oz
Salish Lodge & Spa Red Blend, WA	12	16
Among The Giants Estate Merlot, 2020 Goose Gap, WA	13	17
Iris Pinot Noir, 2021 Willamette Valley, OR	14	18
Sparkman Kindred Red Blend, 2021 CV, WA	14	19
Catena Vista Flores Malbec, 2021 Mendoza, Argentina	13	18
Januik Winery Cabernet Sauvignon, CV, WA	14	19
The Soldier Cabernet Sauvignon, 2018 CV, WA	14	21
Love That Red Morning Line Merlot, 2017 CV, WA	17	23
Love That Red Stakes Race, 2017 CV, WA	17	23

<b>PREMIUM WINES BY THE GLASS</b>	6oz	9oz
Lagrioth Clos Chevalle Pinot Noir Rosé, 2022 Lake Chelan, WA	17	24
Guardian Chalkline Red Wine 2021, CV, WA	18	24
Pursued by Bear 'Bear Cub' Red Blend, 2020 CV, WA	18	25
Sagemoor Without Rehearsal Sauvignon Blanc, 2019 CV, WA	20	27
Megan Anne Pinot Noir, 2021 Willamette Valley, OR	20	27
Sagemoor Stars in a Row Cabernet Sauvignon, 2016 CV, WA	21	28
Planeta Etna, 2021 Rosso, IT	22	29
Delille Cellars D2, 2021 CV, WA	24	30
Woodward Canyon Chardonnay, 2022 Walla Walla, WA	24	32
Sparkman Holler Cabernet Sauvignon, 2021 CV, WA	22	29
Mark Ryan Wild Eyed Syrah, 2021 Red Mountain, WA	23	30
Perla Terra Barolo, 2018 IT	26	34
The Hess Family Collection The Lions Tamer Cabernet Sauvignon, 2019 Napa Valley, CA	35	43

## BOURBON FLIGHTS

*three one ounce pours*

### **MAKER'S MARK FLIGHT 29**

Maker's Mark  
Maker's Mark Cask Strength  
Maker's Mark No 46

### **WOODINVILLE FLIGHT 29**

Woodinville Rye  
Woodinville Port-Cask Finish  
Woodinville Bourbon

### **WHISTLEPIG HOG HEAVEN RYE FLIGHT 39**

WhistlePig PiggyBack 6-year Rye  
WhistlePig PiggyBack 10-year Small Batch Rye  
WhistlePig Farmstock Rye Oak

### **JEFFERSON'S OCEAN FLIGHT 49**

Jefferson's Voyage 24  
Jefferson's Wheated Voyage 25  
Jefferson's Voyage Rye 26

### **MACALLAN HIGHLAND KING FLIGHT 99**

Macallan 15 Double Cask  
Macallan 18 Sherry Oak  
Macallan Rare Cask 2023

## COGNAC

Remy Martin Louis XIII  
0.5 oz 125 | 1 oz 250 | 2 oz 375

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## BOURBON & WHISKEY

Angel's Envy Bourbon	18
Angel's Envy Finished Rye	26
Bainbridge Organic Distillers Yama Single Grain Barley	79
Basil Hayden	16
Basil Hayden Dark Rye	16
Basil Hayden Toast	17
Ben Holiday 6 Year Bottled In Bond	17
Benchmark	11
Blantons "Single Barrel"	19
Bookers Small Batch 9 year	27
Buffalo Trace	15
Bulleit 10 year	18
Bulleit Bourbon	14
Bulleit Rye	15
Bushmill's	12
Cadee	14
Calumet Small Batch	17
Calumet Single Black Rack 15 year	29
Canadian Club	12
Colonel E.H. Taylor Single Barrel BiB	28
Colonel E.H. Taylor Small Batch BiB	23
Conciere Whiskey	12
Cream of Kentucky Rye Bottled in Bond	21
Crown Royal Canadian Whiskey	14
Eagle Rare 10 year	18
Elijah Craig	11
Elijah Craig Toasted	14
Elmer T. Lee Single Barrel	19
Gentleman Jack	15
High West American Prairie Bourbon	16
High West A Midwinter Night's Dram	39
Iwai Whiskey 45	13
Jack Daniel's	12
Jack Daniel's Single Barrel	17
Jameson Irish Whiskey	13
Jameson Orange	13
Jefferson's Ocean Voyage 24	28
Jefferson's Ocean Wheated Voyage 25	29
Jefferson's Ocean Voyage Rye 26	28
Jefferson's Ocean Reserve	25
Jefferson's Very Small Batch	32
Jim Beam White Label	12
Knob Creek	15
Knob Creek Small Batch 9 year	18
Legent	14
Little Book Chapter 7	29
Maker's Mark	15
Maker's Mark No 46	17
Maker's Mark Cask Strength	18
Maker's Mark Cellar Aged	35
Maker's Mark Private Selection "Fairytale of Belltown"	21
Maker's Mark "Salish Lodge" Private Selection	21
Michter's	14
Michter's Rye	14
Noble Oak Double Rye	15
Old Forester 1920 Prohibition Style	18
Old Forester Rye	18
Old Overholt	12
Pendleton	16
Pendleton Rye 12 year	16
Rabbit Hole Dareringer	19
Rebel Yell Rye	12
Russell's Reserve 13 year	29
Sazerac Rye	14
Seagram's 7	12
Uncle Nearest 1856	19
Uncle Nearest 1884	16
Uncle Nearest Rye	14
Uncle Nearest Single Barrel	23
Westland American Single Malt	13
WhistlePig Béholden Single Malt Whiskey 21 year	
0.5 oz 69   1 oz 138   2 oz 250	
WhistlePig The Boss Hog X The Commandments	
Straight Rye Whiskey	
0.5 oz 51   1 oz 102   2 oz 200	
WhistlePig PiggyBack 6 year Bourbon	22
WhistlePig PiggyBack 6 year Rye	16
WhistlePig 10 year Small Batch Rye	26
WhistlePig Farmstock Rye	21
Widow Jane	26
W.L. Weller Antique 107	16
Woodford Reserve	16
Woodford Reserve Double Oaked	16
Woodinville	15
Woodinville Port-Cask Finished	17
Woodinville Rye	16
Yellowstone Bourbon	13
Yellowstone Single Malt	14
Yellowstone Toasted	17
Yellowstone 101 Limited Edition	31



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