

The

ATTIC

AT SALISH LODGE & SPA

SMALL PLATES & SHAREABLES

-  **SALISH SOURDOUGH** house made, butter, honey 11
- MARINATED OLIVES** rosemary, orange zest 13
- ARTISANAL CHEESE PLATE** lavosh crackers, seasonal complements 26
add charcuterie +13
- BURRATA & SPECK** balsamic, olive oil, Macrina bread 25
- ROASTED BEET HUMMUS** great northern beans, hazelnut za'atar, flatbread 15
-  **ATTIC NACHOS** pork shank, Beecher's cheese, Mama Lil's peppers, smoked honey aioli, house potato chips 23
- SMOKED SALMON DIP** artichoke hearts, spinach, Beecher's cheese, flatbread 22


SALADS & SOUPS

- SIMPLE GREEN** spring mix, frisée, pomegranate, honey roasted pepitas, preserved lemon vinaigrette 10
- BABY BEET** green apple, frisée, whipped goat cheese, lemon oil, candied pecans 16
- ATTIC CAESAR** grana, preserved lemon, Dijon crouton, black garlic dressing 15
add chicken + 10 | Dungeness crab + 21
- PACIFIC SEAFOOD SALAD** Dungeness crab, prawns, watercress, frisée, celery, radish, truffle vinaigrette 20
- TOMATO SOUP** herb oil, basil, Macrina bread 11
- SALISH CLAM CHOWDER** smoked bacon, red potatoes, Macrina bread 11

PIZZAS

- CHEESE** mozzarella, grana, fontina 24
- PEPPERONI** Coro pepperoni, mozzarella, grana 24
- MARGHERITA** basil, tomato, fresh mozzarella, grana 24
- MUSHROOM PESTO** fresh mozzarella, grana, goat cheese, local wild mushrooms, balsamic, basil 24
- ITALIAN SAUSAGE** olive oil, butternut squash, fresh mozzarella, fontina, grana, sage 24

DESSERTS

- POPCORN MOUSSE** salted caramel sauce, caramel popcorn 14
-  **BAKLAVA CHEESECAKE** Salish honey, walnuts, phyllo, pistachio 13
- FLOURLESS CHOCOLATE CAKE** baked ganache, whipped cream, cocoa nibs 11



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SPECIALTY COCKTAILS

COUNTRY ROAD Wagyu fat washed Salish Bourbon, Dry Curacao, Amaro Montenegro, black walnut bitters, smoked tableside	24
MEET YOUR MATCH Roku Gin, Bruto Americano, Cocchi Torino, Salish Brut, citrus	22
 THE DALE COOPER Aviation Gin, lemon, clove, cardamom, Salish Honey Cider	21
THE LION'S TALE Michter's Small Batch Bourbon, St. Elizabeth Allspice Dram, lime, bitters	22
CAMPFIRE BOURBON Basil Hyden Toasted, Liquor 43, Crème De Cocoa, smokey bitters, smoked tableside	24
FALL ESPRESSO MARTINI Crop Pumpkin Vodka, Five Farms Irish Cream, Kalua, Campfire espresso	24
APPLES IN AUTUMN Calvados, Cointreau, apple cider, pomegranate, lemon	22
CRANBERRY HARVEST MULE Tito's Vodka, cranberry, ginger beer, lime, mint	21
FALL SUNSET Tequila, Strega, blood orange, lime, ginger	21
WHITE MYSTERY Roku Gin, Kiona Ice Wine, agave, lime	24

SPIRIT-FREE

AUTUMN SUNRISE Ritual Tequila, DHOS Orange Liqueur, apple cider, cranberry, cinnamon	19
MAPLE OLD FASHIONED Spiritless Kentucky 74 Bourbon, Pathfinder Liqueur, maple syrup, orange bitters	21
SALISH SODA Fluere Spiced Rum, coconut, pomegranate, Fre Sparkling Wine	18
 FLOATING PEAR Seedlip Garden 108, DHOS Orange Liqueur, pear, Salish honey, lemon, soda water	19

BEER & CIDER

Bodhizafa IPA	8
Diamond Knot Lower Deck Lager	8
Bale Breaker Pilsner	8
Bale Breaker Dormancy Breakfast Stout	8
Pacifico	8
Rainier Lager	8
2 Towns Cosmic Crisp	8
Seattle Dry Cider	8
Incline Blood Orange	8
Athletic Freewave IPA N/A	6
Athletic Free Wild Run IPA N/A	6
Heineken N/A	6
Kaliber NA	6
Rotating Drafts (ask your server)	

WINE BY THE GLASS

SPARKLING

	6oz	9oz
Brut, Salish Lodge & Spa, WA	12	16
Brut Rosé, Salish Lodge & Spa, WA	12	16
Dry Honey Cider, Salish Lodge & Spa, WA	12	16
Lucien Albright Brut Rose Alsace FR	15	18
Prosecco, Adami, IT	16	20

WHITE

	6oz	9oz
Chardonnay, Salish Lodge & Spa, WA	12	16
Sparkman Cellars Kindred Chardonnay CV, WA	14	18
Pinot Gris, Anne Amie, Willamette Valley, OR	14	18
Jules Taylor Sauvignon Blanc 2022 Marlborough, NZ	12	16
Villa Wolf Gewurztraminer GER 2021	14	18
Tiefenbrunner Pinot Grigio IT 2021	15	20
Love That Red Winery Love that Rose 2021 CV, WA	17	22

RED

	6oz	9oz
Red Blend, Salish Lodge & Spa, WA	12	16
Pinot Noir, Iris, Willamette Valley, OR	14	18
Sparkman Kindred Red Blend 2020, Columbia Valley, WA	14	19
Malbec, Catena Vista Flores, Mendoza, Argentina	13	18
Januik Winery Cab, Columbia Valley, WA	14	19



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PREMIUM WINE BY THE GLASS

6oz 9oz

Woodward Canyon Chardonnay WA 2022	22	29
Daou Rosé 2020, Paso Robles, CA	18	24
Megan Anne Pinot Noir 2021 Willamette Valley, OR	21	28
Sparkman Holler Cabernet Sauvignon 2020 CV, WA	22	29
Guardian Chalk Line Red Wine 2021, CV, WA	18	24
Mark Ryan Wild Eyed Syrah Red Mountain, WA	35	43
The Hess Family Collection The Lion's Tamer Cabernet Sauvignon Napa Valley, CA	35	43
Delille Cellars D2 2021 Columbia Valley, WA	24	32

WINE BY THE BOTTLE

SPARKLING

Salish Lodge & Spa Brut	45
Salish Lodge & Spa Rose	45
Salish Lodge & Spa Sparkling Dry Honey Cider	45
Adami, Prosecco, IT	55
Lucien Albrecht Crémant d'Alsace Brut Rosé	60

ROSÉ

Maryhill 2020, Columbia Valley, WA	40
Villa Wolf 2020, Pfalz, Germany	48
Long Shadows Julia Dazzle Rose, 2022 CV, WA	52
Gilbert Cellars 2021, Wahluke Slope, WA	55

CHARDONNAY

Chateau Ste. Michelle Indian Wells 2020, CV, WA	42
Novelty Hill Stillwater Creek 2020, Royal Slope, WA	45
Mark Ryan 2021, The Vincent, Columbia Valley, WA	50
L'Ecole No. 41 2020, Columbia Valley, WA	58

SAUVIGNON BLANC

Delille Cellars Chaleur Blanc 2021, Columbia Valley, WA	56
EFESTÉ Feral 2021, Ancient Lakes, WA	60
Domaine Gueneau Les Terres Blanches Sancerre, France	78
Long Shadows Cymbal Sauvignon Blanc 2021 CV, WA	100

RIESLING

Kiona Vineyards 2016, Columbia Valley WA	42
EFESTÉ Evergreen Vineyard 2015, Ancient Lakes, WA	45
Chateau Ste Michelle Eroica 2019, CV, WA	48
Carl Graff Himmelreich Spatlese 2020, Mosel, Germany	50
Long Shadows Poet's Leap 2019, CV, WA	52

ADDITIONAL WHITES

La Valentina Trebbiano D'Abruzzo 2019 DOC, Italy	38
Eyrie Vineyards Pinot Gris 2019, Dundee Hills, OR	44
Villa Wolf Gewurztraminer GER 2021	56



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WINE BY THE BOTTLE

PINOT NOIR

Elk Cove Vineyards Estate 2020, Willamette Valley, OR	66
Joel Gott Pinot Noir 2015 Eola-Amity Hills, OR	90
Domaine Drouhin Rose Rock 2021, Eola-Amity Hills, OR	92
Lange Winery & Estate Classique 2021, Willamette Valley, OR	98

SYRAH

Chateau Ste Michelle 2019, Columbia Valley, WA	42
Kevin White En Hommage 2016, Yakima Valley, WA	58
Three of Cups L'Astre 2016, Walla Walla, WA	62
Three of Cups Le Croyant 2015, Red Mountain, WA	66
Dunham Cellars Syrah 2020, Columbia Valley, WA	78

MERLOT

Chateau Buisson-Redon 2018, Bordeaux, France	42
Terra Blanca Arch Terrace 2018, Red Mountain, WA	52
Hightower 2018, Red Mountain, WA	60
Delille Cellars D2 2019, Columbia Valley, WA	90
Mark Ryan Long Haul 2017, Columbia Valley, WA	120

CABERNET SAUVIGNON

Amavi Cellars 2018, Walla Walla, WA	64
Canvasback 2016, Red Mountain, WA	75
L'Ecole No. 41 2019, Columbia Valley, WA	78
Cadaretta Springboard 2014, Columbia Valley, WA	85
Sleight of Hand Illusionist 2019, Columbia Valley, WA	92

ADDITIONAL REDS

M. Chapoutier Belleruche Rouge Cotes du Rhone FR	45
Catena Vista Flores 2019, Malbec, Mendoza, AR	50
Domaine des Nuges Gamay 2020, Beaujolais-Villages, France	52
Seghesio Zinfandel 2019, Sonoma County, CA	59
WM Grassie Knox Malbec 2016	61



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BOURBON & WHISKEY

Angel's Envy Bourbon	18
Basil Hayden Bourbon	16
Buffalo Trace	15
Bulleit 10 Yr	18
Bulleit	14
Bulleit Rye	15
Bushmills	12
Cadee	14
Canadian Club	12
Crown Royal	14
Dickel Rye	12
Distillarium Salish Lodge & Spa Whiskey	15
Eagle Rare	18
High West	16
Gentleman Jack	15
Jack Daniels Old No. 7	12
Jameson	13
Jim Beam	12
Knob Creek Small Batch	18
Knob Creek Rye	18
Maker's Mark	15
Old Overholt Rye	12
Pendleton	15
Rabbit Hole Sherry Cask Finish	16
Seagram's 7	12
Woodford Reserve Original	16
Whistle Pig	20

SCOTCH

Chivas Regal 12 Year	12
Chivas Regal 18 Year	16
Cragganmore Scotch	15
Dalwhinnie 15 Yr	19
Dewars White Label	12
Glenfiddich 12 Yr	15
Glenkinchie 12 Yr	17
Glenlivet 12 Yr	14
Glenlivet 15 Yr	17
Glenlivet 18 Yr	50
Glenmorangie 10 Yr	15
Highland Park Magnus	16
Highland Park Viking Honor 12 Yr	19
Johnnie Walker Black	16
Johnnie Walker Red	12
Lagavulin	18
Laphroaig 10 Yr	15
Macallan 12 Yr	15
Macallan 15 Yr -	25
Macallan 18 Yr	65
Macallan Rare	75
Monkey Shoulder	15
Oban 14 Yr	19
Talisker Scotch	17
Tullibardine Scotch	19



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THANK YOU!

At Salish Lodge & Spa, our goal is to bring you the best flavors of the Pacific Northwest using fresh, vibrant, and seasonal ingredients. We are inspired by the bounty and beauty of the surrounding area, and we strive to be good stewards of our resources. All ingredients are treated with respect, and waste is minimized.

Partnering with nearby growers, purveyors, and farms that bring us the highest quality local and organic ingredients is something we're passionate about. Our apiary produces honey that you'll find on every menu, alongside our homegrown herbs from the Chef's garden. Our food salutes traditions and creates memories.

