



THE  
DINING  
ROOM

# BRUNCH

Available Monday - Friday until 1:00pm, Saturday and Sunday until 3:00pm

Featuring Honey From Heaven™ service where honey from our own Salish hives is poured from high above your plate

## SUNRISE LIBATIONS

### MIMOSAS

6oz Signature 14 | 9oz Salish 17  
daily selection of juices

### INFUSED BLOODY MARY 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


**FALL BREEZE** Stoli Vanilla Vodka,  
apple cider, cranberry, sparkling  
wine 19

**FRENCH PRESS COFFEE**  
small 8 | large 13

**TEAVANA TEAS** 5

### LITE FARE

**Overnight Oats** dates, chia seed, crunchy seeds, Salish honey, banana  
bruleé 15 


**Avocado Toast** crunchy seeds, pears, arugula, pickled onion, candied pecans,  
micro greens, Salish honey, Macrina bread 18   
add free-range poached eggs\* +6

**Honey Granola & Greek Yogurt** Salish honey, seasonal fruit, house jam 20 

### SALISH SPECIALTIES

**Chicken & Waffles** buttermilk fried chicken, brown butter waffle, arugula,  
caramelized pecans, pickled pears, Vermont maple syrup 26

**Buttermilk Pancakes** fresh strawberries, Chantilly cream 17 / 21

**Spiced Honey French Toast** challah bread, apple compote, brandy  
mascarpone 23 

**Smoke & Fire Omelet** roasted sweet onion, smoked ham shank, white cheddar,  
Mama Lil's Peppers, smoked honey aioli 25 

**BREAKFAST CLASSICS** served with hashed Yukon potatoes

**Salish Classic Breakfast\*** three eggs any style, ham, sausage, bacon 27

**Corned Beef Hash\*** Yukon potato, pickled red onion, arugula, two eggs any style,  
capers 27

**Pesto Omelet** wild mushroom duxelles, whipped goat cheese, fine herbs 27

**Classic Eggs Benedict\*** smoked ham shank, hollandaise 26

**Vegetable Benedict\*** seasonal vegetables, hollandaise 24

**Dungeness Crab Benedict\*** avocado, pico de gallo, hollandaise 35

**Steak & Eggs\*** 7oz flat iron, two eggs any style, chimichurri 36

## THE COUNTRY BREAKFAST

enjoyed since 1916

Choice of juice, coffee, or tea  
Baker's Basket of Fresh Pastries  
Old Fashioned Steel Cut Oats  
Buttermilk Pancakes

**The Main Course**  
3 free range eggs any style,\* smoked bacon,  
ham steak, apple pork sausage, hashed  
Yukon potatoes

44 per person | 96 for two with mimosa upgrade | 25 split fee



Look for the Salish bee to guide you to menu items that feature honey from our own hives.

\* Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness.

# LUNCH

Available after 11:00am daily




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## STARTERS

**Salish Clam Chowder** smoked bacon, red potatoes, Macrina bread 8/11

**Tomato Soup** olive oil, basil, Macrina bread 8/11

**Simple Salad** crunchy seeds, apples, candied pecans, honey mint vinaigrette 15 

**Romaine Caesar Salad\*** parmesan black garlic dressing, dijon croutons, harissa chickpeas, preserved lemon 12/17  
*add grilled chicken +10 | Dungeness crab +21*

## LUNCH ENTREES

**Pacific Seafood Cobb** Dungeness crab, prawns, egg, bleu cheese, slab bacon, sherry vinaigrette, cherry tomato 32

**Pork Belly Mac and Cheese** Salish BBQ sauce, pickled red onions, toasted breadcrumbs, smoked jalapeno 27 

**Salish Fish and Chips** true cod, vodka tempura, charred-lemon, tartar sauce, apple coleslaw, house made fries 29

**Cedar Plank Salmon** roasted carrots, cilantro-mint pesto, blackberry agrodolce 38

**Steak Frites 7oz** flat iron, house-made fries, parmesan, romesco, truffle aioli 36

**BURGERS AND SANDWICHES** Served with house-made fries.  
*Substitute soup or side salad +4*

**Salish Grilled Cheese** white cheddar, brie, roasted sweet onion, Macrina bread 24

**Salish Ground Tenderloin Burger\*** char-grilled, white cheddar, Macrina bun, lettuce, charred red onion, tomato, Salish sauce 24  
*Beyond Patty +3 | smoked bacon +4 | avocado +3 | fried egg +3*

**Buttermilk Chicken Sandwich** crispy fried chicken breast, smoked honey aioli, white cheddar, pickles, brioche bun 24 

## DESSERTS

**Crème Bruleé** Salish honey, vanilla bean, fresh berries 11 


**Flourless Chocolate Cake** baked ganache, whipped cream, cocoa nibs 11

**Damn Fine Cherry Pie** inspired by Salish Lodge's role in "Twin Peaks" 11  
*ala mode +2*

## CRAFT 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 Dry Honey Cider 21 

**THE LION'S TALE** Michter's small batch bourbon, St. Elizabeth allspice dram, lime, bitters 22

**CAMPFIRE BOURBON** Basil Hayden Toasted Liquor 43, Crème De Cocoa, smoky 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

WINES BY THE GLASS	6oz	9oz
Brut, Salish Lodge & Spa, WA.....	12	16
Prosecco, Adami, IT.....	16	20
Januik Cabernet CV, WA.....	14	19
Pinot Noir, Iris, Willamette Valley, OR.....	14	18
Sparkman Cellars Kindred Chardonnay CV, WA.....	14	18
Love That Red Winery Love That Rose CV, WA.....	17	22

*Ask your server about our seasonal draught beer selections*

*A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 3% taxable surcharge will also apply to all food items, 100% of which will be distributed to our culinary team and dishwashers working behind the scenes.*