


SUNRISE LIBATIONS

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 Stolli Vanilla Vodka, apple cider, cranberry, sparkling wine 19

FRENCH PRESS COFFEE small 8 | large 13

TEAVANA TEAS 5

MIMOSAS

6oz Signature 14


9oz Salish 17


Daily selection of juices




BRUNCH *available 8am - 1pm*

LIGHT 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, honey, Macrina bread 18 


add free-range poached eggs +6*


Honey Granola and 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, bourbon 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 26

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, chimichuri 36

LUNCH *available 11am - 3pm*

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, cherry tomato, sherry vinaigrette 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 



Follow the bee to find items with honey from Salish hives!

**Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness. A 23% service and delivery charge is added to your check. 100% of the service charge will be distributed to the servers serving you.*

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 Dry 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, 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 12
- 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
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	22
Chardonnay, Salish Lodge & Spa, WA	12	16
Sparkman Cellars Kindred Chardonnay CV, WA	14	18
Pinot Gris, Anne Amie, Willamette Valley, OR	14	18
Villa Wolf Gewurztraminer GER 2021	14	18
Tiefenbrunner Pinot Grigio IT 2021	15	20
Red Blend, Salish Lodge & Spa, WA	12	16
Pinot Noir, Iris, Willamette Valley, OR	14	18
Red Blend, Rocky Pond Proprietary Blend, CV, WA	16	21
Malbec, Catena Vista Flores, Mendoza, Argentina	13	18
Januik Cabernet Columbia Valley, WA	14	19
Long Shadows Julia Dazzle Rose, CV, WA 2022	14	19
Love That Red Winery Love that Rose 2021 CV, WA	17	22
Sparkman Old Porch Rose 2022 Columbia Valley, WA	18	24
Daou Rosé 2020, Paso Robles, CA	18	24


FROM THE DINING ROOM 5pm - 9pm daily

- Roasted Pacific Oysters** miso, sambal, lime, toasted breadcrumbs, cilantro 28
- Country Pork Pâté** pistachios, cranberries, cinnamon, allspice, quince mostarda, baguette 26
- Mozzarella Burrata** baby kale, pomegranate, pistachio, speck, sumac, chia seeds, blood orange vinaigrette 26
- Beet Ravioli** cashew ricotta, pickled fennel, frisée, lemon oil, goat cheese, thyme, candied walnuts 24
- Roasted Squash Salad** bitter greens, sour apple, feta, candied pecans, maple roasted garlic vinaigrette 15
- Salish Baby Greens** grilled persimmon, pepitas, Twin Sisters blue cheese, honey vinaigrette 13 
- Romaine Caesar Salad** harissa chickpeas, preserved lemon, parmesan, black garlic dressing, croutons 14
- Cauliflower Ginger Soup** speck, pine nuts, rice crisp 13
- Sugar Pie Pumpkin Soup** smoked paprika, Urfa biber, maple ice wine vinegar, guanciale 14
- Northwest Free-Range Chicken** sweet potato gnocchi, supreme sauce, Swiss chard, lemon, sage 47
- Salmon Creek Farms Duroc Pork Chop*** sweet potato cannoli, brandy poached apple, pickled mustard seeds, pistachios, apple cider reduction 54
- Pan Seared Halibut** parsnip puree, herb butter, confit fingerling potatoes, roasted rapini, brioche tuile 63
- Seared Scallop Pasta** local bucatini, cauliflower, sultans, capers, bread crumbs, rosemary 61
- Grilled Salmon*** evoo emulsion, pomegranate gastrique, shaved brussels, pickled apples, fregola sarda 59
- Pumpkin Miso Risotto** grana, hazelnuts, yuzu, togarashi, arugula 38

SIMPLY GRILLED *select a side and sauce*

- 12 oz. Duroc Pork Chop* 53
- 7 oz. 24-Day Angus Filet Mignon* 69
- 10 oz. Center-Cut Top Sirloin* 58
- 7 oz. King Salmon* 59

SIDES

- Sautéed Spring Vegetables** allium, Meyer lemon, dill 15
- Roasted Asparagus** sunchoke puree, lemon oil, fine herbs, sunchoke chips 16
- Northwest Grits & Cheese Curds** Salish honey, roasted corn, chive 14 
- Buttermilk Whipped Potatoes** chive butter 11




SAUCES

- Classic Bearnaise***
- Rye Whiskey & Sage Demi-Glace**
- Charred Spring Onion & Black Garlic**

ADD-ONS

- 2oz Dungeness Crab** sautéed in butter 21
- Sautéed Wild Mushrooms** with brandy and cream 12

FROM THE ATTIC 2pm - 9pm. Wed. - Sun.

- 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
- Simple Green Salad** spring mix, frisee, pomegranate, honey roasted pepitas, preserved lemon vinaigrette 10 
- Attic Caesar** grana, preserved lemon, Dijon crouton, black garlic dressing 15
add chicken + 10 | Dungeness crab + 21
- Salish Clam Chowder** smoked bacon, red potatoes, Macrina bread 11
- Tomato Soup** olive oil, basil, Macrina bread 9
- Attic Nachos** pork shank, Beecher's cheese, Mama Li's peppers, smoked honey aioli, house potato chips 23 


SALADS AND SOUPS

- Roasted Beet Hummus** great northern beans, hazelnut za'atar, flatbread 15
- Baby Beet Salad** green apple, frisée, whipped goat cheese, lemon oil, candied pecans 16
- Smoked Salmon Dip** artichoke hearts, spinach, Beecher's cheese, flatbread 21
- Pacific Seafood Salad** Dungeness crab, prawns, watercress, frisée celery, radish, truffle vinaigrette 20

PIZZAS

- Cheese** mozzarella, grana, fontina 24
- Pepperoni** Coro pepperoni, grana, mozzarella, pomodoro 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 25

DESSERT

- Popcorn Mousse** salted caramel sauce, caramel popcorn 14
- Baklava Cheesecake** Salish honey, walnuts, phyllo, pistachio 13 
- Damn Fine Cherry Pie** inspired by Salish Lodge's starring role in "Twin Peaks" 11
ala mode 13



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