

# 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

**ESPRESSO NEGRONI** Campari, La Quintinye Vermouth Royal, Kapali Coffee Liqueur, Aviation Gin, espresso 21

## COFFEE & TEA

### ESPRESSO DRINKS 6

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

**ART OF TEA LOOSE LEAF HOT TEAS**  
small 5 | large 7

English Breakfast | Tali's Masala Chai  
Earl Grey | Dark Chocolate Peppermint  
Green Pomegranate | White Peach  
Chamomile | Pacific Coast Mint


## FRESH COLD-PRESSED JUICE

available all day 12 each

APPLE GRAPE  
PEAR CRANBERRY  
ORANGE GINGER

## LITE FARE

**Overnight Oats** crunchy seeds, Salish honey, apple brûlée 16 

**Avocado Toast** roasted Kabocha squash, arugula, crispy pepitas, pickled shallots, Salish honey, Macrina bread 19   
add free-range poached eggs\* +6

## SALISH SPECIALTIES

**Duck Confit Chilaquiles** espresso duck gravy, tortilla chips, queso fresco, cilantro pesto 24

**Buttermilk Pancakes** apple compote, Chantilly cream 17

**Chai Spiced French Toast** pumpkin butter, pomegranate, powdered sugar, maple syrup 22

**Dutch Baby** caramelized apple, cinnamon sugar, whipped cream, mixed green salad 19

## BREAKFAST CLASSICS served with crispy duck fat potatoes & simple salad

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

**Short Rib Hash\*** roasted root vegetables, potatoes, Mama Lil's peppers, jalapeño & butternut squash butter, two eggs any style 26

**Pork Shank Eggs Benedict\*** smoked ham shank, hollandaise 26

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

**Dungeness Crab Cake Benedict\*** dill, hollandaise 35

**Croque Madame\*** béchamel, caramelized onion, ham, Gruyère, free range egg 24

## 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

## THE RESTAURANT AT SALISH LODGE

### STARTERS

**Salish Clam Chowder** smoked bacon, red potatoes, Macrina bread 9/12

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

**Romaine Caesar Salad\*** romaine hearts, parmesan, black garlic dressing, croutons 12/17

*add grilled chicken +10 | Dungeness crab +21 | flat iron steak +27*

### LUNCH ENTREES

**Pacific Seafood Cobb** Dungeness crab, prawns, egg, bleu cheese, bacon, sherry vinaigrette, cherry tomato 33


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

**Pan Seared Salmon** charred cauliflower, kale pesto, fried capers, Salish hot sauce, micro chervil 32

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

**Salish Ground 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*

**Buttermilk Chicken Sandwich** crispy fried chicken breast, spicy aioli, Salish hot honey, butter lettuce, pickles, brioche bun 24 

### DESSERTS 13

**Crème Brûlée** Salish honey, vanilla bean, fresh berries 

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

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


SALISH  
LODGE & SPA

### CRAFT COCKTAILS

21 each

**WHITE ROBE** El Jimador Reposado, Amaro Montenegro, Bada Bing cherry, lemon

**HIGH & DRY** Maker's Mark Salish Private Selection, Five Farms Irish Cream, Chai tea

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


**FALLING FOR YOU HONEY** Spiced Pear Liqueur, Clear Creek Apple Brandy, cinnamon, lemon

**SMOKED SALISH MANHATTAN** Knob Creek Rye, barrel-aged sweet Vermouth, Bada Bing cherry, bitters

**LODGE LIFE** Del Maguey Vida Mezcal, Licor 43, Campfire espresso, pumpkin

**NEW FRONTIER** Buffalo Trace Bourbon, absinthe, pomegranate, bitters, lemon

**SALISH WHITE RUSSIAN** Crop Pumpkin Vodka, Kahlua, Five Farms Irish Cream

**SHELLY'S DILEMMA** Penelope Toasted Bourbon, Allspice Dram, Salish honey, cherry juice, whipped cream 

WINES BY THE GLASS	6oz	9oz
Salish Lodge & Spa Brut, WA	12	17
Salish Lodge & Spa Chardonnay, WA	12	17
Salish Lodge & Spa Red Blend, WA	12	17
Salish Lodge & Spa Rosé, WA	12	17
Adami Prosecco, NV IT	16	21
Sparkman Cellars "Kindred" Chardonnay, 2022 CV, WA	14	19
Mohua Sauvignon Blanc, 2023 NZ	13	18
West Mount Pinot Gris, 2021 Willamette Valley, OR	14	19
Pursued by Bear 'Blushing Bear' Rosé 2022 CV, WA	14	17
Januik Cabernet, 2021 CV, WA	14	19
Among The Giants Estate Merlot 2020 Goose Gap, WA	13	18
Browne Family "Forest Project" Pinot Noir, 2022 OR	14	19

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.