


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

FRESH COLD-PRESSED JUICE 12

- available all day*
- APPLE GRAPE**
 - PEAR CRANBERRY**
 - ORANGE GINGER**
 - MIMOSAS**
 - 6oz Signature 14
 - 9oz Salish 17
 - Daily selection of juices*
 - FRENCH PRESS COFFEE** small 8 | large 13
 - ART OF TEA HOT TEAS** small 5 | large 7
 - ESPRESSO DRINKS** 6

BRUNCH *available 8am - 1pm*

LIGHT 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, simple 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 28
 - 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

LUNCH *available 11am - 3pm*


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, cherry tomato, sherry vinaigrette 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 

AFTERNOON BITES *3pm - 5pm daily*

- Salish Clam Chowder** smoked bacon, red potatoes, Macrina bread 9/12
- Tomato Soup** olive oil, basil, Macrina bread 8/11
- Salish Baby Greens** persimmon, honey vinaigrette, aged gouda, crunchy seeds 12 
- Romaine Caesar Salad*** romaine hearts, parmesan, black garlic dressing, croutons 12/17
add grilled chicken +10 | Dungeness crab +21
- Marinated Olives** rosemary, orange zest, sherry vinegar 13
- Artisanal Cheese Plate** lavosh crackers, seasonal complements 26 *add charcuterie +13*
- 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



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 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	Btl
Salish Lodge & Spa Brut, WA	12	17	45
Salish Lodge & Spa Brut Rosé, WA	12	17	45
Salish Lodge & Spa Chardonnay, WA	12	17	45
Salish Lodge & Spa Rosé, WA	12	17	45
Salish Lodge & Spa Red Blend, WA	12	17	45
Lucien Albright Brut Rosé NV Alsace, FR	15	20	60
Adami Prosecco, NV IT	16	21	55
Veuve Clicquot Yellow Label	29	36	145
Pursued by Bear "Blushing Bear" Rosé, 2022 CV, WA	14	19	53
Sparkman Cellars "Kindred" Chardonnay, 2022 CV, WA	14	19	53
West Mount Pinot Gris, 2021 Willamette Valley, OR	14	19	51
Mohua Sauvignon Blanc, 2023 NZ	13	18	49
L'Ecole "Frenchtown" Sauvignon Blanc, 2023 CV, WA	14	19	51
Browne Family "Forest Project" Pinot Noir, 2022 OR	14	19	51
Among The Giants Estate Merlot, 2020 Goose Gap, WA	13	18	40
Catena Vista Flores Malbec, 2021 Mendoza, Argentina	13	18	40
Januik Winery Cabernet Sauvignon, 2021 CV, WA	14	19	80

FROM THE DINING ROOM

5pm - 9pm daily

STARTERS

Manila Clams merguez sausage, shallot, white wine, harissa 26

Chanterelle Agnolotti thyme, allium, caramelized fennel, crispy parsnip, smoked Beecher's 26

Steak Tartare* quail egg, shallot, capers, juniper berry, mustard aioli, Macrina bread 24

Dungeness Crab Cake sumac remoulade, lemon, arcadian greens, mustard vinaigrette 28

Jumbo Prawn Cocktail atomic cocktail sauce, lemon 18

SALADS & SOUPS

Wedge Salad speck, blistered cherry tomato, pickled red onion, Smokey Blue cheese dressing 15

Salish Baby Greens persimmon, honey vinaigrette, aged gouda, crunchy seeds 12 

Romaine Caesar Salad romaine hearts, parmesan, black garlic dressing, croutons 14

Roasted Beet Salad spinach, goat cheese, walnut, warm bacon vinaigrette 15

Lobster Bisque tarragon oil 16

Kabocha Squash Soup guanciale, sage crème fraîche 13

MAINS

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

Northwest Free-Range Chicken lacinato kale, white beans, bacon, carrot, Dijon, herb butter 49

Kosho & Miso Glazed Black Cod cilantro, bok choy, shiitake, dashi 54

Scallop Bucatini lacinato kale, speck, caramelized onion cream, breadcrumbs 62

Grilled Salmon* guanciale, celery root, lentils, horseradish cream 59

Pumpkin Risotto pepitas, burrata, delicata squash, sage 35

Pan Seared Duck Breast braised red cabbage, butternut squash, apple cider & duck demi-glacé 53

SIMPLY GRILLED

We partner with Northwest ranchers, including Salmon Creek and Royal Ranch.

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

SIDES 16

Crispy Brussels Sprouts smoked ricotta, charred onion vinaigrette, speck

Grilled Broccolini whipped burrata, creamy peppercorn dressing, breadcrumbs

Northwest Grits & Cheese Curds Salish honey, roasted corn, chive 

Buttermilk Whipped Potatoes chive, butter

SAUCES

Classic Béarnaise*

Rye Whiskey & Sage Demi-Glacé

Charred Spring Onion & Black Garlic

ADD-ONS

2oz Dungeness Crab sautéed in butter 21

Sautéed Wild Mushrooms with brandy and cream 14

DESSERT 13

Hazelnut Chocolate Cake hazelnut dacquoise, chocolate praline ganache, milk chocolate mousse, pear sorbet

White Chocolate Cheesecake house-made graham cookie & pistachio crust, poached quince

Apple Galette salted caramel sauce, maple ice cream

Seasonal Sorbet

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

Crème Brûlée Salish honey, vanilla bean, fresh berries

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