

THE LOUNGE

FRESH COLD-PRESSED JUICE 12

available all day

APPLE GRAPE

PEAR CRANBERRY

ORANGE GINGER

COFFEE & TEA

featuring Campfire Coffee and Art of Tea

FRENCH PRESS COFFEE

small 8 | large 13

SALISH SIGNATURE COFFEE 6

ESPRESSO 4

DOUBLE ESPRESSO 6

AMERICANO 6

LATTE 6

CAPPUCCINO 6

MOCHA 6


HOT TEA

small 5 | large 7

SALADS & SOUPS

available daily 5:00pm - 9:00pm

CAESAR romaine hearts, parmesan, black garlic dressing, croutons 14

SALISH BABY GREENS persimmon, honey vinaigrette, aged gouda, crunchy seeds 12 

WEDGE SALAD speck, blistered cherry tomato, pickled red onion, Smokey Blue cheese dressing 15

KABOCHA SQUASH SOUP guanciale, sage crème fraîche 13

LOBSTER BISQUE tarragon oil 16

SIDES 16

available daily 5:00pm - 9:00pm

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

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.

THE LOUNGE

MAINS

available daily 5:00pm - 9:00pm

SALISH TENDERLOIN BURGER * char-grilled, American cheese, brioche bun, lettuce, red onion, tomato, Salish sauce 24
*Beyond Patty +3 | smoked bacon +4 | avocado +3
fried egg +4*

NORTHWEST FREE-RANGE CHICKEN
lacinato kale, white beans, bacon, carrot, Dijon, herb butter 49

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

SIMPLY GRILLED

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

Includes choice of sauce and a side:

12oz. Duroc Pork Chop* 54

7oz. 24-day Angus Filet Mignon* 69

10oz. Center-Cut Top Sirloin* 58

SAUCES

classic béarnaise*

rye whiskey and sage demi-glacé

charred spring onion and black garlic

ADD-ONS

2 oz. Dungeness Crab sautéed in butter 21

Sautéed Wild Mushrooms with brandy and cream 14

DESSERT 13

available daily 5:00pm - 9:00pm

HAZELNUT CHOCOLATE CAKE hazelnut dacquoise, chocolate praline ganache, milk chocolate mousse, pear sorbet

FLOURLESS CHOCOLATE CAKE baked ganache, whipped cream, chocolate nibs

DAMN FINE CHERRY PIE inspired by Salish Lodge's role in "Twin Peaks"
ala mode +2

WHITE CHOCOLATE CHEESECAKE house-made graham cookie & pistachio crust, poached quince

APPLE GALETTE salted caramel sauce, maple ice cream



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 might increase your risk of foodborne illness.*

THE LOUNGE

CRAFT COCKTAILS 21

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 

SPIRIT-FREE 16

CITRUS BLISS! Fluère Smoked Agave, D.H.O.S., coconut creme, maple syrup, orange, lime

CARAMEL APPLE PEAR Lyre's Pink Gin, caramel syrup, apple cider, pear, sparkling wine

FALL-MOSA Fluère Rum, apple cider, sparkling wine

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.

THE LOUNGE

WINE BY THE GLASS

SPARKLING	6oz	9oz
Salish Lodge & Spa Brut, WA	12	17
Salish Lodge & Spa Brut Rosé, WA	12	17
Salish Lodge & Spa Dry Honey Cider, WA	12	17
Lucien Albright Brut Rosé NV Alsace, FR	15	20
Adami Prosecco, NV IT	16	21
Veuve Clicquot Yellow Label NV	29	36

ROSÉ	6oz	9oz
Salish Lodge & Spa Rosé, WA	12	17
Pursued by Bear "Blushing Bear" Rosé, 2022 CV, WA	14	19
Lagrioth Clos Chevalle Pinot Noir Rosé, 2022 Lake Chelan, WA	17	24

WHITE	6oz	9oz
Salish Lodge & Spa Chardonnay, WA	12	17
Mohua Sauvignon Blanc, 2023 NZ	13	18
Sparkman Cellars "Kindred" Chardonnay, 2022 CV, WA	14	19
West Mount Pinot Gris, 2021 Willamette Valley, OR	14	19
L'École "Frenchtown" Sauvignon Blanc, 2023 CV, WA	14	19
Long Shadows "Poet's Leap" Riesling, 2022 CV, WA	16	21

REDS	6oz	9oz
Salish Lodge & Spa Red Blend, WA	12	17
Among The Giants Estate Merlot, 2020 Goose Gap, WA	13	18
Catena Vista Flores Malbec, 2021 Mendoza, Argentina	13	18
Browne Family "Forest Project" Pinot Noir, 2022 OR	14	19
Januik Winery Cabernet Sauvignon, 2021 CV, WA	14	19
Sparkman "Kindred" Red Blend, 2021 CV, WA	14	19
Murray Syrah, 2020 Red Mountain, WA	14	19
Hightower "Red Willow" Cabernet Franc, 2021 Yakima Valley, WA	15	21

PREMIUM WINES BY THE GLASS	6oz	9oz
Pursued by Bear "Bear Cub" Red Blend, 2020 CV, WA	18	25
Mark Ryan "Dissident" Cabernet Sauvignon, 2022 CV, WA	20	26
Sparkman "Holler" Cabernet Sauvignon, 2021 CV, WA	22	29
Flowers Chardonnay, 2023 Sonoma Coast, CA	23	29
Mark Ryan "Wild Eyed" Syrah, 2021 Red Mountain, WA	23	30
Delille Cellars "D2" Red Blend, 2021 CV, WA	24	32
Delille Cellars Roussanne, 2022 Red Mountain, WA	25	29
Cristom "Mount Jefferson" Cuvée Pinot Noir, 2022 Willamette Valley, OR	25	31

COGNAC

Remy Martin Louis XIII
0.5 oz 125 | 1 oz 250 | 1.5 oz 375



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 might increase your risk of foodborne illness.*

THE LOUNGE

BOURBON FLIGHTS

three one ounce pours

MAKER'S MARK FLIGHT 29

Maker's Mark
Maker's Mark Cask Strength
Maker's Mark No 46

WOODINVILLE FLIGHT 29

Woodinville Rye
Woodinville Port-Cask Finish
Woodinville Bourbon

WHISTLEPIG HOG HEAVEN RYE FLIGHT 39

WhistlePig PiggyBack 6-year Rye
WhistlePig PiggyBack 10-year Small Batch Rye
WhistlePig Farmstock Rye Oak

JEFFERSON'S OCEAN FLIGHT 49

Jefferson's Voyage 24
Jefferson's Wheated Voyage 25
Jefferson's Voyage Rye 26

MACALLAN HIGHLAND KING FLIGHT 99

Macallan 15 Double Cask
Macallan 18 Sherry Oak
Macallan Rare Cask 2023

BOURBON & WHISKEY

Angel's Envy Bourbon	18
Angel's Envy Finished Rye	26
Angel's Envy Salish Lodge Private Selection	24
Angel's Envy Triple Oak	24
Bainbridge Organic Distillers Yama Single Grain Barley	79
Basil Hayden	16
Basil Hayden Dark Rye	16
Basil Hayden Toast	17
Ben Holiday 6 Year Bottled In Bond	17
Benchmark	11
Blantons "Single Barrel"	19
Blood Oath Pact No. 10	36
Bookers Small Batch 9 year	27
Buffalo Trace	15
Bulleit 10 year	18
Bulleit Bourbon	14
Bulleit Rye	15
Bushmill's	12
Cadee	14
Calumet Small Batch	17
Calumet Single Black Rack 15 year	29
Canadian Club	12
Colonel E.H. Taylor Single Barrel BiB	28
Colonel E.H. Taylor Small Batch BiB	23
Conciere Whiskey	12
Cream of Kentucky Rye Bottled in Bond	21
Crown Royal Canadian Whiskey	14
Dark Door Bourbon	19
Dark Door Bourbon 5 year	24
Eagle Rare 10 year	18
Elijah Craig	11
Elijah Craig Toasted	14
Elmer T. Lee Single Barrel	19
Evan Williams Single Barrel Vintage	18
Gentleman Jack	15
High West American Prairie Bourbon	16
High West A Midwinter Night's Dram	39
Iwai Whiskey 45	13
Jack Daniel's	12
Jack Daniel's Single Barrel	17

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.

THE LOUNGE

Jack Daniel's Triple Mash	16
Jameson Irish Whiskey	13
Jameson Orange	13
Jefferson's Ocean Voyage 24	28
Jefferson's Ocean Wheated Voyage 25	29
Jefferson's Ocean Voyage Rye 26	28
Jefferson's Ocean Reserve	25
Jefferson's Very Small Batch	32
Jim Beam White Label	12
Knob Creek	15
Knob Creek Small Batch 9 year	18
Legent	14
Little Book Chapter 7	29
Maker's Mark	15
Maker's Mark No 46	17
Maker's Mark Cask Strength	18
Maker's Mark Cellar Aged	35
Maker's Mark Private Selection "Fairytale of Belltown"	21
Maker's Mark "Salish Lodge" Private Selection	21
Maker's Mark Wood Finishing Series Heart Release 2024	22
Michter's	14
Michter's Rye	14
Noble Oak Double Rye	15
Old Fitzgerald	44
Old Fitzgerald BIB 10 year	44
Old Forester 1920 Prohibition Style	18
Old Forester Rye	18
Old Overholt	12
Pendleton	16
Pendleton Rye 12 year	16
Penelope Architect	18
Penelope Barrel Strength	19
Penelope Four Grain	16
Penelope Toasted	21
Rabbit Hole Dareringer	19
Rebel Yell Rye	12
Russell's Reserve 13 year	29
Sazerac Rye	14
Seagram's 7	12
Uncle Nearest 1856	19
Uncle Nearest 1884	16
Uncle Nearest Rye	14
Uncle Nearest Single Barrel	23
Westland American Single Malt	13
Westland Single Cask #6554	26
Westland Solum	41
WhistlePig Béhôlden Single Malt Whiskey 21 year 0.5 oz 69 1 oz 138 2 oz 250	
WhistlePig The Boss Hog X The Commandments Straight Rye Whiskey 0.5 oz 51 1 oz 102 2 oz 200	
WhistlePig Camp Stock Wheat	31
WhistlePig PiggyBack 6 year Bourbon	22
WhistlePig PiggyBack 6 year Rye	16
WhistlePig 10 year Small Batch Rye	26
WhistlePig Farmstock Rye	21
Widow Jane	26
W.L. Weller Antique 107	16
Woodford Reserve Baccarat Edition 0.5 oz 80 1 oz 160 1.5 oz 240	
Woodford Reserve	16
Woodford Reserve Double Oaked	16
Woodinville	15
Woodinville Port-Cask Finished	17
Woodinville Rye	16
Yellowstone Bourbon	13
Yellowstone Single Malt	14
Yellowstone Toasted	17
Yellowstone 101 Limited Edition	31



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 might increase your risk of foodborne illness.