

THE LOUNGE

Morning Sips



featuring Campfire Coffee and Art of Tea

FRENCH PRESS COFFEE 12

SALISH SIGNATURE COFFEE 6

ESPRESSO 4

DOUBLE ESPRESSO 6

AMERICANO 6

LATTE 6

CAPPUCCINO 6

MOCHA 6

HOT TEA

small 5 | large 7

Morning Libations



MIMOSAS

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



SALISH FLAT WHITE

Tito's Vodka, Five Farms Irish cream, Campfire Espresso 19



MORNING MULE

vodka, grapefruit, ginger beer, lime 14



INFUSED BLOODY MARY 16

SALISH CAESAR

vodka, clamato, potlatch salt 15
add prawns and bacon +5



SNOQUALMIE COFFEE

Irish cream, hazelnut liqueur 17



ESPRESSO NEGRONI

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



BLOOD ORANGE COOLER

Solerno Blood Orange Liqueur, blood orange, lemon, Salish Honey Cider 19



GF: Gluten Free | V: Vegan | VEG: Vegetarian


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THE LOUNGE

Breakfast

available Saturday & Sunday 10:00am - 3:00pm

OVERNIGHT OATS ^{GF VEG} 16

crunchy seeds, Salish honey, seasonal brûléed fruit 

AVOCADO TOAST ^{VEG} 19

ricotta cheese, olive oil, lemon zest, basil, Macrina bread

add free-range poached eggs* +6

add smoked salmon +12

SALISH CLASSIC BREAKFAST* ^{GF} 28

three eggs any style, ham, sausage, bacon, scalloped potatoes

Lunch

available Saturday & Sunday 11:00am - 3:00pm

SALISH CLAM CHOWDER 9/12

smoked bacon, red potatoes, Macrina bread

TOMATO SOUP ^V 8/11

olive oil, basil, Macrina bread

ROMAINE CAESAR SALAD 12/17

romaine hearts, parmesan, black garlic dressing, croutons

add grilled chicken +10 | Dungeness crab +21

PACIFIC SEAFOOD COBB SALAD ^{GF} 34

Dungeness crab, prawns, egg, bleu cheese, bacon, sherry vinaigrette, cherry tomato

ROYAL RANCH BURGER* 24

char-grilled, American cheese, brioche bun, lettuce, red onion, tomato, Salish sauce


Beyond Patty +3 | honey cured bacon +4 | avocado +3
fried egg +4

Dessert 13

available Saturday & Sunday 10:00am - 9:00pm

& Monday through Friday 4:00pm - 9:00pm

CRÈME BRÛLÉE ^{GF VEG}

Salish honey, vanilla bean, fresh berries 

FLOURLESS CHOCOLATE CAKE ^{GF VEG}

baked ganache, whipped cream, chocolate nibs

DAMN FINE CHERRY PIE ^{VEG}

inspired by Salish Lodge's role in "Twin Peaks"
ala mode +2

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THE LOUNGE

Cocktails 21



SHOWERS & FLOWERS

The Botanist Gin, Butterfly Pea Flower Tea, lime, Salish honey, egg white* 




RYE & SHINE

Sazerac Rye, Limoncello, grenadine, egg white*



THE DALE COOPER

Kur Gin, Salish Dry Honey Cider, clove, cardamom, lemon 



SALISH IMPROVED WHISKEY COCKTAIL

Salish Angel's Envy, maraschino, Absinthe, bitters




MEXICALI SPRITZ

Los Vecinos Mezcal, Aperol, Prosecco, cherry bitters



SMOKED PINE

Salish Angel's Envy, Amaro, lime, Salish honey, ginger beer, smoked tableside 



EL PARADISO

El Jimador Blanco, Crème de Cassis, pineapple, lime, ginger beer




SALISH WHISKEY SMASH

Woodinville Whiskey, mint, lemon, simple syrup, orange bitters



SALISH BLISS

Hendrick's Gin, Cointreau, lime, Salish honey, raspberries 

Spirit-free

16 each



FRESH START

Seedlip Gin, pear purée, cinnamon, lemon, ginger beer




SAINTS & STRANGERS

D.H.O.S. Aperitif, lemon, rosemary, sparkling wine



CUCUMBER SPRITZ

Seedlip Gin, pineapple juice, Salish honey, cucumber, mint, celery, sparkling wine 

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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	16	21
Adami Prosecco, NV IT	16	21
Veuve Clicquot Yellow Label NV	29	39

ROSÉ	6oz	9oz
Salish Lodge & Spa Rosé, WA	12	17
Pursued by Bear "Blushing Bear" Rosé, 2022 CV, WA	14	19

WHITE	6oz	9oz
Salish Lodge & Spa Chardonnay, WA	12	17
Mohua Sauvignon Blanc, 2023 NZ	13	18
Sagemoor Vineyards "Among Friends" Sweet Riesling, 2016 CV, WA	14	19
Pieropan Soave Classico White Blend, 2023 Veneto, IT	15	20

REDS	6oz	9oz
Salish Lodge & Spa Red Blend, WA	12	17
Walla Walla Vintners Merlot, 2021 Walla Walla, WA	14	19
La Posta "Pizzella" Malbec, 2022 AR	14	19
Resonance Pinot Noir, 2022 Willamette Valley, OR	17	23
Januik Winery Cabernet Sauvignon, 2021 CV, WA	19	26

PREMIUM WINES BY THE GLASS	6oz	9oz
Bezel Chardonnay, 2023 San Luis Obispo Coast, CA	18	24
Pursued by Bear "Bear Cub" Red Blend, 2020 CV, WA	20	27
Sparkman "Holler" Cabernet Sauvignon, 2021 CV, WA	20	27
Domaine Magdalena Winery Cabernet Sauvignon, 2018 Red Mountain, WA	22	30
Fidélitas Merlot, 2019 Red Mountain, WA	22	30
Mark Ryan "Wild Eyed" Syrah, 2021 Red Mountain, WA	23	31
Delille Cellars "D2" Red Blend, 2021 CV, WA	24	32
Cristom "Mount Jefferson" Cuvée Pinot Noir, 2022 Willamette Valley, OR	25	34
Rombauer Chardonnay, 2023 Napa Valley, CA	29	39

Cognac

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



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THE LOUNGE

Here at the Salish Lodge we love bourbon and whiskey! That's why we've expertly curated this whiskey and bourbon list that caters to both connoisseurs and casual enthusiasts alike.

Bourbon & Whiskey 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

MACALLAN HIGHLAND KING FLIGHT 99

Macallan 15 Double Cask

Macallan 18 Sherry Oak

Macallan Rare Cask 2023

Bourbon & Whiskey

2X0 The Kiawah Blend	28
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
Baker's Single Barrel 7 year	21
Basil Hayden	16
Basil Hayden Dark Rye	16
Basil Hayden Toast	17
Ben Holladay 6 Year Bottled In Bond	17
Blanton's "Single Barrel"	19
Blanton's Gold	69
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
Calumet Small Batch	17
Calumet Single Black Rack 15 year	29
Chicken Cock Small Batch 5 year	19
Colonel E.H. Taylor Single Barrel BiB	28
Colonel E.H. Taylor Small Batch BiB	23
Colonel E.H. Taylor Barrel Proof	18
Colonel E.H. Taylor Rye BiB	31
Cream of Kentucky Rye Bottled in Bond	21
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
High West The Noble Share	49
Iwai Whiskey 45	13
Jack Daniel's	12
Jack Daniel's Single Barrel	17
Jack Daniel's Triple Mash	16

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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 Rye	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 "Salish Lodge" Private Selection	21
Maker's Mark Wood Finishing Series Heart Release 2024	22
Michter's	14
Michter's Rye	14
Old Fitzgerald BIB 10 year	44
Old Forester 1870 Original Batch	18
Old Forester 1897 BIB	18
Old Forester 1910 Old Fine Whiskey	18
Old Forester 1920 Prohibition Style	18
Old Forester 1924 10 year	22
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
Russell's Reserve 13 year	29
Sazerak Rye	14
Seagram's 7	12
Stagg	23
Uncle Nearest 1856	19
Uncle Nearest 1884	16
Uncle Nearest Rye	14
Uncle Nearest Single Barrel	23
Weller Antique 107	19
Weller Special Reserve	18
Weller 12 year	38
Westland American Single Malt	13
Westland Single Cask #6554	26
Westland Solum	41
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
Woodford Reserve	16
Woodford Reserve Double Oaked	16
Woodford Reserve Double Double Oaked	49
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

Premium Bourbon & Whiskey

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

Woodford Reserve Baccarat Edition
0.5 oz 80 | 1 oz 160 | 1.5 oz 240



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