

THE RESTAURANT

AT SALISH LODGE

Morning Libations



MIMOSAS

6oz Signature 16 | 9oz Salish 19
daily selection of juices



INFUSED BLOODY MARY

infused vodka, Dmitri's, tomato juice 18



SALISH CAESAR

vodka, clamato, potlatch salt 17
add prawns and bacon +6



BLOOD ORANGE COOLER

Solerno Blood Orange Liqueur, blood orange, lemon, Salish Honey Cider 21



ESPRESSO NEGRONI

Campari, La Quintinye Vermouth Royal, Kapali Coffee Liqueur, Aviation Gin, Campfire Espresso 23



SNOQUALMIE ICED COFFEE

Penelope Toasted, Frangelico, Baileys, espresso, cinnamon 23



SALISH FLAT WHITE

Tito's Vodka, Five Farms Irish cream, espresso 21



MORNING MULE

vodka, grapefruit, ginger beer, lime 16

Coffee & Tea



ESPRESSO DRINKS 7

soy milk +1 | almond milk +1 | oatmilk +1

FRENCH PRESS COFFEE 14

ART OF TEA LOOSE LEAF HOT TEAS

small 6 | large 8

Featuring



Specialty Coffees

Shaken Iced Oat Milk Espresso Beverages

11 each

BERRY SWEET MOCHA

Chocolate, Raspberry



COCONUT BLOSSOM LATTE

White Chocolate, Coconut

BLUEBERRY FIELDS LATTE

Blueberry, Vanilla, Lavender

BREAKFAST

Available Monday - Friday 8:00am - 11:00am, Saturday & Sunday 8:00am - 3:00pm

 Featuring Honey From Heaven™ service where honey from our own Salish hives is poured from high above your plate 

The Country Breakfast

enjoyed since 1916


Choice of juice, coffee, or tea
Biscuit Service
Overnight Oats
Buttermilk Pancakes

The Main Course
3 free range eggs any style,*
Jack Mountain bacon, ham steak,
apple chicken sausage, crispy potatoes

51 per person | 110 for two with mimosa upgrade | 25 split fee

Salish Specialties

OVERNIGHT OATS ^{GF VEG} 17

crunchy seeds, Salish honey, seasonal fruit brûlée 

AVOCADO TOAST ^{VEG} 21

goat cheese, arugula, everything spice, Macrina bread
add free-range poached eggs* +6
add smoked salmon +12

BUTTERMILK PANCAKES ^{VEG} 19

seasonal macerated fruit, real maple syrup

LEMON & MASCARPONE FRENCH TOAST ^{VEG} 25

toasted hazelnuts

CORNED BEEF HASH* ^{GF} 28

crispy potatoes, roasted peppers, charred onion, cilantro
chimichurri, fried eggs

MUSHROOM HASH* ^{GF VEG} 24

roasted foraged mushrooms, fingerling potatoes, preserved
tomato, herbs, fried eggs

Breakfast Classics

served with crispy potatoes &

a watercress, fennel, radish salad with honey thyme vinaigrette 

SALISH COMPLETE BREAKFAST* ^{GF} 36

orange juice, sourdough toast, three eggs any style, ham,
apple chicken sausage, Jack Mountain bacon

PORK SHANK EGGS BENEDICT* 29

smoked ham shank, hollandaise, house-made croissant

VEGETABLE BENEDICT* ^{VEG} 27

seasonal vegetables, hollandaise, house-made croissant

CRISPY SOFT-SHELL CRAB BENEDICT* 38

hollandaise, house-made croissant

STEAK & EGGS* 39

Royal Ranch 8 oz. flat iron, sunny side up eggs, veal demi

CROQUE MADAME* 28

béchamel, ham, Gruyère, free range egg

Breakfast Sides

Side of Jack Mountain Bacon 8

Side of Apple Chicken Sausage 8

Side of Ham 8

Side of 2 Eggs 6

Side of Fresh Berries 8

Side of Toast 5

Side of Potatoes 7

Side of Sautéed Veggies 7

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



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 Monday - Friday 11:00am - 1:00pm, Saturday & Sunday 11:00am - 3:00pm

Starters

SALISH CLAM CHOWDER 11/14
smoked bacon, red potatoes, Macrina bread

TOMATO SOUP ^V 9/13
olive oil, basil, Macrina bread

SHRIMP TOAST 29
crème fraîche, remoulade, charred lemon juice

SMOKEY BLEU CHEESE PLATE ^{VEG} 21
smoked almonds, honey beer jam, Macrina breads 

JUMBO PRAWN COCKTAIL 28
Sea of Cortez prawns, cocktail sauce, lemon

GOAT CHEESE & HONEY PLATE ^{VEG} 19
fig jam, grilled Macrina breads, Lavosh crackers 

LITTLE GEM LETTUCE SALAD ^{GF VEG} 14/19
walnuts, lemon ricotta, sour cherries, basil dressing

ROMAINE CAESAR SALAD 14/19
romaine hearts, pecorino cheese, caper dressing, pangrattato
add grilled chicken +11 | poached prawns +18 | 4 oz. flat iron steak +16*

ROASTED CARROT SALAD ^{VEG} 14/19
sunflower, grapefruit, kale, pecorino, spiced breadcrumbs,
honey thyme vinaigrette 

Lunch Entrée

BUTTERMILK WEDGE ^{GF} 19
candied bacon, cherry tomato, pickled red onion,
Smokey Bleu cheese dressing

SALISH FISH AND CHIPS 33
True Cod, vodka tempura, charred-lemon, tartar sauce,
coleslaw, russet potato fries

ROASTED SALMON* ^{GF} 36
charred carrots, kale, sunflower seeds, preserved lemon

CLASSIC STEAK FRITES* ^{GF} 66
Royal Ranch 12oz. New York Strip, veal demi

Burgers & Sandwiches

*Served with russet potato fries.
Substitute soup or side salad +5*


ROYAL RANCH BURGER* 27
char-grilled, American cheese, brioche bun, lettuce, red onion,
tomato, pickle, Salish sauce
*Beyond Patty +3 | Jack Mountain bacon +8 | avocado +3
fried egg* +4 | gluten-free bun +3*

FRIED CHICKEN BLT 26
crispy fried chicken breast, toasted brioche bun, candied bacon,
buttermilk ranch

GRILLED STEAK MEDALLIONS SANDWICH* 37
6 oz. Royal Ranch beef filet mignon, demi baguette, au jus

SALISH GRILLED CHEESE ^{VEG} 24
beer jam, white cheddar, sourdough, tomato soup

Desserts 15

CRÈME BRÛLÉE ^{GF VEG}
Salish honey, vanilla bean, fresh berries 

FLOURLESS CHOCOLATE CAKE ^{GF VEG}
baked ganache, whipped cream, cocoa nibs

DAMN FINE CHERRY PIE ^{VEG}
inspired by Salish Lodge's role in "Twin Peaks"
ala mode +3

SEASONAL SORBET ^{GF V}

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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.

Wine by the Glass

SPARKLING

	6oz	9oz
Salish Lodge & Spa Dry Honey Cider, WA	14	19
Salish Lodge & Spa Brut, WA	17	21
Salish Lodge & Spa Brut Rosé, WA	17	21
Adami Prosecco, NV IT	18	23
Veuve Clicquot Yellow Label, NV	31	42

ROSÉ

	6oz	9oz
Ita Rosé, CV, WA	17	21
Pursued by Bear "Blushing Bear" Rosé, CV, WA	18	24
Minuty Prestige Rosé, FR	20	27

WHITE

	6oz	9oz
Salish Lodge & Spa Chardonnay, WA	14	19
Cesari Pinot Grigio, IT	15	20
Escarpment Sauvignon Blanc, Martinborough, NZ	18	23
Patz & Hall Chardonnay, Sonoma Coast, CA	18	23
Rombauer Chardonnay, Napa Valley, CA	31	42

REDS

	6oz	9oz
Salish Lodge & Spa Red Blend, WA	14	19
Dunham Trutina, Walla Walla, WA	15	20
Resonance Pinot Noir, Willamette Valley, OR	19	26
Amavi Syrah, Walla Walla, WA	20	27
Januik Merlot, CV, WA	21	28
Mark Ryan 216 Miles To Go Cabernet Sauvignon, CV, WA	21	28
Sagemoor "Codebreaker" GSM, CV, WA	21	28

PREMIUM WINES BY THE GLASS

	6oz	9oz
Echolands Riesling, Walla Walla, WA	22	30
Pursued by Bear "Bear Cub" Red Blend, CV, WA	22	30
Lemelson "Thea's Selection" Pinot Noir, Willamette Valley, WA	25	34
DeLille Cellars "D2" Red Blend, CV, WA	26	35
Long Shadows Vintners Pirouette Red Blend, CV, WA	28	37
Time & Direction "Diamond Cutter" Red Blend, Walla Walla, WA	28	37

Vegan Menu

BREAKFAST

served until 11 am

OVERNIGHT OATS ^{GF} 17

crunchy seeds, seasonal fruit brulee

APPLESAUCE PANCAKES 18/22

seasonal macerated fruit, powdered sugar

AVOCADO TOAST 21

arugula, olive oil, everything spice, Macrina bread

EGGLESS OMLET ^{GF} 26

wild mushrooms, herbs, tomato, crispy potatoes

LUNCH

served until 1 pm

TOMATO SOUP 9/13

olive oil, basil, Macrina bread

HEIRLOOM GREENS & HERBS SALAD ^{GF} 15

herb vinaigrette, radish, fennel

VEGAN MUSHROOM HASH ^{GF} 24

roasted foraged mushrooms, fingerling potatoes,
preserved tomato, herbs

LITTLE GEMS SALAD ^{GF} 14/19

walnuts, sour cherries, basil dressing

ROASTED CARROT SALAD ^{GF} 14/19

sunflower seeds, kale, grapefruit, spiced breadcrumbs