


## SUNRISE LIBATIONS

**INFUSED BLOODY MARY** infused vodka, Dmitri's, tomato juice 18  
**SALISH CAESAR** vodka, clamato, potlatch salt 17  
*add prawns and bacon +6*  
**MORNING MULE** vodka, grapefruit, ginger beer, lime 16  
**SALISH FLAT WHITE** Tito's Vodka, Five Farms Irish cream, Campfire Espresso 21

**BLOOD ORANGE COOLER** Solerno Blood Orange Liqueur, blood orange, lemon, Salish Honey Cider 21   
**SNOQUALMIE ICED COFFEE** Penelope Toasted, Frangelico, Baileys, espresso, cinnamon 23  
**ESPRESSO NEGRONI** Campari, La Quintinye Vermouth Royal, Kapali Coffee Liqueur, Aviation Gin, espresso 23


**MIMOSAS**  
 6oz Signature 16 | 9oz Salish 19  
*Daily selection of juices*




**FRENCH PRESS COFFEE** 14  
**ART OF TEA HOT TEAS** small 6 | large 8  
**ESPRESSO DRINKS** 7 soy milk +1 | almond milk +1 | oatmilk +1

## BREAKFAST *available 8am - 11am*

### LIGHT FARE

**Overnight Oats** <sup>GF VEG</sup> crunchy seeds, Salish honey, seasonal brûléed fruit 17   
**Avocado Toast** <sup>VEG</sup> goat cheese, arugula, everything spice, Macrina bread 21  
*add free-range poached eggs\* +6 | add smoked salmon +12*

### SALISH SPECIALTIES


**Buttermilk Pancakes** <sup>VEG</sup> seasonal macerated fruit, real maple syrup 19  
**Lemon & Mascarpone French Toast** <sup>VEG</sup> toasted hazelnuts 25   
**Corned Beef Hash** <sup>GF</sup> crispy potatoes, roasted peppers, charred onion, cilantro chimichurri, fried eggs 28  
**Mushroom Hash** <sup>GF VEG</sup> roasted foraged mushrooms, fingerling potatoes, preserved tomato, herbs, fried eggs 24

### BREAKFAST CLASSICS

*served with crispy potatoes & a watercress, fennel, radish salad with honey thyme vinaigrette* 

**Salish Complete Breakfast** <sup>GF</sup> orange juice, sourdough toast, three eggs any style, ham, apple chicken sausage, Jack Mountain bacon 36  
**Pork Shank Eggs Benedict** <sup>\*</sup> smoked ham shank, hollandaise, house-made croissant 29  
**Vegetable Benedict** <sup>VEG</sup> seasonal vegetables, hollandaise, house-made croissant 27  
**Crispy Soft-Shell Crab Benedict** <sup>\*</sup> hollandaise, house-made croissant 38  
**Steak & Eggs** <sup>\*</sup> Royal Ranch 8 oz. flat iron, sunny side up eggs, veal demi 39  
**Croque Madame** <sup>\*</sup> béchamel, ham, Gruyère, free range egg 28

### DESSERT 15

**Flourless Chocolate Cake** <sup>GF VEG</sup> baked ganache, whipped cream, chocolate nibs  
**Damn Fine Cherry Pie** <sup>VEG</sup> inspired by Salish Lodge's role in "Twin Peaks" *ala mode* +3  
**Crème Brûlée** <sup>GF VEG</sup> Salish honey, vanilla bean, fresh berries   
**Seasonal Sorbet** <sup>GF V</sup>




### BAR BITES *available 11am - 9pm*

**Beef Tenderloin Tartare** <sup>\*</sup> virgin mustard oil, radicchio, aioli, capers, toast, Lea & Perrins 22  
**Tenderloin Tips** <sup>GF</sup> steak Diane sauce, foragers mushrooms 21  
**Halibut Fritters** crispy fingerling potatoes, remoulade, coleslaw 22

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

## LUNCH *available 11am - 1pm Mon. - Fri. available 11am - 3pm Sat. & Sun.*

### STARTERS *Starters available 11am - 9pm*

**Salish Clam Chowder** smoked bacon, red potatoes, Macrina bread 11/14  
**Tomato Soup** <sup>V</sup> olive oil, basil, Macrina bread 9/13  
**Romaine Caesar Salad** romaine hearts, pecorino cheese, caper dressing, pangrattato 14/19  
*add grilled chicken +11 | poached prawns +18 | 4 oz. flat iron steak\* +16*  
**Little Gem Lettuce Salad** <sup>GF VEG</sup> walnuts, lemon ricotta, sour cherries, basil dressing 14/19  
**Roasted Carrot Salad** <sup>VEG</sup> sunflower, grapefruit, kale, pecorino, spiced breadcrumbs, honey thyme vinaigrette 14/19   
**Shrimp Toast** crème fraîche, remoulade, charred lemon juice 29  
**Smokey Bleu Cheese Plate** <sup>VEG</sup> smoked almonds, honey beer jam, Macrina breads 21   
**Goat Cheese & Honey Plate** <sup>VEG</sup> fig jam, grilled Macrina breads, Lavosh crackers 19   
**Jumbo Prawn Cocktail** <sup>GF</sup> Sea of Cortez prawns, cocktail sauce, lemon 28

### LUNCH ENTREES

**Buttermilk Wedge** <sup>GF</sup> candied bacon, cherry tomato, pickled red onion, Smokey Bleu cheese dressing 19  
**Salish Fish and Chips** True Cod, vodka tempura, charred-lemon, tartar sauce, coleslaw, russet potato fries 33  
**Roasted Salmon** <sup>GF</sup> charred carrots, kale, sunflower seeds, preserved lemon 36  
**Classic Steak Frites** <sup>GF</sup> Royal Ranch 12 oz. New York strip, veal demi 66

### BURGERS AND SANDWICHES

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

**Royal Ranch Burger** <sup>\*</sup> char-grilled, American cheese, brioche bun, lettuce, red onion, tomato, pickle, Salish sauce 27  
*Beyond Patty +3 | Jack Mountain bacon +8 | avocado +3 fried egg\* +4 | gluten-free bun +3*  
**Fried Chicken BLT** crispy fried chicken breast, toasted brioche bun, candied bacon, buttermilk ranch 26  
**Grilled Medallions of Tenderloin Sandwich** <sup>\*</sup> 6 oz. Royal Ranch beef filet mignon, demi baguette, au jus 37  
**Salish Grilled Cheese** <sup>VEG</sup> beer jam, white cheddar, sourdough, tomato soup 24




*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. An additional 3% taxable surcharge will also apply to all the food items, 100% of which will be distributed to our culinary team and dishwashers working behind the scenes.

## SPECIALTY COCKTAILS 23 each


**WILD CHILD** Gin Mare, pomegranate, Lavender Sage syrup, lemon, Absinthe, rose water

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

**"DAMN FINE" KEY LIME PIE MARTINI** Vanilla Vodka, key lime purée, lime, coconut purée, simple syrup, Frangelico, graham cracker rim

**WHISKEY SMASH** Woodinville Whiskey, simple syrup, Angostura bitters, lemon, mint

**LOLITA** Vida Mezcal, lime, simple syrup, Giffard Caribbean Pineapple, cinnamon, salt

**HONEY LAVENDER SOUR** Salish Honey Bourbon, Lavender Sage syrup, lemon, lavender bitters, egg white\* 

**BLOOD ORANGE MARGARITA** Salish Herradura Reposado, Solerno Blood Orange, blood orange purée, sweet & sour

## WINES BY THE GLASS

6oz 9oz Btl

Salish Lodge & Spa Chardonnay, WA	14	19	50
Salish Lodge & Spa Red Blend, WA	14	19	50
Salish Lodge & Spa Brut, WA	17	21	56
Salish Lodge & Spa Brut Rosé, WA	17	21	56
Adami Prosecco, NV IT	18	23	66
Veuve Clicquot Yellow Label, NV	31	42	162
Cesari Pinot Grigio, IT	15	20	57
Escarpment Sauvignon Blanc, NZ	18	24	64
Patz & Hall Chardonnay, Sonoma Coast, CA	18	24	73
Minuty Prestige Rosé, FR	20	27	75
Resonance Pinot Noir, Willamette Valley, OR	19	26	71
Amavi Syrah, Walla Walla, WA	20	27	73
Mark Ryan 216 Miles To Go Cabernet Sauvignon, CV, WA	21	28	67
Januik Merlot, CV, WA	21	28	77
Delille Cellars "D2" Red Blend, CV, WA	26	35	104

## FROM THE RESTAURANT

available 5pm - 9pm

### RAW & CHILLED

**Jumbo Prawn Cocktail** <sup>GF</sup> Sea of Cortez prawns, cocktail sauce, lemon 28


**Beef Tenderloin Tartare\*** virgin mustard oil, radicchio, aioli, capers, toast, Lea & Perrins 22

**Local Fresh Oysters\*** <sup>GF</sup> half dozen, cocktail sauce, champagne mignonette 30

### STARTERS

**Little Gem Lettuce Salad** <sup>GF VEG</sup> walnuts, lemon ricotta, sour cherries, basil dressing 14/19

**Washington Onion Soup** Gruyère, Macrina bread, parsley 16

**Wedge Salad** <sup>GF</sup> candied bacon, cherry tomato, pickled red onion, Smokey Blue cheese dressing 19 

**Goat Cheese & Honey Plate** <sup>VEG</sup> fig jam, grilled Macrina breads, Lavosh crackers 19 

**Romaine Caesar Salad** romaine hearts, pecorino cheese, caper dressing, pangrattato 14/19

**Shrimp Toast** crème fraîche, remoulade, charred lemon juice 29

**Tenderloin Tips\*** <sup>GF</sup> steak Diane sauce, foragers mushrooms 21

**Foraged Mushroom Mousse** maitake mushroom, Macrina bread 24

### MAINS

**Royal Ranch Burger\*** char-grilled, American cheese, brioche bun, lettuce, red onion, tomato, pickle, Salish sauce 27

*Beyond Patty +3 | Jack Mountain bacon +8 | avocado +3  
fried egg\* +4 | gluten-free bun +3*

**Roasted Chicken** <sup>GF</sup> roasted carrots, mustard, sherry pan sauce, pistachio 57

**PNW Halibut\*** <sup>GF</sup> Yakima asparagus, spring vegetables, pinenut pistu 66

**Local Tagliatelle** Crispy soft-shell crab, crème fraîche, herbs, Sleeping Beauty cheese 54

**Grilled Salmon\*** artichoke, new crop shell beans, spring onion purée 59

**Hen of the Woods Agnolotti Pasta** pea vine, English peas, truffle poached egg 44

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## STEAKS & CHOPS <sup>GF</sup>

Proudly featuring ethical and sustainable beef from Royal Ranch.

### Classic Cuts

18 oz. 21-Day Dry-Aged Delmonico\* 96

7 oz. Angus Filet Mignon\* 82

22 oz. Bone-In Ribeye\* 107

14 oz. Classic Center Cut Ribeye\* 70

12 oz. Classic New York Strip Steak Frites & Veal Demi\* 66

10 oz. Durham Ranch Elk Chop\* 70

16 oz. Prime Baseball Steak\* 61

12 oz. Salmon Creek Bone-in Duroc Pork Chop\* 55

### Rare & Unique Cuts

10 oz. Bavette\* 64

10 oz. Wagyu Coulotte\* 65

9 oz. Hanger\* 59

## STEAK ENHANCEMENTS

Classic béarnaise\* <sup>GF VEG</sup> 8

Caramelized onion butter <sup>GF</sup> 9

Green peppercorn demi-glace <sup>GF</sup> 9


Chimichurri <sup>GF</sup> 6

Pepper-crusted au poivre <sup>GF VEG</sup> 8

## SIDES

**Side of Spring** <sup>GF</sup> lemon, English pea butter 18

**Roasted Heirloom Carrots** <sup>GF VEG</sup> toasted hazelnuts, herbs 14

**Northwest Grits & Cheese Curds** <sup>GF VEG</sup> Salish honey, roasted corn, chive 14 

**Buttermilk Whipped Potatoes** <sup>GF VEG</sup> chive, butter 11

**Hand-Cut Fries** <sup>GF VEG</sup> parmesan, garlic aioli, dill 14

**Baked & Loaded Potato\*** <sup>GF</sup> short rib, raclette cheese, onion butter 19


## DESSERT

**Chocolate Mousse Cake** <sup>VEG</sup> chocolate glaze, honeycomb, vanilla bean ice cream 17 

**Seasonal Galette** <sup>VEG</sup> flakey all butter crust, frangipane, roasted rhubarb, strawberry sorbet 17

**Seasonal Sorbet** <sup>GF V</sup> 15

**Damn Fine Cherry Pie** <sup>VEG</sup> inspired by Salish Lodge's role in "Twin Peaks" *ala mode* +3 15

**Crème Brûlée** <sup>GF VEG</sup> Salish honey, vanilla bean, fresh berries 15 

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