

THE LOUNGE

Perched above the rushing waters of the Snoqualmie River, the Salish Lodge & Spa offers a refined yet rustic dining experience that embodies the essence of the Pacific Northwest. Our menu is a tribute to the region's natural bounty, where sustainably sourced, dry-aged beef takes center stage alongside fresh, seasonal seafood and thoughtfully crafted vegetarian and vegan options.

We partner with local farms, fisheries, and purveyors to bring you the highest quality ingredients, honoring the land and its traditions. Set against a backdrop of sweeping valley views, our warm and inviting dining room blends natural wood, stone, and intimate lighting to create an atmosphere of understated elegance. Whether savoring a perfectly seared steak or indulging in our house-harvested honey, every bite is a celebration of craftsmanship, sustainability, and the flavors of the Pacific Northwest.

Thank you for dining with us.



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

Cocktails 23



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 Liqueur, blood orange purée, sweet & sour



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Reserve Cocktails:

SALISH BLACK MANHATTAN

Willet Family Estate 4 Year Rye, Fast Penny
Americano, Bitters, Orange, Brandied Cherry
44

THE MACALLAN SOUR

15-year Macallan Scotch, demerara syrup,
lemon, egg white*, Oloroso Sherry float
56

THE RESERVE MARTINI TRAY

Chopin Family Reserve Vodka Martini, Tiny
Potato, Crème Fraîche, Caviar, French
Macaron
72

XO OLD FASHIONED

Hennessy XO Cognac, Angostura 200-Year,
Orange
89

THE LOUNGE

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

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Bar Bites

available daily 11:00am - 9:00pm

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

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

ROMAINE CAESAR SALAD 14/19
romaine hearts, pecorino cheese, caper dressing, pangrattato
add grilled chicken +11 | poached prawns +18

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

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

JUMBO PRAWN COCKTAIL ^{GF} 28
Sea of Cortez prawns, cocktail sauce, lemon

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


BEEF TENDERLOIN TARTARE* 22
virgin mustard oil, radicchio, aioli, capers, toast, Lea & Perrins

SHRIMP TOAST 29
crème fraîche, remoulade, charred lemon juice

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

TENDERLOIN TIPS* ^{GF} 21
steak Diane sauce, foragers mushrooms

HALIBUT FRITTERS 22
crispy fingerling potatoes, remoulade, coleslaw

HUSHPUPPIES 22
cheese curds, garlic aioli, Honey from Heaven™ 

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*

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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

WOODINVILLE FLIGHT 32
Woodinville Rye
Woodinville Port-Cask Finish
Woodinville Bourbon

WHISTLEPIG HOG HEAVEN RYE FLIGHT 43
WhistlePig PiggyBack 6-year Rye
WhistlePig PiggyBack 10-year Small Batch Rye
WhistlePig Farmstock Rye Oak

REDBREAST IRISH WHISKEY FLIGHT 89
Redbreast 12-year
Redbreast PX Sherry Cask
Redbreast 18-year

MACALLAN HIGHLAND KING FLIGHT 110
Macallan 15 Double Cask
Macallan 18 Sherry Oak
Macallan Rare Cask 2023

Premium Bourbon

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

Cognac

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



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Bourbon & Whiskey

NEW!

The Distillarium + Salish Lodge & Spa Honey Whiskey 18

2X0 The Kiawah Blend	31
Angel's Envy Bourbon	20
Angel's Envy Finished Rye	29
Angel's Envy Triple Oak	27
Bainbridge Organic Distillers Yama Single Grain Barley	88
Baker's Single Barrel 7 year	24
Basil Hayden	18
Basil Hayden Toast	19
Ben Holladay 6 Year Bottled In Bond	19
Blanton's "Single Barrel"	21
Blood Oath Pact No. 10	40
Blood Oath Pact No. 11	44
Bookers Small Batch 9 year	30
Buffalo Trace	17
Bulleit 10 year	20
Bulleit Bourbon	16
Bulleit Rye	17
Bushmill's	13
Calumet Small Batch	19
Calumet Single Black Rack 15 year	32
Chicken Cock Small Batch 5 year	21
Colonel E.H. Taylor Single Barrel BiB	31
Colonel E.H. Taylor Small Batch BiB	26
Colonel E.H. Taylor Barrel Proof	20
Colonel E.H. Taylor Rye BiB	35
Cream of Kentucky Rye Bottled in Bond	24
Elijah Craig	12
Elijah Craig Toasted	16
Elmer T. Lee Single Barrel	21
Evan Williams Single Barrel Vintage	20
High West American Prairie Bourbon	18
High West A Midwinter Night's Dram	44
High West The Noble Share	55
Iwai Whiskey 45	15
Jack Daniel's	13
Jack Daniel's Single Barrel	19
Jack Daniel's Triple Mash	18
Jameson Irish Whiskey	15
Jefferson's	19
Jefferson's Ocean	32
Jefferson's Ocean Reserve	28
Jefferson's Ocean Rye	31
Jefferson's Ocean Wheated	41
Jefferson's Rum Cask	32
Jefferson's Tropics	30
Jefferson's Twin Oak	28
Jefferson's Very Small Batch	22
Jim Beam White Label	13
Knob Creek Rye	17
Knob Creek Small Batch 9 year	20

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Bourbon & Whiskey

Legent	16
Little Book Chapter 7	32
Lone Whisker 11 year	48
Maker's Mark	17
Maker's Mark No 46	19
Maker's Mark Cask Strength	20
Maker's Mark Cellar Aged	39
Maker's Mark Wood Finishing Series Heart Release 2024	25
Michter's	16
Michter's Rye	16
Noah's Mill	26
Old Fitzgerald BiB 7 year	21
Old Fitzgerald BiB 10 year	49
Old Forester 1870 Original Batch	20
Old Forester Rye	20
Parker's Heritage Collection 11 year	44
Pendleton	18
Pendleton Rye 12 year	18
Penelope Architect	20
Penelope Barrel Strength	21
Penelope Four Grain	18
Penelope Toasted	24
Redbreast Irish Whiskey 12 year	21
Redbreast Irish Whiskey PX Sherry Cask	35
Rowan's Creek	21
Sazerac Rye	16
Stagg	26
Uncle Nearest 1856	21
Uncle Nearest 1884	18
Uncle Nearest Rye	16
Uncle Nearest Single Barrel	26
Weller Antique 107	26
Weller Special Reserve	20
Weller 12 year	43
Westland American Single Malt	15
Westland Single Cask #6554	29
Westland Solum	46
WhistlePig Camp Stock Wheat	35
WhistlePig PiggyBack 6 year Bourbon	25
WhistlePig PiggyBack 6 year Rye	18
WhistlePig 10 year Small Batch Rye	29
WhistlePig Farmstock Rye	24
WhistlePig 12 year Old World Rye	44
Widow Jane	29
Willet Rye 4 year	26
Woodford Reserve	18
Woodford Reserve Double Oaked	18
Woodford Reserve Double Double Oaked	55
Woodinville	17
Woodinville Port-Cask Finished	19
Woodinville Rye	18
Woodinville Whiskey 9 year	44
Yellowstone Bourbon	15
Yellowstone Single Malt	16

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



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