



THE  
DINING  
ROOM

# BRUNCH

Available Monday - Friday until 1:00pm, Saturday and Sunday until 3:00pm

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

## SUNRISE LIBATIONS

### MIMOSAS

6oz Signature 13 | 9oz Salish 16  
Daily Selection of Juices

### INFUSED BLOODY MARY 15

**MORNING MULE** vodka, grapefruit, ginger beer, lime 14

**SALISH CAESAR** vodka, clamato, potlatch salt 14  
add prawns and bacon +4

**BREAKFAST IN BED** Ron Zacapa 23yr rum, Irish cream, maple syrup, bacon 19

**SALISH PALOMA** Dulce Vida Blanco Tequila, grapefruit cordial, squirt, lime 16


**SNOQUALMIE COFFEE** Irish Cream and hazelnut liqueur 16

**SPRING FLING** Maryhill rosé, St Germain, strawberry, Salish Brut Rosé 18

**FRENCH PRESS COFFEE**  
small 8 | large 13

### TEAVANA TEAS 5

### LITE FARE

**Overnight Oats** dates, chia seed, crunchy seeds, Salish honey, banana bruleé 15 


**Avocado Toast** crunchy seeds, pickled cherries, micro greens, Macrina bread 18  
add free-range poached eggs\* +6

**Honey Granola and Greek Yogurt** Salish honey, seasonal fruit, house jam 20 

### SALISH SPECIALTIES

**Chicken & Waffles** buttermilk fried chicken, brown butter waffle, arugula and pickled red onion salad, Vermont maple syrup 26

**Buttermilk Pancakes** fresh strawberries, Chantilly cream 17 / 21

**Spiced Honey French Toast** challah bread, peach compote, vanilla mascarpone 23 

**Smoke & Fire Omelet** roasted sweet onion, smoked ham shank, white cheddar, Mama Lil's Peppers, smoked honey aioli 25 

**BREAKFAST CLASSICS** served with hashed Yukon potatoes

**Salish Classic Breakfast\*** three eggs any style, ham, sausage, bacon 27

**Corned Beef Hash\*** Yukon potato, pickled red onion, arugula, two eggs any style, capers 27

**Pesto Omelet** wild mushroom duxelles, whipped goat cheese, fine herbs 27

**Classic Eggs Benedict\*** smoked ham shank, hollandaise 26

**Vegetable Benedict\*** seasonal vegetables, hollandaise 24

**Dungeness Crab Benedict\*** avocado, pico de gallo, hollandaise 35

**Steak & Eggs** 7oz flat iron, two eggs any style, Calabrian gremolata 36

## THE COUNTRY BREAKFAST

enjoyed since 1916

Choice of juice, coffee, or tea  
Baker's Basket of Fresh Pastries  
Old Fashioned Steel Cut Oats  
Buttermilk Pancakes

### The Main Course

3 free range eggs any style\*, smoked bacon,  
ham steak, apple pork sausage, hashed  
Yukon potatoes

44 per person | 96 for two with mimosa upgrade



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 after 11:00am daily




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## STARTERS

**Salish Clam Chowder** smoked bacon, red potatoes, Macrina bread 8/11

**Tomato Soup** olive oil, basil, Macrina bread 8/11

**Simple Salad** crunchy seeds, heirloom tomato, seasonal stone fruit, honey mint vinaigrette 10 

**Romaine Caesar Salad\*** parmesan black garlic dressing, Dijon croutons, harissa chickpeas, preserved lemon 12/17  
*add grilled chicken +10 | Dungeness crab +21*

## LUNCH ENTREES

**Pacific Seafood Cobb** Dungeness crab, prawns, egg, bleu cheese, slab bacon, cherry tomato, sherry vinaigrette 32

**Pork Belly Mac and Cheese** Salish BBQ sauce, pickled red onions, toasted breadcrumbs, smoked jalapeno 27 

**Salish Fish and Chips** true cod, vodka tempura, charred-lemon, tartar sauce, apple coleslaw, house made fries 29

**Cedar Plank Salmon** roasted summer carrots, cilantro-mint pesto, blackberry agrodolce 38

**Steak Frites** 7oz flat iron, house-made fries, parmesan, pickled red onion, truffle aioli 36

**BURGERS AND SANDWICHES** Served with house-made fries.  
*Substitute soup or side salad +4*

**Salish Grilled Cheese** white cheddar, brie, roasted sweet onion, Macrina bread 23

**Salish Ground Tenderloin Burger\*** char-grilled, American cheese, Macrina bun, lettuce, red onion, heirloom tomato, Salish sauce 24  
*Beyond Patty +3 | smoked bacon +4 | avocado +3 | fried egg +3*

**Buttermilk Chicken Sandwich** crispy fried chicken breast, smoked honey aioli, white cheddar, pickles, brioche bun 24 

## DESSERTS

**Crème Bruleé** Salish honey, vanilla bean, fresh berries 11 

**Flourless Chocolate Cake** baked ganache, whipped cream, chocolate curls 11

**Damn Fine Cherry Pie** inspired by Salish Lodge's role in "Twin Peaks" 11  
*ala mode +2*

## CRAFT COCKTAILS

### SMOKED SALISH BLACK MANHATTAN

Bulleit Rye Whiskey, Amaro Del Capo, orange bitters, Angostura, smoked tableside 22

**SPICY MELON COOLER** Tito's Vodka, cucumber, summer melon, citrus, fire tincture 20


### SMOKED BLOOD ORANGE MARGARITA

Dulce Vida Blanco Tequila, Cointreau, blood orange, smoked tableside 22

**SPICY WATERMELON PALOMA** Dulce Vida Blanco Tequila, watermelon, grapefruit, lime, Tajin, fire tincture 20

### THE BOTANIST SPEAKS

Sheringham Distillery Seaside Gin, Fords Sloe Gin, Braulio, pomegranate, hibiscus, black pepper 21

**THE DALE COOPER** Aviation Gin, lemon, clove, cardamom, Salish Dry Honey Cider 18 

**BLOOD & SAND** Dewar's Scotch, Luxardo, Carpano Antica, orange 21

**IRISH SUMMER MULE** Jameson Orange, Cointreau, lime, ginger beer, mint 21

**SALISH ROSÉ SOUR** St-Germain Elderflower, Salish Brut Rosé, lemon, pink peppercorn, egg white 20

**SALISH SPRITZ** Salish Brut, St-Germain, Italicus, soda, lime, mint 21

**RASPBERRY GIN FIZZ** James Bay Distillers Seattle Dry Gin, raspberry, lemon, egg white 20

### WINES BY THE GLASS

|                                      | 6oz | 9oz |
|--------------------------------------|-----|-----|
| Brut, Salish Lodge & Spa, WA.....    | 12  | 16  |
| Prosecco, Adami, IT.....             | 16  | 20  |
| Sparkman Cellars Kindred             |     |     |
| Chardonnay CV, WA.....               | 14  | 18  |
| Lu & Oly Flowerhead Rose CV, WA..... | 17  | 22  |
| Pinot Noir, Iris, Willamette         |     |     |
| Valley, OR.....                      | 14  | 18  |
| Januik Winery Cab, CV, WA.....       | 14  | 19  |

Ask your server about our seasonal draught beer selections

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.