

IN ROOM DINING

SALISH
LODGE & SPA

SUNRISE LIBATIONS

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



MIMOSAS
6oz Signature 13
9oz Salish 16

Daily selection of juices




BRUNCH *available 8am - 1pm*

LIGHT FARE

Overnight Oats dates, crunchy seeds, chia seeds, Salish honey, banana brulee 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 marscapone 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


 *Follow the bee to find items with honey from Salish hives!*

LUNCH *available 11am - 3pm*


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 lemons 12/17
add grilled chicken +10 | Dungeness crab +21

LUNCH ENTREES

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

**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.*

SPECIALTY 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
Brut Rosé, Salish Lodge & Spa, WA	12	16
Dry Honey Cider, Salish Lodge & Spa, WA	12	16
Lucien Albright Brut Rose Alsace FR	15	18
Prosecco, Adami, IT	16	22
Chardonnay, Salish Lodge & Spa, WA	12	16
Sparkman Cellars Kindred Chardonnay CV, WA	14	18
Pinot Gris, Anne Amie, Willamette Valley, OR	14	18
Villa Wolf Gewurztraminer GER 2021	14	18
Tiefenbrunner Pinot Grigio IT 2021	15	20
Red Blend, Salish Lodge & Spa, WA	12	16
Pinot Noir, Iris, Willamette Valley, OR	14	18
Red Blend, Rocky Pond Proprietary Blend, CV, WA	16	21
Malbec, Catena Vista Flores, Mendoza, Argentina	13	18
Cabernet Sauvignon, Matthews, Columbia Valley, WA	17	22
Long Shadows Julia Dazzle Rose, CV, WA 2022	14	19
Love That Red Winery Love that Rose 2021 CV, WA	17	22
Lu & Oly Flowerhead Rose CV, WA	17	22
Daou Rosé 2020, Paso Robles, CA	18	24



FROM THE DINING ROOM 5pm - 9pm daily

- Roasted Pacific Oysters** yuzu, togarashi, toasted breadcrumbs, scallion 28
- Salmon Rillettes** lemon mustard, pickled summer vegetable, ikura, baguette 26
- Mozzarella Burrata** stone fruit, arugula, country ham, cucumber, focaccia, basil, hot honey vinaigrette 24 
- Corn Ravioli** cashew ricotta, leek, seasonal mushroom, creme fraiche, leek serrano 24
- Grilled Summer Squash Salad** bitter greens, goat cheese, heirloom tomato, walnuts, balsamic vinaigrette 15 
- Salish Baby Greens** watermelon, feta, crunchy seeds, honey vinaigrette 13 
- Romaine Caesar Salad** harissa chickpeas, preserved lemon, parmesan, black garlic dressing, croutons 14
- Potato Leek Soup** cream, leek, chive 14
- Cucumber Gazpacho** allium, chili crisp, miso 14
- Northwest Free-Range Chicken** polenta cake, smoked cherry, blistered tomato, chicken demi, basil 47
- Salmon Creek Farms Duroc Pork Chop*** peach agrodolce, red chief lentils, broccoli rabe, candied pecans 54
- Pan Seared Halibut** raddichio, king oyster mushroom, miso vinaigrette, cucumber gazpacho 64
- Seared Prawn Pasta** local bucatini, heirloom squash, aji amarillo, bread crumb, chervil 54
- Grilled Salmon*** quinoa, fennel apple slaw, oil, cilantro, blackberry agrodolce, romesco 59
- Charred Corn Risotto** ricotta salata, harissa, arugula, lime, pine nuts 38

SIMPLY GRILLED *select a side and sauce*

- 12 oz. Duroc Pork Chop* 54
7 oz. 24-Day Angus Filet Mignon* 69
10 oz. Center-Cut Top Sirloin* 59
7 oz. King Salmon* 59

SIDES

- Seared Green Beans** hot honey, guanciale, hazelnuts, lemon 15 
- Elote Corn** serrano, jalapeno, chili, lime aioli, cotija, salt 14
- Northwest Grits & Cheese Curds** Salish honey, roasted corn, chive 15 
- Buttermilk Whipped Potatoes** chive, butter 11

SAUCES

- Classic Bearnaise*
Rye Whiskey & Sage Demi-Glace
Charred Spring Onion & Black Garlic

ADD-ONS

- 2oz Dungeness Crab sautéed in butter 21
Sautéed Wild Mushrooms with brandy and cream 14

FROM THE ATTIC 2pm - 9pm Wednesday - Sunday

- Salish Sourdough** house made, butter, honey, sea salt 11 
- Marinated Olives** rosemary, orange zest 13
- Artisanal Cheese Plate** lavosh crackers, seasonal complements 26
add charcuterie 13
- Burrata & Speck** apricot balsamic, olive oil, Macrina bread 24
- Simple Green Salad** heirloom tomato, Beechers Cheese, candied pecans, cherry vinaigrette 10
- Attic Caesar** grana, preserved lemon, Dijon crouton, black garlic dressing 15
add chicken + 10 | Dungeness crab + 21
- Salish Clam Chowder** smoked bacon, red potatoes, Macrina bread 11
- Tomato Soup** olive oil, basil, Macrina bread 11
- Attic Nachos** pork shank, Beecher's cheese, Mama Lil's peppers, smoked honey aioli, house potato chips 23 

SALISH SEA FARES

- Oysters On The Half Shell** local selection, mignonette, yuzu-Tabasco sorbet 28
- Steamed Clams** sweet corn, yellow curry, nduja, chili crisp, lime, cilantro 27
- Smoked Salmon Dip** artichoke hearts, spinach, Beecher's cheese, flatbread 21
- Salmon Rillettes** tarragon mustard, pickled vegetable, ikura, baguette 26

PIZZAS

- Pepperoni** Coro pepperoni, grana, mozzarella, pomodoro 24
- Margherita** basil, tomato, fresh mozzarella, grana 24
- Mushroom Pesto** fresh mozzarella, goat cheese, local wild mushrooms 24
- Thai Chicken** peanut sauce, red onion, jalapeno, cilantro 24
- Italian Sausage** white sauce, rapini, mozzarella, grana 24

DESSERT

- Chocolate PB & J** crispy peanut butter, dark chocolate mousse, raspberry sorbet, salted peanuts, cocoa nib brittle 14
- White Chocolate Cheesecake** chocolate shortbread crust, raspberry compote, seasonal berries 11
- Damn Fine Cherry Pie** inspired by Salish Lodge's starring role in "Twin Peaks" 11
ala mode 13



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