

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 14 | 9oz Salish 17
daily selection of juices

INFUSED BLOODY MARY 16

MORNING MULE vodka, grapefruit, ginger beer, lime 14

SALISH CAESAR vodka, clamato, potlatch salt 15
add prawns and bacon +5

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

BLOOD ORANGE COOLER Solerno Blood Orange Liqueur, blood orange, lemon, Salish Honey Cider 19 

SNOQUALMIE COFFEE Irish Cream and hazelnut liqueur 17

ESPRESSO NEGRONI Campari, La Quintinye Vermouth Royal, Kapali Coffee Liqueur, Aviation Gin, espresso 21

COFFEE & TEA

ESPRESSO DRINKS 6

FRENCH PRESS COFFEE
small 8 | large 13

ART OF TEA LOOSE LEAF HOT TEAS
small 5 | large 7


English Breakfast | Tali's Masala Chai
Earl Grey | Dark Chocolate Peppermint
Green Pomegranate | White Peach
Chamomile | Pacific Coast Mint


FRESH COLD-PRESSED JUICE


available all day 12 each


PEACH RASPBERRY LIME
GRAPE PLUOT
HEIRLOOM MELON CUCUMBER

LITE FARE

Overnight Oats crunchy seeds, Salish honey, peach brûlée, assorted berries 16 

Avocado Toast cherry tomato, fire roasted corn, queso fresco, chili flake, mint, Macrina bread 19 
add free-range poached eggs* +6

Salish Parfait Salish honey, Greek yogurt, berry compote, granola, fresh berries 13 

Breakfast Beignets berry compote, powdered sugar, Salish honey 13 

SALISH SPECIALTIES

Chicken & Waffles buttermilk fried chicken, brown butter waffle, arugula, stone fruit, candied pistachios, honey vinaigrette, Vermont maple syrup 26 

Buttermilk Pancakes fresh strawberries, Chantilly cream 17

PB&J French Toast Macrina brioche, powdered sugar, maple syrup 22

Vegan Skillet seasonal vegetables, hashed potatoes, pickled red onion, green garlic romesco 23

BREAKFAST CLASSICS served with hashed Yukon potatoes

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

Short Rib Hash* poblano, roasted corn, sweet onion, tomato, jalapeño chimichurri, scallions, two eggs any style 28

Classic Eggs Benedict* smoked ham shank, hollandaise 26

Vegetable Benedict* seasonal vegetables, hollandaise 24

Dungeness Crab Cake Benedict* dill, hollandaise 35

Steak & Eggs* 7oz flat iron, two eggs any style, Italian salsa verde 38

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 | 25 split fee



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

STARTERS

Salish Clam Chowder smoked bacon, red potatoes, Macrina bread 9/12

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

Simple Salad spring mix, pickled watermelon radish, cucumber, sherry vinaigrette 16

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, bacon, sherry vinaigrette, cherry tomato 33


Salish Fish and Chips True Cod, vodka tempura, charred-lemon, tartar sauce, apple coleslaw, house-made fries 29

Cedar Plank Salmon heirloom summer squash, huckleberry agrodolce, micro basil 38

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

Salish Grilled Cheese white cheddar, brie, stone fruit, arugula, Macrina bread 24

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

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

DESSERTS 13

Crème Brûlée Salish honey, vanilla bean, fresh berries 

Flourless Chocolate Cake baked ganache, whipped cream, cocoa nibs


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

THE RESTAURANT

AT SALISH LODGE

CRAFT COCKTAILS

SAINT ELMO'S FIRE Brugal Anejo Rum, Italicus, rosemary syrup, lime, ginger beer 23

WATERMELON ELIXIR Tito's vodka, watermelon, Kiona Ice Wine, lemon, Salish honey 21 

THE DALE COOPER Kur Gin, lemon, clove, cardamom, Salish Dry Honey Cider 21 


LAVENDER SUNSET Absolut Mandarin, Cointreau, lime, Simple Goodness Blue Lavender syrup, cranberry, lavender bitters 21

SUNSHINE MARTINI #3 Gin, dry Vermouth, Giffard Apricot liqueur, orange bitters 22

NO BEARS LEFT Old Forester Rye, lemon, demerara syrup, Taylor Fladgate 10yr Port, egg white 20

COCONUT INFERNO El Jimador Silver Tequila, Cointreau, lime, agave, pineapple, coconut, jalapeño 21

GREAT NORTHERN COLD BREW Brugal Anejo Rum, espresso, Giffard Coffee Liqueur, Five Farms Irish Cream 21

VERDANT BLOOM wild elderflower liqueur, Italicus, mint, Salish Dry Honey Cider, Brut Rosé 21 

COAST CITY COOLER Amaretto, Luxardo, Kölsch, thyme, cherry, lime 21

WINES BY THE GLASS	6oz	9oz
Salish Lodge & Spa Brut, WA	12	16
Salish Lodge & Spa Chardonnay, WA	12	16
Salish Lodge & Spa Red Blend, WA	12	16
Salish Lodge & Spa Rosé, WA	12	16
Adami Prosecco, NV IT	16	20
Sparkman Cellars Kindred Chardonnay, 2022 CV, WA	14	18
Jules Taylor Sauvignon Blanc, 2022 Marlborough, New Zealand	12	16
Anne Amie Pinot Gris, 2022 Willamette Valley, OR	14	18
Pursued by Bear 'Blushing Bear' Rosé 2022 CV, WA	14	17
Januik Cabernet, 2021 CV, WA	14	19
Among The Giants Estate Merlot 2020 Goose Gap, WA	13	17
Iris Pinot Noir, 2021 Willamette Valley, OR	14	18

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.