


SUNRISE LIBATIONS




- 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

FRESH COLD-PRESSED JUICE 12



- available all day*
PEACH RASPBERRY LIME
GRAPE PLUOT
HEIRLOOM MELON CUCUMBER
MIMOSAS
 6oz Signature 14
 9oz Salish 17
Daily selection of juices
FRENCH PRESS COFFEE small 8 | large 13
ART OF TEA HOT TEAS small 5 | large 7
ESPRESSO DRINKS 6

BRUNCH *available 8am - 1pm*

LIGHT 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 

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
Breakfast Beignets berry compote, powdered sugar, Salish honey 13 
PB&J French Toast Macrina brioche, powdered sugar, maple syrup 22
Vegan Skillet seasonal vegetables, hashed potatoes, pickled red onions, green garlic romesco 23

BREAKFAST CLASSICS *served with hashed Yukon potatoes*

- Salish Classic Breakfast*** three eggs any style, ham, sausage, bacon 26
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

LUNCH *available 11am - 3pm*


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, cherry tomato, sherry vinaigrette 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 



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.*

SPECIALTY 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 | Btl |
|---|-----|-----|-----|
| Salish Lodge & Spa Brut, WA | 12 | 16 | 45 |
| Salish Lodge & Spa Brut Rosé, WA | 12 | 16 | 45 |
| Salish Lodge & Spa Chardonnay, WA | 12 | 16 | 45 |
| Salish Lodge & Spa Rosé, WA | 12 | 16 | 45 |
| Salish Lodge & Spa Red Blend, WA | 12 | 16 | 45 |
| Lucien Albright Brut Rosé NV Alsace, FR | 15 | 18 | 60 |
| Adami Prosecco, NV IT | 16 | 20 | 55 |
| Veuve Clicquot Yellow Label | 29 | 36 | 145 |
| Pursued by Bear "Blushing Bear" Rosé, 2022 CV, WA | 14 | 17 | 53 |
| Sparkman Cellars "Kindred" Chardonnay, 2022 CV, WA | 14 | 18 | 53 |
| Anne Amie Pinot Gris, 2022 Willamette Valley, OR | 14 | 18 | 53 |
| Jules Taylor Sauvignon Blanc, 2022 Marlborough, NZ | 12 | 16 | 45 |
| Matthews Sauvignon Blanc, 2022 CV, WA | 15 | 22 | 57 |
| Villa Wolf Gewürztraminer, 2021 GER | 14 | 18 | 40 |
| Iris Pinot Noir, 2021 Willamette Valley, OR | 14 | 18 | 53 |
| Among The Giants Estate Merlot, 2020 Goose Gap, WA | 13 | 17 | 40 |
| Catena Vista Flores Malbec, 2021 Mendoza, Argentina | 13 | 18 | 40 |
| Januik Winery Cabernet Sauvignon, 2021 CV, WA | 14 | 19 | 80 |


FROM THE DINING ROOM

5pm - 9pm daily

STARTERS

- Little Neck Clams** harissa, Spanish chorizo, fennel, white wine, cilantro 24
- Wedge Salad** speck, blistered cherry tomato, pickled red onion, Smokey Blue cheese dressing 15
- Carrot Ravioli** chimichurri, spinach, grana, pepita, svaneti 15

SALADS & SOUPS

- Watermelon Salad** arugula, rainbow carrots, pepitas, grilled watermelon, tomato vierge vinaigrette 15
- Salish Baby Greens** Humboldt Fog cheese, grilled stone fruit, crunchy seeds, honey vinaigrette 14 
- Romaine Caesar Salad** harissa chickpeas, preserved lemon, parmesan, black garlic dressing, croutons 14
- Watermelon Gazpacho** Dungeness crab, grilled watermelon, pickled watermelon rind, togarashi, cilantro 16
- Fennel Corn Chowder** feta, lemon oil, grilled corn, sumac crème fraîche 16

MAINS

- Salish 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
- Northwest Free-Range Chicken** fregola sarda, garlic scape pesto, Charron sauce charred baby zucchini 49
- Scallop Bucatini** corn sauce, pattypan, heirloom tomato, basil panna gratta 52
- Grilled Salmon*** tomato beurre blanc, Israeli cous cous, kohlrabi slaw, summer herbs 59
- Summer Tomato Risotto** saffron, pesto, mozzarella, cherry tomato, arugula 35

SIMPLY GRILLED


Select a side and sauce:

- 12 oz. Duroc Pork Chop* 53
- 7 oz. 24-Day Angus Filet Mignon* 69
- 10 oz. Center-Cut Top Sirloin* 58



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SIDES 16

- Roasted Carrots** aji amarillo aioli, mint pistou, basil panna gratta
- Roasted Summer Squash** poblano romesco, quicos, pickled onions
- Northwest Grits & Cheese Curds** Salish honey, roasted corn, chive 
- Buttermilk Whipped Potatoes** chive, butter

SAUCES

- Classic Béarnaise***
- Rye Whiskey & Sage Demi-Glacé**
- Charred Spring Onion & Black Garlic**


ADD-ONS

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

DESSERT 13

- Flourless Chocolate Cake** baked ganache, whipped cream, cocoa nibs
- Damn Fine Cherry Pie** inspired by Salish Lodge's starring role in "Twin Peaks" *ala mode* +2
- Yuzu Lemon Posset** strawberry compote, strawberry gelée, hazelnut crunch
- S'mores Slice** Nutella crunch, dark chocolate crèmeux, house-made marshmallow, graham cookie ice cream
- Blueberry Peach Galette** flaky butter crust, shortbread crumble, crème fraîche ice cream

AFTERNOON BITES 3pm - 5pm daily

- Salish Clam Chowder** smoked bacon, red potatoes, Macrina bread 9/12
- Tomato Soup** olive oil, basil, Macrina bread 8/11
- Salish Baby Greens** Humboldt Fog cheese, grilled stone fruit, crunchy seeds, honey vinaigrette 14 
- Romaine Caesar Salad*** parmesan black garlic dressing, Dijon croutons, harissa chickpeas, preserved lemon 12/17
add grilled chicken +10 | Dungeness crab +21
- Marinated Olives** rosemary, orange zest, sherry vinegar 13
- Artisanal Cheese Plate** lavosh crackers, seasonal complements 26
add charcuterie +13
- 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

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