

# THE LOUNGE

## FRESH COLD-PRESSED JUICE 12

*available all day*

**PEACH RASPBERRY LIME**

**GRAPE PLUOT**

**HEIRLOOM MELON CUCUMBER**

## MORNING SIPS

*featuring Campfire Coffee and Art of Tea*

**FRENCH PRESS COFFEE**

small 8 | large 13

**SALISH SIGNATURE COFFEE 6**

**ESPRESSO 4**

**DOUBLE ESPRESSO 6**

**AMERICANO 6**

**LATTE 6**

**CAPPUCCINO 6**

**MOCHA 6**

**HOT TEA**

small 5 | large 7

## SUNRISE LIBATIONS

**MIMOSAS**

6oz Signature 14 | 9oz Salish 17


*daily selection of juices*

**INFUSED BLOODY MARY** infused vodka, Dmitri's, tomato juice 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

## BREAKFAST

*available Saturday and Sunday 10:00am - 3:00pm*

**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 CLASSIC BREAKFAST\*** three eggs any style, ham, sausage, bacon, hashed Yukon potatoes 27

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## LUNCH

available Saturday & Sunday 11:00am - 3:00pm

**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*


**PACIFIC SEAFOOD COBB** Dungeness crab, prawns, egg, bleu cheese, bacon, sherry vinaigrette, cherry tomato 33

**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*

## DESSERT 13

available daily 10:00am - 9:00pm

**CRÈME BRÛLÉE** Salish honey, vanilla bean, fresh berries 

**FLOURLESS CHOCOLATE CAKE** baked ganache, whipped cream, chocolate nibs

**DAMN FINE CHERRY PIE** inspired by Salish Lodge's role in "Twin Peaks"


*ala mode +2*

## AFTERNOON BITES

available daily 3:00pm - 5:00pm

**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 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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## CRAFT COCKTAILS

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

**WATERMELON ELIXER** 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 creme, 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

## SPIRIT-FREE

**CITRUS BLISS!** Fluère Smoked Agave, D.H.O.S., coconut creme, maple syrup, orange, lime 16

**BLUE LAVENDER DROP** D.H.O.S. Gin, Simple Goodness Blue Lavender syrup, lemon, Ghostfish Ghostfizz Hop Water 16

**ORANGE HEMP MARTINI** Pathfinder Liqueur, Orange D.H.O.S., bitters, NA Fremont Orange Beer 16

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## WINE BY THE GLASS

<b>SPARKLING</b>	<b>6oz</b>	<b>9oz</b>
Salish Lodge & Spa Brut, WA	12	16
Salish Lodge & Spa Brut Rosé, WA	12	16
Salish Lodge & Spa Dry Honey Cider, WA	12	16
Lucien Albright Brut Rosé NV Alsace, FR	15	18
Adami Prosecco, NV IT	16	20
Veuve Clicquot Yellow Label NV	29	36

<b>ROSÉ</b>	<b>6oz</b>	<b>9oz</b>
Salish Lodge & Spa Rosé, WA	12	16
Pursued by Bear "Blushing Bear" Rosé, 2022 CV, WA	14	17
Lagrioth Clos Chevalle Pinot Noir Rosé, 2022 Lake Chelan, WA	17	24

<b>WHITE</b>	<b>6oz</b>	<b>9oz</b>
Renegade Wine Co. Chardonnay, 2020 CV, WA	12	15
Salish Lodge & Spa Chardonnay, WA	12	16
Jules Taylor Sauvignon Blanc, 2022 Marlborough, New Zealand	12	16
Sparkman "Kindred" Chardonnay, 2022 CV, WA	14	18
Anne Amie Pinot Gris, 2022 Willamette Valley, OR	14	18
Villa Wolf Gewürztraminer, 2021 GER	14	18
Matthews Sauvignon Blanc, 2022 CV, WA	15	22
EFESTÉ Feral 2022, Ancient Lakes, WA	16	21
Long Shadows "Poet's Leap" Riesling, 2022 CV, WA	16	21
Damsel Cellars Marsanne, 2022 Yakima Valley, WA	17	23

<b>REDS</b>	<b>6oz</b>	<b>9oz</b>
Salish Lodge & Spa Red Blend, WA	12	16
Among The Giants Estate Merlot, 2020 Goose Gap, WA	13	17
Catena Vista Flores Malbec, 2021 Mendoza, Argentina	13	18
Iris Pinot Noir, 2021 Willamette Valley, OR	14	18
Januik Winery Cabernet Sauvignon, CV, WA	14	19
Sparkman "Kindred" Red Blend, 2021 CV, WA	14	19
The Soldier Cabernet Sauvignon, 2018 CV, WA	14	21
Love That Red Stakes Race Syrah, 2017 CV, WA	17	23

<b>PREMIUM WINES BY THE GLASS</b>	<b>6oz</b>	<b>9oz</b>
Sparkman "Apparition" White Blend, 2022 CV, WA	17	24
Pursued by Bear "Bear Cub" Red Blend, 2020 CV, WA	18	25
Sagemoor "Without Rehearsal" Sauvignon Blanc, 2019 CV, WA	20	27
Megan Anne Pinot Noir, 2021 Willamette Valley, OR	20	27
Pearl and Stone "Wandering" Red Blend, 2018 Yakima, WA	22	27
Woodward Canyon Chardonnay, 2022 Walla Walla, WA	22	29
Sparkman "Holler" Cabernet Sauvignon, 2021 CV, WA	22	29
Mark Ryan "Wild Eyed" Syrah, 2021 Red Mountain, WA	23	30
Delille Cellars "D2" Red Blend, 2021 CV, WA	24	32
Delille Cellars Roussanne, 2022 Red Mountain, WA	25	29
The Hess Family Collection "Lion Tamer" Cabernet Sauvignon, 2019 Napa Valley, CA	35	43

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



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## BOURBON FLIGHTS

three one ounce pours

### MAKER'S MARK FLIGHT 29

Maker's Mark  
Maker's Mark Cask Strength  
Maker's Mark No 46

### WOODINVILLE FLIGHT 29

Woodinville Rye  
Woodinville Port-Cask Finish  
Woodinville Bourbon

### WHISTLEPIG HOG HEAVEN RYE FLIGHT 39

WhistlePig PiggyBack 6-year Rye  
WhistlePig PiggyBack 10-year Small Batch Rye  
WhistlePig Farmstock Rye Oak

### JEFFERSON'S OCEAN FLIGHT 49

Jefferson's Voyage 24  
Jefferson's Wheated Voyage 25  
Jefferson's Voyage Rye 26

### MACALLAN HIGHLAND KING FLIGHT 99

Macallan 15 Double Cask  
Macallan 18 Sherry Oak  
Macallan Rare Cask 2023

## BOURBON & WHISKEY

Angel's Envy Bourbon	18
Angel's Envy Finished Rye	26
Bainbridge Organic Distillers Yama Single Grain Barley	79
Basil Hayden	16
Basil Hayden Dark Rye	16
Basil Hayden Toast	17
Ben Holiday 6 Year Bottled In Bond	17
Benchmark	11
Blantons "Single Barrel"	19
Blood Oath Pact No. 10	36
Bookers Small Batch 9 year	27
Buffalo Trace	15
Bulleit 10 year	18
Bulleit Bourbon	14
Bulleit Rye	15
Bushmill's	12
Cadee	14
Calumet Small Batch	17
Calumet Single Black Rack 15 year	29
Canadian Club	12
Colonel E.H. Taylor Single Barrel BiB	28
Colonel E.H. Taylor Small Batch BiB	23
Conciere Whiskey	12
Cream of Kentucky Rye Bottled in Bond	21
Crown Royal Canadian Whiskey	14
Dark Door Bourbon	19
Dark Door Bourbon 5 year	24
Eagle Rare 10 year	18
Elijah Craig	11
Elijah Craig Toasted	14
Elmer T. Lee Single Barrel	19
Evan Williams Single Barrel Vintage	18
Gentleman Jack	15
High West American Prairie Bourbon	16
High West A Midwinter Night's Dram	39
Iwai Whiskey 45	13
Jack Daniel's	12
Jack Daniel's Single Barrel	17

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Jack Daniel's Triple Mash	16
Jameson Irish Whiskey	13
Jameson Orange	13
Jefferson's Ocean Voyage 24	28
Jefferson's Ocean Wheated Voyage 25	29
Jefferson's Ocean Voyage Rye 26	28
Jefferson's Ocean Reserve	25
Jefferson's Very Small Batch	32
Jim Beam White Label	12
Knob Creek	15
Knob Creek Small Batch 9 year	18
Legent	14
Little Book Chapter 7	29
Maker's Mark	15
Maker's Mark No 46	17
Maker's Mark Cask Strength	18
Maker's Mark Cellar Aged	35
Maker's Mark Private Selection "Fairytale of Belltown"	21
Maker's Mark "Salish Lodge" Private Selection	21
Maker's Mark Wood Finishing Series Heart Release 2024	22
Michter's	14
Michter's Rye	14
Noble Oak Double Rye	15
Old Fitzgerald BIB 10 year	44
Old Forester 1920 Prohibition Style	18
Old Forester Rye	18
Old Overholt	12
Pendleton	16
Pendleton Rye 12 year	16
Penelope Architect	18
Penelope Barrel Strength	19
Penelope Four Grain	16
Penelope Toasted	21
Rabbit Hole Dareringer	19
Rebel Yell Rye	12
Russell's Reserve 13 year	29
Sazerac Rye	14
Seagram's 7	12
Uncle Nearest 1856	19
Uncle Nearest 1884	16
Uncle Nearest Rye	14
Uncle Nearest Single Barrel	23
Westland American Single Malt	13
Westland Single Cask #6554	26
Westland Solum	41
WhistlePig B�h�lden 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	
WhistlePig Camp Stock Wheat	31
WhistlePig PiggyBack 6 year Bourbon	22
WhistlePig PiggyBack 6 year Rye	16
WhistlePig 10 year Small Batch Rye	26
WhistlePig Farmstock Rye	21
Widow Jane	26
W.L. Weller Antique 107	16
Woodford Reserve Baccarat Edition 0.5 oz 80   1 oz 160   1.5 oz 240	
Woodford Reserve	16
Woodford Reserve Double Oaked	16
Woodinville	15
Woodinville Port-Cask Finished	17
Woodinville Rye	16
Yellowstone Bourbon	13
Yellowstone Single Malt	14
Yellowstone Toasted	17
Yellowstone 101 Limited Edition	31



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