

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

Featuring Ste. Michelle Brut

*Ste. Michelle Wine Estates will donate \$1 per bottle sold to Columbia Cares

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

WINTER BREEZE Stoli Vanilla Vodka, apple cider, cranberry, sparkling wine 19

FRENCH PRESS COFFEE
small 8 | large 13

ART OF TEA HOT TEAS 6

FRESH COLD-PRESSED JUICE 12
available all day

APPLE WHEAT GRASS GINGER

CARROT GINGER ORANGE


APPLE PEAR CINNAMON

BEET PARSNIP BLOOD ORANGE

ORANGE PAPAYA PINEAPPLE

LITE FARE

Overnight Oats dates, chia seed, crunchy seeds, Salish honey, banana brulee, assorted berries 15 

Avocado Toast crunchy seeds, pears, arugula, pickled onion, candied pecans, Salish honey, Macrina bread 18 
add free-range poached eggs* +6

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

SALISH SPECIALTIES

Chicken & Waffles buttermilk fried chicken, brown butter waffle, arugula, caramelized pecans, roasted butternut squash, green goddess dressing, Vermont maple syrup 26

Buttermilk Pancakes fresh strawberries, Chantilly cream 17 / 21

Cinnamon Swirl French Toast cinnamon swirl bread, apple compote, cream cheese frosting 26

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

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

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, chimichurri 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 | 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

THE RESTAURANT

AT SALISH LODGE

STARTERS

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

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

Simple Salad spring mix, candied butternut squash, feta, candied pecans, green goddess dressing 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, 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

Pan Seared Salmon roasted carrots, parsnips, Brussels sprouts, romesco, apple, mustard seed, brown butter 38

Steak Frites 7oz flat iron, house-made fries, romesco, 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 24

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

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, cocoa nibs 11

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

CRAFT COCKTAILS

COUNTRY ROAD Wagyu fat washed Salish Bourbon, Dry Curacao, Amaro Montenegro, black walnut bitters, smoked tableside 24

MEET YOUR MATCH Roku Gin, Bruto Americano, Cocchi Torino, Salish Brut, citrus 22

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

THE LION'S TALE Michter's small batch bourbon, St. Elizabeth allspice dram, lime, bitters 22

CAMPFIRE BOURBON Basil Hayden Toast, Licor 43, Crème De Cocoa, smoky bitters, smoked tableside 24

SALISH ESPRESSO MARTINI Crop Pumpkin Vodka, Five Farms Irish Cream, Kahlua, Campfire espresso 24

BETTER IN WINTER Calvados, Cointreau, apple cider, pomegranate, lemon 22

CRANBERRY MULE Tito's Vodka, cranberry, ginger beer, lime, mint 21

WINTER SUNSET Dulce Vida Tequila, Strega, blood orange, lime, ginger 21

WHITE MYSTERY Roku Gin, Kiona Ice Wine, agave, lime, thyme 24

WINES BY THE GLASS	6oz	9oz
Salish Lodge & Spa Brut, WA	12	16
Salish Lodge & Spa Red Blend, 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
Tiefenbrunner Pinot Grigio, 2021 IT	15	20
Love That Red Winery Love That Rosé, 2021 CV, WA	17	22
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.