

IN ROOM DINING

SALISH
LODGE & SPA


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

WINTER BREEZE Stolli 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

MIMOSAS

6oz Signature 14

9oz Salish 17


Daily selection of juices




BRUNCH *available 8am - 1pm*

LIGHT FARE

Overnight Oats dates, chia seed, crunchy seeds, Salish honey, banana bruleé 15 

Avocado Toast crunchy seeds, pears, arugula, pickled onion, candied pecans, micro greens, honey, 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, caramelized pecans, pickled pears, Vermont maple syrup 26

Buttermilk Pancakes fresh strawberries, Chantilly cream 17 / 21

Cinnamon Swirl French Toast cinnamon swirl bread, apple compote, brandy mascarpone 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 26

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, chimichuri 36

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 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, cherry tomato, sherry vinaigrette 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 




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

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 Brut Rosé, WA | 12 | 16 |
| Salish Lodge & Spa Dry Honey Cider, WA | 12 | 16 |
| Salish Lodge & Spa Chardonnay, WA | 12 | 16 |
| Salish Lodge & Spa Red Blend, WA | 12 | 16 |
| Lucien Albright Brut Rosé NV Alsace, FR | 15 | 18 |
| Adami Prosecco, NV IT | 16 | 20 |
| Veuve Clicquot Yellow Label | 29 | 36 |
| Love That Red Winery Love that Rosé, 2021 CV, WA | 17 | 22 |
| Sparkman Old Porch Rosé, 2022 CV, WA | 18 | 24 |
| Mirabeau Cotes de Provence Pure Rosé, 2022 FR | 17 | 24 |
| Sparkman Cellars Kindred Chardonnay, 2022 CV, WA | 14 | 18 |
| Anne Amie Pinot Gris, 2022 Willamette Valley, OR | 14 | 18 |
| Tiefenbrunner Pinot Grigio, 2021 IT | 15 | 20 |
| Villa Wolf Gewurztraminer, 2021 GER | 14 | 18 |
| Iris Pinot Noir, 2021 Willamette Valley, OR | 14 | 18 |
| Catena Vista Flores Malbec, 2021 Mendoza, Argentina | 13 | 18 |
| Januik Winery Cabernet Sauvignon, 2021 CV, WA | 14 | 19 |

FROM THE DINING ROOM 5pm - 9pm daily


Roasted Pacific Oysters miso, sambal, lime, toasted breadcrumbs, cilantro 28

Country Pork Pâté pistachios, cranberries, cinnamon, allspice, pear mostarda, baguette 26

Mozzarella Burrata winter greens, citrus, roasted beets, breadcrumbs, citronette 26

Beet Ravioli cashew ricotta, pickled fennel, frisée, lemon oil, goat cheese, thyme, candied walnuts 24

Roasted Squash Salad bitter greens, sour apple, feta, candied pecans, maple roasted garlic vinaigrette 15

Salish Baby Greens seasonal citrus, Twin Sisters blue cheese, toasted almonds, honey thyme vinaigrette 13 

Romaine Caesar Salad harissa chickpeas, preserved lemon, parmesan, black garlic dressing, croutons 14

Cauliflower Ginger Soup speck, pine nuts, rice crisp 13

Carrot and Sweet Potato Soup roasted baby rainbow carrots, thyme, Aleppo coriander oil 13

Northwest Free-Range Chicken ricotta gnochì, creamy winter pesto, spiced walnuts, fennel, parmesan 56

Salmon Creek Farms Duroc Pork Chop* sweet potato cannoli, brandy poached apple, pickled mustard seeds, pistachios, apple cider reduction 54

Miso Black Cod shiitake mushroom, baby bok choy, ginger, dashi, cilantro 58

Seared Scallop Pasta local bucatini, cauliflower, sultanas, breadcrumbs, rosemary 61

Grilled Salmon* sweet potato purée, Brussels sprouts, delicata squash, frisée, maple vinaigrette 59

Winter Squash Risotto grana padano, hazelnuts, yuzu, togarashi, arugula 38

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

SIDES

Grilled Broccolini anchovy vinaigrette, breadcrumbs, toasted almonds, grilled lemon 15

Crispy Brussels Sprouts chorizo, gremolata, agave, coriander citrus crème fraîche 16

Northwest Grits & Cheese Curds Salish honey, roasted corn, chive 15 

Buttermilk Whipped Potatoes chive, butter 11

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

FROM THE LOUNGE

5pm - 9pm Mon - Thur, 3pm - 9pm Sat - Sun

SMALL PLATES AND SHAREABLES

Salish Sourdough house-made, butter, Salish honey 11 

Marinated Olives rosemary, orange zest, sherry vinegar 13

Oysters on the Half Shell local selection, yuzu mignonette 30

Artisanal Cheese Plate lavosh crackers, seasonal complements 26
add charcuterie +13

SALADS & SOUPS

Caesar grana, preserved lemon, Dijon crouton, black garlic dressing 15

add chicken + 10 | Dungeness crab + 21

Simple Green Salad arcadian greens, chicories, Chioggia beets, Beecher's cheese, candied pistachios, Meyer lemon & apple vinaigrette 12


Tomato Soup olive oil, basil, Macrina bread 11


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

LARGER PLATES

Duck Confit Poutine fingerling potatoes, Beecher's curds, duck gravy, winter herbs 24

Smoked Salmon Dip artichoke hearts, spinach, Beecher's cheese, flatbread 22

Cedar Plank Steelhead root vegetable, thyme, collard green pesto, Salish honey 34 

Oven Charred Cauliflower Salish hot sauce, capers, cilantro buttermilk 24 

Salish 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

FLATBREADS 24

Pear, Smoky Blue Cheese, Speck, Thyme

Cauliflower, Capers, Sultanas, Boquerones, Rosemary

Winter Squash, Togarashi, Turnips, Figs, Yuzu Aioli

DESSERT

Flourless Chocolate Cake baked ganache, whipped cream, cocoa nibs 11

Damn Fine Cherry Pie inspired by Salish Lodge's starring role in "Twin Peaks" 11 *ala mode* 13

Crème brûlée Salish honey, vanilla bean, fresh berries 11 



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