

THE LOUNGE

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

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 6

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 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

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


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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.*


THE LOUNGE

BREAKFAST

Monday - Friday 10:00am-1:00pm

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

OVERNIGHT OATS dates, chia seed, crunchy seeds, Salish honey, banana bruleé, 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 CLASSIC BREAKFAST* three eggs any style, ham, sausage, bacon, hashed Yukon potatoes 27

LUNCH

available daily 11:00am - 3:00pm

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

PACIFIC SEAFOOD COBB Dungeness crab, prawns, egg, bleu cheese, slab bacon, sherry vinaigrette, cherry tomato 32

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*

DESSERT

available daily 10:00am - 9:00pm

CRÈME BRULÉE Salish honey, vanilla bean, fresh berries 11 

FLOURLESS CHOCOLATE CAKE baked ganache, whipped cream, chocolate nibs 11

DAMN FINE CHERRY PIE inspired by Salish Lodge's role in "Twin Peaks" 11
ala mode +2



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THE LOUNGE

SMALL PLATES & SHAREABLES

available 3:00pm - 9:00pm daily

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 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 26

SMOKED SALMON DIP artichoke hearts, spinach,
Beecher's cheese, flatbread 24

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


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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

SPIRIT-FREE

WINTER SUNRISE Ritual Tequila, DHOS Orange Liqueur, apple cider, cranberry, cinnamon 19

MAPLE OLD FASHIONED Spiritless Kentucky 74 Bourbon, Pathfinder Liqueur, maple syrup, orange bitters 21

SALISH SODA Fluere Spiced Rum, coconut, pomegranate, Fre Sparkling Wine 18

FLOATING PEAR Seedlip Garden 108, DHOS Orange Liqueur, pear, Salish honey, lemon, soda water 19 

WINE BY THE GLASS

SPARKLING	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
Adami Prosecco, NV IT	16	20
Veuve Clicquot Yellow Label NV	29	36

ROSÉ	6oz	9oz
Love That Red Winery Love that Rosé, 2021 CV, WA	17	22
Sparkman Old Porch Rosé, 2022 CV, WA	18	24



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WINES BY THE GLASS

WHITE	6oz	9oz
Salish Lodge & Spa Chardonnay, WA	12	16
Jules Taylor Sauvignon Blanc, 2022 Marlborough, New Zealand	12	16
Sparkman Cellars Kindred Chardonnay, 2022 CV, WA	14	18
Anne Amie Pinot Gris, 2022 Willamette Valley, OR	14	18
Villa Wolf Gewurztraminer, 2021 GER	14	18
Tiefenbrunner Pinot Grigio, 2021 IT	15	20
Matthews Sauvignon Blanc, 2022 CV, WA	15	22
Long Shadows Poets Leap Riesling, 2022 CV, WA	16	21
Damsel Cellars Marsanne, 2022 Yakima Valley, WA	17	23

REDS	6oz	9oz
Salish Lodge & Spa Red Blend, WA	12	16
Among The Giants Estate Merlot, 2020 Goose Gap, WA	13	17
Iris Pinot Noir, 2021 Willamette Valley, OR	14	18
Sparkman Kindred Red Blend, 2020 CV, WA	14	19
Catena Vista Flores Malbec, 2021 Mendoza, Argentina	13	18
Januik Winery Cabernet Sauvignon, CV, WA	14	19
The Soldier Cabernet Sauvignon, 2018 CV, WA	14	21
Love That Red Morning Line Merlot, 2023 CV, WA	17	23
Love That Red Stakes Race, 2023 CV, WA	17	23

PREMIUM WINES BY THE GLASS	6oz	9oz
Mirabeau Cotes de Provence Pure Rosé, 2022 FR	17	24
Guardian Chalkline Red Wine 2021, CV, WA	18	24
Sagemoor Without Rehearsal Sauvignon Blanc, 2021 CV, WA	20	27
Pollard Red Blend, 2017 Yakima Valley, WA	21	27
Megan Anne Pinot Noir, 2021 Willamette Valley, OR	21	28
Sagemoor Stars in a Row Cabernet Sauvignon, 2016 CV, WA	22	29
Planeta Etna, 2022 Rosso, IT	24	30
Delille Cellars D2, 2021 CV, WA	24	32
Woodward Canyon Chardonnay, 2022 Walla Walla, WA	22	29
Sparkman Holler Cabernet Sauvignon, 2020 CV, WA	22	29
Mark Ryan Wild Eyed Syrah, 2020 Red Mountain, WA	23	30
Perla Terra Barolo, 2018 IT	26	34
The Hess Family Collection The Lions Tamer Cabernet Sauvignon, 2019 Napa Valley, CA	35	43

BOURBON & WHISKEY FLIGHTS

three one ounce pours

MAKER'S MARK FLIGHT 29

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

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

WHISTLEPIG HOG HEAVEN RYE FLIGHT 39

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

COGNAC

Remy Martin Louis XIII
0.5 oz 125 | 1 oz 250 | 2 oz 375

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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
Bookers Small Batch 9 year	27
Buffalo Trace	15
Bulleit 10 year	18
Bulleit Bourbon	14
Bushmill's	12
Cadee	14
Calumet Small Batch	17
Calumet Single Black Rack 15 year	29
Canadian Club	12
Conciere Whiskey	12
Cream of Kentucky Rye Bottled in Bond	21
Crown Royal Canadian Whiskey	14
Eagle Rare 10 year	18
Elijah Craig	11
Gentleman Jack	15
High West American Prairie Bourbon	16
High West A Midwinter Night's Dram	39
Jack Daniel's	12
Jameson Irish Whiskey	13
Jefferson's Ocean Voyage 24	28
Jefferson's Ocean Wheated Voyage 25	29
Jefferson's Ocean Voyage Rye 26	28
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
Medusa American Whiskey	20
Michter's	14
Michter's Rye	14
Old Forester 1920 Prohibition Style	18
Old Overholt	12
Pendleton	16
Pendleton Rye 12 year	19
Rabbit Hole Dareringer	16
Russell's Reserve 13 year	29
Sazerac Rye	14
Seagram's 7	12
Uncle Nearest 1884	16
Uncle Nearest Rye	14
Uncle Nearest Single Barrel	23
Westland American Single Malt	13
WhistlePig Béhölden 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 PiggyBack 6 year Bourbon	22
WhistlePig PiggyBack 6 year Rye	16
WhistlePig 10 year Small Batch Rye	26
WhistlePig Farmstock Rye	21
Woodford Reserve	16
Woodford Reserve Double Oaked	16
Woodinville	15
Yellowstone Bourbon	13
Yellowstone Single Malt	14
Yellowstone Toasted	17
Yellowstone 101 Limited Edition	31



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