

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

Coffee & Tea



ESPRESSO DRINKS 6

FRENCH PRESS COFFEE

small 8 | large 13



ART OF TEA LOOSE LEAF HOT TEAS

small 5 | large 7

English Breakfast | Tali's Masala Chai | Earl Grey
Dark Chocolate Peppermint | Green Pomegranate
White Peach | Chamomile | Pacific Coast Mint

Morning Libations



MIMOSAS

6oz Signature 14 | 9oz Salish 17
daily selection of juices



BREAKFAST IN BED

Ron Zacapa 23yr rum, Irish cream,
maple syrup, bacon 19



MORNING MULE

vodka, grapefruit, ginger beer, lime 14



SNOQUALMIE COFFEE

Irish cream, hazelnut liqueur 17



BLOOD ORANGE COOLER

Solerno Blood Orange Liqueur, blood orange,
lemon, Salish Honey Cider 19 



ESPRESSO NEGRONI

Campari, La Quintinye Vermouth Royal, Kapali
Coffee Liqueur, Aviation Gin, espresso 21



INFUSED BLOODY MARY 16

SALISH CAESAR

vodka, clamato, potlatch salt 15
add prawns and bacon +5

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, potatoes au gratin

44 per person | 96 for two with mimosa upgrade | 25 split fee

Salish Specialties

OVERNIGHT OATS ^{GF VEG} 16

crunchy seeds, Salish honey, seasonal fruit brûlée 

AVOCADO TOAST ^{VEG} 19

ricotta cheese, olive oil, lemon zest, basil, Macrina bread
add free-range poached eggs* +6
add smoked salmon +12

DUCK CONFIT CHILAQUILES* ^{GF} 24

tomatillo-poblano salsa, tortilla chips, two sunny side up eggs,
queso fresco, radish

BUTTERMILK PANCAKES ^{VEG} 17

seasonal fruit compote, Chantilly cream

CHAI SPICED FRENCH TOAST ^{VEG} 22

pumpkin butter, pomegranate, powdered sugar, maple syrup

CORNED BEEF HASH* ^{GF} 26

Yukon gold potatoes, bell pepper, charred onion, cilantro chimichurri, fried eggs

Breakfast Classics

served with potatoes au gratin &
heirloom greens & herbs salad

SALISH CLASSIC BREAKFAST* ^{GF} 27

three eggs any style, ham, sausage, bacon

PORK SHANK EGGS BENEDICT* 26

smoked ham shank, hollandaise

VEGETABLE BENEDICT* ^{VEG} 24

seasonal vegetables, hollandaise

DUNGENESS CRAB BENEDICT* 35

dill, hollandaise

CROQUE MADAME* 24

béchamel, caramelized onion, ham, Gruyère, free range egg

GF: Gluten Free | V: Vegan | VEG: Vegetarian



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

Starters

SALISH CLAM CHOWDER smoked bacon, red potatoes, Macrina bread 9/12

TOMATO SOUP ^V olive oil, basil, Macrina bread 8/11

ROMAINE CAESAR SALAD romaine hearts, parmesan, black garlic dressing, croutons 12/17
add grilled chicken +10 | Dungeness crab +21 | flat iron steak* +27

HEIRLOOM GREENS & HERBS SALAD ^{GF VEG} Salish honey vinegar, Agrumato lemon oil, black pepper 13 

Lunch Entrée

PACIFIC SEAFOOD COBB SALAD ^{GF} 33

Dungeness crab, prawns, egg, bleu cheese, bacon, sherry vinaigrette, cherry tomato

SALISH FISH AND CHIPS 29

True Cod, vodka tempura, charred-lemon, tartar sauce, apple coleslaw, house-made fries

PAN SEARED SALMON* ^{GF} 32

charred cauliflower, kale pesto, fried capers, Salish hot sauce, micro chervil

CLASSIC STEAK FRITES* ^{GF} 59

12 oz. New York strip, veal demi

Burgers & Sandwiches


Served with house-made fries.
Substitute soup or side salad +5

SALISH GROUND TENDERLOIN BURGER* 24

char-grilled, American cheese, brioche bun, lettuce, red onion, tomato, Salish sauce

Beyond Patty +3 | honey cured bacon +4 | avocado +3 | fried egg +4

BUTTERMILK CHICKEN SANDWICH 24

crispy fried chicken breast, spicy aioli, Salish hot honey, romaine lettuce, American cheese, pickles, brioche bun 

GRILLED MEDALLIONS OF TENDERLOIN SANDWICH* 34

6oz. Royal Ranch beef filet mignon, demi baguette, au jus

Desserts 13

CRÈME BRÛLÉE ^{GF VEG}

Salish honey, vanilla bean, fresh berries 

FLOURLESS CHOCOLATE CAKE ^{GF VEG}

baked ganache, whipped cream, cocoa nibs

DAMN FINE CHERRY PIE ^{VEG}

inspired by Salish Lodge's role in "Twin Peaks"
ala mode +2

THE
RESTAURANT
AT SALISH LODGE

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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.