


SUNRISE LIBATIONS

INFUSED BLOODY MARY 16
SALISH CAESAR vodka, clamato, potlatch salt 15
add prawns and bacon +5
MORNING MULE vodka, grapefruit, ginger beer, lime 14
BREAKFAST IN BED Ron Zacapa 23yr rum, Irish cream, maple syrup, bacon 19

MIMOSAS
 6oz Signature 14 | 9oz Salish 17
Daily selection of juices


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

FRENCH PRESS COFFEE small 8 | large 13
ART OF TEA HOT TEAS small 5 | large 7
ESPRESSO DRINKS 6



BRUNCH available 8am - 1pm

LIGHT FARE

Overnight Oats ^{GF VEG} crunchy seeds, Salish honey, seasonal brûléed fruit 16 
Avocado Toast ^{VEG} ricotta cheese, olive oil, lemon zest, basil, Macrina bread 19
add free-range poached eggs +6 | add smoked salmon +12*

SALISH SPECIALTIES


Duck Confit Chilaquiles* ^{GF} tomatillo-poblano salsa, tortilla chips, two sunny side up eggs, queso fresco, radish 24
Buttermilk Pancakes ^{VEG} seasonal fruit compote, Chantilly cream 17
Chai Spiced French Toast ^{VEG} pumpkin butter, pomegranate, powdered sugar, maple syrup 22
Corned Beef Hash* ^{GF} Yukon gold potatoes, bell pepper, charred onion, cilantro chimichurri, fried eggs 26

BREAKFAST CLASSICS

Served with potatoes au gratin & heirloom greens & herbs salad

Salish Classic Breakfast* ^{GF} three eggs any style, ham, sausage, bacon 27
Pork Shank Eggs Benedict* smoked ham shank, hollandaise 26
Vegetable Benedict* ^{VEG} seasonal vegetables, hollandaise 24
Dungeness Crab Benedict* dill, hollandaise 35
Croque Madame* béchamel, caramelized onion, ham, Gruyère, free range egg 24

AFTERNOON BITES 3pm - 5pm daily


Salish Clam Chowder smoked bacon, red potatoes, Macrina bread 9/12
Tomato Soup ^V olive oil, basil, Macrina bread 8/11
Heirloom Greens & Herbs Salad ^{GF VEG} Salish honey vinegar, Agrumato lemon oil, black pepper 13 
Romaine Caesar Salad romaine hearts, parmesan, black garlic dressing, croutons 12/17
add grilled chicken +10 | Dungeness crab +21
Marinated Olives ^{GF V} rosemary, orange zest, sherry vinegar 13
Artisanal Cheese Plate* lavosh crackers, seasonal complements 26 *add charcuterie +13*
Salish Ground 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



Follow the bee to find items with honey from Salish hives!

LUNCH available 11am - 3pm

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 ENTREES


Pacific Seafood Cobb Salad ^{GF} Dungeness crab, prawns, egg, bleu cheese, bacon, cherry tomato, sherry vinaigrette 33
Salish Fish and Chips True Cod, vodka tempura, charred-lemon, tartar sauce, apple coleslaw, house-made fries 29
Pan Seared Salmon* ^{GF} charred cauliflower, kale pesto, fried capers, Salish hot sauce, micro chervil 32
Classic Steak Frites* ^{GF} 12 oz. New York strip, veal demi 59

BURGERS AND SANDWICHES

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

Salish Ground 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
Buttermilk Chicken Sandwich crispy fried chicken breast, spicy aioli, Salish hot honey, romaine lettuce, American cheese, pickles, brioche bun 24 
Grilled Medallions of Tenderloin Sandwich* 6 oz. Royal Ranch beef filet mignon, demi baguette, au jus 34

DESSERT 13

Flourless Chocolate Cake ^{GF VEG} baked ganache, whipped cream, chocolate nibs
Damn Fine Cherry Pie ^{VEG} inspired by Salish Lodge's role in "Twin Peaks" *ala mode* +2
Crème Brûlée ^{GF VEG} Salish honey, vanilla bean, fresh berries 

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

**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.

An additional 3% taxable surcharge will also apply to all the food items, 100% of which will be distributed to our culinary team and dishwashers working behind the scenes.

SPECIALTY COCKTAILS 21 each

WHITE ROBE El Jimador Reposado, Amaro Montenegro, Bada Bing cherry, lemon

HIGH & DRY Maker's Mark Salish Private Selection, Five Farms Irish Cream, Chai tea

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


FALLING FOR YOU HONEY Spiced Pear Liqueur, Clear Creek Apple Brandy, cinnamon, lemon 

SMOKED SALISH MANHATTAN Knob Creek Rye, barrel-aged sweet Vermouth, Bada Bing cherry, bitters

LODGE LIFE Del Maguey Vida Mezcal, Licor 43, Campfire espresso, pumpkin

NEW FRONTIER Buffalo Trace Bourbon, absinthe, pomegranate, bitters, lemon

SALISH WHITE RUSSIAN Crop Pumpkin Vodka, Kahlua, Five Farms Irish Cream, whipped cream

SHELLY'S DILEMMA Penelope Toasted Bourbon, Allspice Dram, Salish honey, cherry juice, whipped cream 

WINES BY THE GLASS

	6oz	9oz	Btl
Salish Lodge & Spa Brut, WA	12	17	45
Salish Lodge & Spa Brut Rosé, WA	12	17	45
Salish Lodge & Spa Chardonnay, WA	12	17	45
Salish Lodge & Spa Rosé, WA	12	17	45
Salish Lodge & Spa Red Blend, WA	12	17	45
Lucien Albright Brut Rosé NV Alsace, FR	16	21	59
Adami Prosecco, NV IT	16	21	59
Veuve Clicquot Yellow Label	29	39	145
Pursued by Bear "Blushing Bear" Rosé, 2022 CV, WA	14	19	53
Mohua Sauvignon Blanc, 2023 NZ	13	18	49
Among The Giants Estate Merlot, 2020 Goose Gap, WA	13	18	40
Catena Vista Flores Malbec, 2021 Mendoza, Argentina	13	18	40
West Mount Pinot Gris, 2021 Willamette Valley, OR	14	19	51
L'Ecole "Frenchtown" Sauvignon Blanc, 2023 CV, WA	14	19	51
Long Shadows "Poet's Leap" Riesling, 2022 CV, WA	16	21	54
Resonance Pinot Noir, 2022 Willamette Valley, OR	17	23	63
Januik Winery Cabernet Sauvignon, 2021 CV, WA	19	26	71

FROM THE RESTAURANT

5pm - 9pm daily

RAW & CHILLED

Jumbo Prawn Cocktail ^{GF} Sea of Cortez prawns, cocktail sauce, lemon 21

Hand Cut Steak Tartare ^{GF} hen egg, shallot, capers, mustard aioli, malt vinegar chips 24


Local Fresh Oysters ^{GF} half dozen, cocktail sauce, champagne mignonette 30


Yellowfin Tuna Tartare ^{GF} avocado, crispy shallots, mango & chili oil 26

STARTERS

Dungeness Crab Cakes sumac remoulade, lemon, arcadian greens, mustard vinaigrette 28

Lobster Bisque tarragon oil 16

Wedge Salad ^{GF} candied bacon, cherry tomato, pickled red onion, Smokey Blue cheese dressing 17 

Heirloom Greens & Herbs Salad ^{GF VEG} Salish honey vinegar, Agrumato lemon oil, black pepper 13 

Romaine Caesar Salad romaine hearts, parmesan, black garlic dressing, croutons 14

MAINS

Salish Ground 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

Northwest Free-Range Chicken ^{GF} lacinato kale, white beans, bacon, carrot, Dijon, herb butter 52

Sesame Crusted Ahi Tuna ^{GF} seared rare, Napa cabbage slaw, yuzu ponzu 63

Chestnut Bucatini ^{VEG} foraged mushroom, allium, lacinato kale, cranberry, sage, breadcrumbs 38

Grilled Salmon ^{GF} guanciale, celery root, lentils, horseradish cream 59

Dungeness Crab Stuffed Jumbo Prawns bay shrimp, fontina cheese, chimichurri 74

Thai Seafood Stew ^{GF} Manila clams, prawns, seasonal fish, coconut rice, tarro chips, cilantro 49

STEAKS & CHOPS ^{GF}

Proudly featuring ethical and sustainable beef from Royal Ranch.

12oz. Classic New York Strip Steak Frites & Veal Demi ^{*} 59

7oz. 24-day Angus Filet Mignon ^{*} 80

22oz. 21-Day Dry-Aged Bone-In Ribeye ^{*} 105

18oz. 14-Day Dry-Aged Berkshire Long-Bone Pork Chops ^{*} 68

18oz. 21-Day Dry-Aged Delmonico ^{*} 90

14oz. Elk Chops ^{*} 74

STEAK ENHANCEMENTS

Classic béarnaise ^{GF VEG} 7

Salish Lodge beefed up butter ^{GF} 9

Rogue Creamery smokey blue ^{GF} 9

Roasted bone marrow ^{GF} 12

Green peppercorn demi-glacé ^{GF} 9

Pepper-crusted au poivre ^{GF VEG} 7

Dungeness crab Oscar ^{GF} 26

SIDES

Crispy Brussels Sprouts sherry bacon vinaigrette ^{GF} 14

Asparagus ^{GF VEG} truffle hollandaise ^{GF VEG} 16

Northwest Grits & Cheese Curds ^{GF VEG} Salish honey, roasted corn, chive 14 

Buttermilk Whipped Potatoes ^{GF VEG} chive, butter 11

Hand-Cut Fries ^{GF VEG} parmesan, garlic aioli, dill 14

Baked & Loaded ^{GF} short rib, raclette cheese, onion butter 19

DESSERT 13

Hazelnut Chocolate Cake ^{VEG} hazelnut dacquoise, chocolate praline ganache, milk chocolate mousse, pear sorbet

White Chocolate Cheesecake ^{VEG} house-made graham cookie & pistachio crust, poached quince

Apple Galette ^{VEG} salted caramel sauce, maple ice cream

Seasonal Sorbet ^{GF V}

Damn Fine Cherry Pie ^{VEG} inspired by Salish Lodge's role in "Twin Peaks" *ala mode* +2

Crème Brûlée ^{GF VEG} Salish honey, vanilla bean, fresh berries 

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