

THE LOUNGE

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

small 5 | large 7

Sunrise Libations

MIMOSAS


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

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

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

Breakfast

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

OVERNIGHT OATS ^{GF VEG} 16

crunchy seeds, Salish honey, seasonal brûléed fruit 

AVOCADO TOAST ^{VEG} 19

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

SALISH CLASSIC BREAKFAST* ^{GF} 27

three eggs any style, ham, sausage, bacon, scalloped potatoes

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

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Lunch

available Saturday & Sunday 11:00am - 3:00pm

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

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


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

PACIFIC SEAFOOD COBB SALAD ^{GF} 33
Dungeness crab, prawns, egg, bleu cheese, bacon, sherry vinaigrette, cherry tomato

SALISH 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*

Dessert

13
available daily 10:00am - 9:00pm

CRÈME BRÛLÉE ^{GF VEG}
Salish honey, vanilla bean, fresh berries 

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

Afternoon Bites

available daily 3:00pm - 5:00pm

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

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

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

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

MARINATED OLIVES ^{GF V} 13
rosemary, orange zest, sherry vinegar

ARTISANAL CHEESE PLATE* 26
lavosh crackers, seasonal complements
add charcuterie +13

SALISH 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*

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THE LOUNGE

Cocktails 21



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



Spirit-free

16 each



CITRUS BLISS!
Fluère Smoked Agave, D.H.O.S.,
coconut creme, maple syrup,
orange, lime



CARAMEL APPLE PEAR
Lyre's Pink Gin, caramel syrup, apple
cider, pear, sparkling wine



WINTER-MOSA
Fluère Rum, apple cider, sparkling
wine

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Wine by the Glass

| SPARKLING | 6oz | 9oz |
|---|------------|------------|
| Salish Lodge & Spa Brut, WA | 12 | 17 |
| Salish Lodge & Spa Brut Rosé, WA | 12 | 17 |
| Salish Lodge & Spa Dry Honey Cider, WA | 12 | 17 |
| Lucien Albright Brut Rosé NV Alsace, FR | 16 | 21 |
| Adami Prosecco, NV IT | 16 | 21 |
| Veuve Clicquot Yellow Label NV | 29 | 39 |

| ROSÉ | 6oz | 9oz |
|---|------------|------------|
| Salish Lodge & Spa Rosé, WA | 12 | 17 |
| Pursued by Bear "Blushing Bear" Rosé, 2022 CV, WA | 14 | 19 |

| WHITE | 6oz | 9oz |
|---|------------|------------|
| Salish Lodge & Spa Chardonnay, WA | 12 | 17 |
| EFESTÉ Evergreen Vineyard, Ancient Lakes, WA 2021 | 13 | 18 |
| Mohua Sauvignon Blanc, 2023 NZ | 13 | 18 |
| Mark Ryan 'The Vincent', 2022 CV, WA | 14 | 19 |
| West Mount Pinot Gris, 2021 Willamette Valley, OR | 14 | 19 |
| L'École "Frenchtown" Sauvignon Blanc, 2023 CV, WA | 14 | 19 |
| Long Shadows "Poet's Leap" Riesling, 2022 CV, WA | 16 | 21 |

| REDS | 6oz | 9oz |
|---|------------|------------|
| Salish Lodge & Spa Red Blend, WA | 12 | 17 |
| Among The Giants Estate Merlot, 2020 Goose Gap, WA | 13 | 18 |
| Catena Vista Flores Malbec, 2021 Mendoza, Argentina | 13 | 18 |
| Chateau Buisson-Redon, 2020 Bordeaux, FR | 14 | 19 |
| Murray Syrah, 2020 Red Mountain, WA | 14 | 19 |
| Hightower "Red Willow" Cabernet Franc, 2021 Yakima Valley, WA | 15 | 20 |
| Resonance Pinot Noir, 2022 Willamette Valley, OR | 17 | 23 |
| Januik Winery Cabernet Sauvignon, 2021 CV, WA | 19 | 26 |

| PREMIUM WINES BY THE GLASS | 6oz | 9oz |
|--|------------|------------|
| Pursued by Bear "Bear Cub" Red Blend, 2020 CV, WA | 18 | 24 |
| Mark Ryan "Dissident" Cabernet Sauvignon, 2022 CV, WA | 20 | 27 |
| Sparkman "Holler" Cabernet Sauvignon, 2021 CV, WA | 20 | 27 |
| Flowers Chardonnay, 2023 Sonoma Coast, CA | 23 | 31 |
| Mark Ryan "Wild Eyed" Syrah, 2021 Red Mountain, WA | 23 | 31 |
| Delille Cellars "D2" Red Blend, 2021 CV, WA | 24 | 32 |
| Delille Cellars Roussanne, 2022 Red Mountain, WA | 25 | 34 |
| Cristom "Mount Jefferson" Cuvée Pinot Noir, 2022 Willamette Valley, OR | 25 | 34 |
| Damsel Cellars Boushey Vineyards Cabernet Franc, 2020 CV, WA | 26 | 35 |
| The Withers Chardonnay, Sonoma Coast, CA | 26 | 35 |

Cognac Remy Martin Louis XIII
0.5 oz 125 | 1 oz 250 | 1.5 oz 375



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Bourbon Flights

three one ounce pours

MAKER'S MARK FLIGHT 29

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

WOODINVILLE FLIGHT 29

Woodinville Rye
Woodinville Port-Cask Finish
Woodinville Bourbon

WHISTLEPIG HOG HEAVEN RYE FLIGHT 39

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

SALISH LODGE PRIVATE SELECTION FLIGHT 39

Salish Lodge Angel's Envy
Salish Lodge Maker's Mark
Salish Lodge Distillarium

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

Bourbon & Whiskey

| | |
|--|----|
| 2X0 The Kiawah Blend | 28 |
| Angel's Envy Bourbon | 18 |
| Angel's Envy Finished Rye | 26 |
| Angel's Envy Salish Lodge Private Selection | 24 |
| Angel's Envy Triple Oak | 24 |
| Bainbridge Organic Distillers Yama Single Grain Barley | 79 |
| Basil Hayden | 16 |
| Basil Hayden Dark Rye | 16 |
| Basil Hayden Toast | 17 |
| Ben Holladay 6 Year Bottled In Bond | 17 |
| Benchmark | 11 |
| Blantons "Single Barrel" | 19 |
| Blood Oath Pact No. 10 | 36 |
| Bookers Small Batch 9 year | 27 |
| Buffalo Trace | 15 |
| Bulleit 10 year | 18 |
| Bulleit Bourbon | 14 |
| Bulleit Rye | 15 |
| Bushmill's | 12 |
| Cadée | 14 |
| Calumet Small Batch | 17 |
| Calumet Single Black Rack 15 year | 29 |
| Chicken Cock Small Batch 5 year | 19 |
| Colonel E.H. Taylor Single Barrel BiB | 28 |
| Colonel E.H. Taylor Small Batch BiB | 23 |
| Cream of Kentucky Rye Bottled in Bond | 21 |
| Eagle Rare 10 year | 18 |
| Elijah Craig | 11 |
| Elijah Craig Toasted | 14 |
| Elmer T. Lee Single Barrel | 19 |
| Evan Williams Single Barrel Vintage | 18 |
| Gentleman Jack | 15 |
| High West American Prairie Bourbon | 16 |
| High West A Midwinter Night's Dram | 39 |
| Iwai Whiskey 45 | 13 |
| Jack Daniel's | 12 |

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| | |
|---|----|
| Jack Daniel's Single Barrel | 17 |
| Jack Daniel's Triple Mash | 16 |
| Jameson Irish Whiskey | 13 |
| Jameson Orange | 13 |
| Jefferson's Ocean Voyage 24 | 28 |
| Jefferson's Ocean Wheated Voyage 25 | 29 |
| Jefferson's Ocean Voyage Rye 26 | 28 |
| Jefferson's Ocean Reserve | 25 |
| Jefferson's Very Small Batch | 32 |
| Jim Beam White Label | 12 |
| Knob Creek | 15 |
| Knob Creek Small Batch 9 year | 18 |
| Legent | 14 |
| 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 "Salish Lodge" Private Selection | 21 |
| Maker's Mark Wood Finishing Series Heart Release 2024 | 22 |
| Michter's | 14 |
| Michter's Toasted Barrel | 38 |
| Noble Oak Double Rye | 15 |
| Old Fitzgerald BIB 10 year | 44 |
| Old Forester 1870 Original Batch | 18 |
| Old Forester 1897 BIB | 18 |
| Old Forester 1910 Old Fine Whiskey | 18 |
| Old Forester 1920 Prohibition Style | 18 |
| Old Forester Birthday Bourbon | 75 |
| Old Forester Rye | 18 |
| Old Overholt | 12 |
| Pendleton | 16 |
| Pendleton Rye 12 year | 16 |
| Penelope Architect | 18 |
| Penelope Barrel Strength | 19 |
| Penelope Four Grain | 16 |
| Penelope Toasted | 21 |
| Rabbit Hole Dareringer | 19 |
| Russell's Reserve 13 year | 29 |
| Stagg | 23 |
| Uncle Nearest 1856 | 19 |
| Uncle Nearest 1884 | 16 |
| Uncle Nearest Rye | 14 |
| Uncle Nearest Single Barrel | 23 |
| Weller Antique 107 | 19 |
| Weller Special Reserve | 18 |
| Westland American Single Malt | 13 |
| Westland Single Cask #6554 | 26 |
| Westland Solum | 41 |
| WhistlePig Camp Stock Wheat | 31 |
| WhistlePig PiggyBack 6 year Bourbon | 22 |
| WhistlePig PiggyBack 6 year Rye | 16 |
| WhistlePig 10 year Small Batch Rye | 26 |
| WhistlePig Farmstock Rye | 21 |
| Widow Jane | 26 |
| Woodford Reserve | 16 |
| Woodford Reserve Double Oaked | 16 |
| Woodinville | 15 |
| Woodinville Port-Cask Finished | 17 |
| Woodinville Rye | 16 |
| Yellowstone Bourbon | 13 |
| Yellowstone Single Malt | 14 |
| Yellowstone Toasted | 17 |
| Yellowstone 101 Limited Edition | 31 |

Premium Bourbon & Whiskey

| | |
|---|--|
| WhistlePig Béholden 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 | |
| Woodford Reserve Baccarat Edition | |
| 0.5 oz 80 1 oz 160 1.5 oz 240 | |



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