


The ATTIC

AT SALISH LODGE & SPA

SMALL PLATES & SHAREABLES

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

 SIMPLE GREEN SALAD 13
bleu cheese, toasted walnut, fig, Salish honey
vinaigrette

KALE CAESAR 15
grana, lemon, crouton, black garlic dressing
add chicken + 10 | Dungeness crab + 21

ARUGULA & FRISEE SALAD 16
smoked blue cheese, filberts, hot honey
vinaigrette, amaro poached pears

SMOKED SALMON DIP 19
artichoke hearts, spinach, Beecher's cheese, flatbread

CHICKEN LIVER PATE 19
Meyer lemon-onion marmalade, mustard,
cornichons, baguette

ROASTED MARROW BONES 24
herb gremolata, pickled red onion, toasted bread

CRAB STUFFED MUSHROOMS 28
cream cheese, old bay, grana

SALISH CLAM CHOWDER 10
clams, bacon, red potatoes, peasant bread

TOMATO SOUP 8
olive oil, basil, peasant bread


PIZZAS & LARGER PLATES

MARGHERITA 24
basil, tomato, fresh mozzarella, grana

CURED MEAT 24
Coro cured meats, goathorn peppers,
pomodoro, mozzarella, grana

ITALIAN SAUSAGE 24
white sauce, rapini, mozzarella, grana

TUSCAN CHICKEN 24
grilled chicken, preserved tomato, mozzarella,
Meyer lemon aioli, basil

 ATTIC NACHOS 23
pork shank, Beecher's cheese, pickled peppers,
smoked honey aioli, house potato chips

WILD MUSHROOM RISOTTO 28
black truffle, wild & cultivated mushrooms, arugula,
grana

DESSERTS

ATTIC BREAD PUDDING 11
vanilla custard bread pudding, bourbon butter sauce,
apricot compote

COFFEE CUSTARD 11
chocolate coffee custard, candied nuts, orange peel,
bourbon chocolate fudge



Look for the Salish bee to guide you to menu items that feature honey from our own hives.

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SPECIALTY COCKTAILS

| | | |
|---|---|----|
| The Si | Distillirum Salish Whiskey Bourbon, Polite Amor, Cherry Shrub, Raw Simple Syrup, Orange | 19 |
| Fizzy Punch | citrus and Irish Whiskey Punch with oleo-saccharum | 19 |
|  Harvest Moon | apple cinnamon vodka, Salish honey, citrus, Salish Dry Honey Cider | 16 |
|  The Dale Cooper | Aviation Gin, lemon, clove, cardamom, Salish Dry Cider | 15 |
| Maple Bacon Old Fashioned | Distillirum Salish Whiskey Bourbon, maple, bitters, orange, bacon | 18 |
|  Pear and Vanilla Margarita | Dulce Vida Blanco, pear, vanilla, Salish honey, citrus | 18 |
| PNW Mule | Brovo vodka, muddled blackberry, lavender bitters, lime, ginger beer | 14 |
| Apple Smash | apple cinnamon vodka, bada bing, spiced apple cider, lemon | 16 |
| Rosemary Gin Mule | Nolet's Gin, lime, rosemary, ginger beer | 15 |

SPIRIT-FREE MOCKTAILS

| | | |
|--|---|----|
|  BRAMBLE | Blackberry, mint, honey simple syrup, lemon | 10 |
| APPLE COOLER | Apple, raspberry, cranberry, lime | 10 |

BEER & CIDER

| | |
|---------------------------------------|---|
| Bodizafa IPA | 8 |
| Dru Bru Hefeweizen | 8 |
| Bale Breaker Pilsner | 8 |
| Bale Breaker Dormancy Breakfast Stout | 8 |
| Rainer Lager | 8 |
| Schilling Pineapple Cider | 8 |
| Seattle Dry Cider | 8 |
| Athletic Freewave IPA N/A | 6 |
| Heineken N/A | 6 |
| Rotating Drafts (ask your server) | 8 |

WINE BY THE GLASS

SPARKLING

| | 6oz | 9oz |
|---|-----|-----|
| Brut, Salish Lodge & Spa, WA | 12 | 16 |
| Brut Rosé, Salish Lodge & Spa, WA | 12 | 16 |
| Dry Honey Cider, Salish Lodge & Spa, WA | 12 | 16 |

WHITE

| | 6oz | 9oz |
|--|-----|-----|
| Chardonnay, Salish Lodge & Spa, WA | 12 | 16 |
| Chardonnay, Lu & Oly, Columbia Valley, WA | 13 | 17 |
| Pinot Gris, Anne Amie, Willamette Valley, OR | 14 | 18 |
| Sauvignon Blanc, EFESTĒ Feral, Ancient Lakes, WA | 15 | 20 |
| Riesling, Sleight of Hand, Magician, Ancient Lakes, WA | 13 | 17 |

RED

| | 6oz | 9oz |
|---|-----|-----|
| Red Blend, Salish Lodge & Spa, WA | 12 | 16 |
| Pinot Noir, Iris, Willamette Valley, OR | 14 | 19 |
| Red Blend, Rocky Pond Proprietary Blend, CV, WA | 15 | 21 |
| Malbec, Catena Vista Flores, Mendoza, Argentina | 13 | 18 |
| Merlot, Terra Blanca, Red Mountain, WA | 13 | 18 |
| Cabernet Sauvignon, Matthews, CV, WA | 16 | 22 |



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PREMIUM WINE BY THE GLASS 6oz 9oz

| | | |
|--|----|----|
| Abeja Chardonnay 2016 | 26 | 30 |
| Daou Rose 2020 | 18 | 24 |
| Adelsheim Pinot Noir 2021, Willamette Valley, OR | 22 | 29 |
| CSM Col Solare Cab. Sauvignon 2018, Red Mountain, WA | 36 | 44 |

WINE BY THE BOTTLE

SPARKLING

| | |
|---|-----|
| Salish Lodge & Spa Brut | 45 |
| Salish Lodge & Spa Rose | 45 |
| Salish Lodge & Spa Sparkling Dry Honey Cider | 45 |
| Lucien Albrecht Cremant d'Alsace Brut Rose | 60 |
| Argyle Brut 2015, Willamette Valley, OR | 65 |
| MV Copinet-Marie Blanc de Blanc Brut, Champagne, France | 118 |
| Veuve Clicquot, Reims, France | 145 |

CHARDONNAY

| | |
|--|-----|
| Chateau Ste. Michelle Indian Wells 2020, Columbia Valley, WA | 42 |
| L'Ecole No. 41 2020 CV, WA | 58 |
| Sleight of Hand The Enchantress 2018, CV, WA | 69 |
| Abeja Beekeeper's White 2020, Walla Walla, WA | 84 |
| Cote Bonneville Dubrul Vineyard 2015 | 88 |
| Flowers Vineyards 2016, Sonoma Coast, CA | 92 |
| DoubleBack Elizabeth 2017, CV, WA | 106 |

ROSÉ

| | |
|---|----|
| Delille Cellars 2020, Columbia Valley, WA | 80 |
|---|----|

RIESLING

| | |
|--|----|
| Kiona 2016 CV, WA | 42 |
| EFESTĒ, Evergreen, 2015, CV, WA | 45 |
| Chateau Ste. Michelle Eroica 2019, CV, WA | 48 |
| Carl Graff Himmelreich Spatlese 2020, Mosel, Germany | 50 |

SAUVIGNON BLANC

| | |
|--|----|
| Whitehaven, 2021, Marlborough, NZ | 68 |
| Delille Cellars Chaleur Blanc 2021, CV, WA | 56 |
| EFESTĒ Feral 2021, Ancient Lakes, WA | 60 |
| Sagemoor Without Rehearsal 2018, CV, WA | 72 |

ADDITIONAL WHITES

| | |
|---|----|
| Burgans Albarino 2019, Rias Baixas, Spain | 48 |
| Elk Cove Vineyards Estate Pinot Blanc 2019, Willamette Valley, OR | 66 |
| Delille Cellars Roussanne 2018, Red Mountain, WA | 85 |

Ste Michelle Wine Estates will donate \$1 per bottle sold to Global Impact benefitting the Columbia Cares Foundation.



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WINE BY THE BOTTLE

PINOT NOIR

| | |
|--|-----|
| Elk Cove 2020, Willamette Valley, OR | 66 |
| Riorret Lustia Park 201, Yarra Valley, Australia | 74 |
| Lange 2021, Willamette Valley, OR | 98 |
| Sunu Guadalupe Vineyard 2017, Dundee Hills, OR | 140 |

SYRAH

| | |
|---|-----|
| Chateau Ste. Michelle 2019, Columbia Valley, WA | 42 |
| The Withers Mr Burgess 2015, El Dorado, CA | 83 |
| Sleight of Hand Psychedelic Syrah 2018 Rocks District, WA | 126 |
| Betz La Serenne 2015, Yakima Valley, WA | 142 |

CABERNET SAUVIGNON

| | |
|---|-----|
| L'Ecole No. 41 2019, CV, WA | 78 |
| Sleight of Hand The Illusionist 2019, CV, WA | 92 |
| Abeja 2019, CV, WA | 96 |
| Doubleback Signature Cabernet 2019, Walla Walla, WA | 272 |
| Quilceda Creek 2016, CV, WA | 330 |
| Leonetti Reserve 2019, Walla Walla, WA | 340 |

MERLOT

| | |
|--|----|
| Chateau Buisson-Redon 2018, Bordeaux, France | 42 |
| Hightower 2015, Red Mountain, WA | 65 |
| Delille Cellars D2 2019, Columbia Valley, WA | 90 |

RED BLENDS

| | |
|--|-----|
| Salish Lodge & Spa 2016, CV, WA | 45 |
| EFESTÉ Final-Final 2018 CV, WA | 74 |
| Cote Bonneville Carriage House 2011, Yakima Valley, WA | 86 |
| Pearl and Stone Boulder Loop 2018, Yakima Valley, WA | 88 |
| Abeja Beekeeper's Blend 2019 Walla Walla, WA | 82 |
| Sleight of Hand The Archimage 2018 CV, WA | 105 |
| Long Shadows Vintners 2016 CV, WA | 275 |

ADDITIONAL REDS

| | |
|--|----|
| Domaine des Nuges Gamay 2020, Beaujolais-Villages, France | 52 |
| Seghesio Zinfandel, Sonoma County, CA | 59 |
| The Walls Wonderful Nightmare Tempranillo 2016, Rocks District, OR | 77 |
| Fidelitas Malbec 2019, Red Mountain, WA | 95 |
| Tertulia Cellars Carménère 2014, Horse Haven Hills, WA | 95 |



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BOURBON & WHISKEY

| | |
|--|-----------|
| Angel's Envy Bourbon | 18 |
| Basil Hayden Bourbon | 16 |
| Buffalo Trace | 15 |
| Bulleit 10 Yr | 18 |
| Bulleit | 14 |
| Bulleit Rye | 15 |
| Bushmills | 12 |
| Cadee | 14 |
| Canadian Club | 12 |
| Crown Royal | 14 |
| Dickel Rye | 12 |
| Distillarium Salish Lodge & Spa Whiskey | 15 |
| Eagle Rare | 18 |
| High West | 16 |
| Gentleman Jack | 15 |
| Jack Daniels Old No. 7 | 12 |
| Jameson | 13 |
| Jim Beam | 12 |
| Knob Creek Small Batch | 18 |
| Knob Creek Rye | 18 |
| Maker's Mark | 15 |
| Old Overholt Rye | 12 |
| Pendleton | 15 |
| Rabbit Hole Sherry Cask Finish | 16 |
| Seagram's 7 | 12 |
| Woodford Reserve Original | 16 |
| Whistle Pig | 20 |

SCOTCH

| | |
|----------------------------------|----|
| Chivas Regal 12 Year | 12 |
| Chivas Regal 18 Year | 16 |
| Cragganmore Scotch | 15 |
| Dalwhinnie 15 Yr | 19 |
| Dewars White Label | 12 |
| Glenfiddich 12 Yr | 15 |
| Glenkinchie 12 Yr | 17 |
| Glenlivet 12 Yr | 14 |
| Glenlivet 15 Yr | 17 |
| Glenlivet 18 Yr | 50 |
| Glenmorangie 10 Yr | 15 |
| Highland Park Magnus | 16 |
| Highland Park Viking Honor 12 Yr | 19 |
| Johnnie Walker Black | 16 |
| Johnnie Walker Red | 12 |
| Lagavulin | 18 |
| Laphroaig 10 Yr | 15 |
| Macallan 12 Yr | 15 |
| Macallan 15 Yr - | 25 |
| Macallan 18 Yr | 65 |
| Macallan Rare | 75 |
| Monkey Shoulder | 15 |
| Oban 14 Yr | 19 |
| Talisker Scotch | 17 |
| Tullibardine Scotch | 19 |



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THANK YOU!

At Salish Lodge & Spa, our goal is to bring you the best flavors of the Pacific Northwest using fresh, vibrant, and seasonal ingredients. We are inspired by the bounty and beauty of the surrounding area, and we strive to be good stewards of our resources. All ingredients are treated with respect, and waste is minimized.

Partnering with nearby growers, purveyors, and farms that bring us the highest quality local and organic ingredients is something we're passionate about. Our apiary produces honey that you'll find on every menu, alongside our homegrown herbs from the Chef's garden. Our food salutes traditions and creates memories.

Thank you for dining with us.



**SEE THE LATEST HAPPENINGS AT
SALISH LODGE & SPA**