



THE
DINING
ROOM

BRUNCH Available until 1pm

Featuring Honey From Heaven™ service where honey from our own Salish hives is poured from high above your plate

SUNRISE LIBATIONS

MIMOSAS

6oz Signature 13 | 9oz Salish 16
Daily Selection of Juices

INFUSED BLOODY MARY 15

MORNING MULE vodka, grapefruit, ginger beer, lime 14

SALISH CAESAR vodka, clamato, potlatch salt 14
add prawns and bacon +4

BREAKFAST IN BED Irish Cream, rum maple syrup, and bacon 13


"HARE OF THE DOG" vodka, carrot juice, paprika salt 15

SNOQUALMIE COFFEE Irish Cream and hazelnut liqueur 15

FRENCH PRESS COFFEE
small 7 | large 12

TEAVANA TEAS 5

LITE FARE

Overnight Oats rolled oats, chia seed, Salish Honey, dates, crunchy seeds, banana bruleé 13 


Avocado Toast pickled onion, pomegranate, crunchy seeds, micro radish, Macrina bread 17
add free-range poached eggs +6*

Honey Granola and Greek Yogurt Salish honey, seasonal fruit, house jam 20 

SALISH SPECIALTIES

Chicken & Waffles buttermilk fried chicken, brown butter waffle, arugula and pickled apple salad, maple syrup 26

Buttermilk Pancakes fresh strawberries, Chantilly cream 17 / 20

Spiced Honey French Toast toasted brioche, apple butter, candied popcorn 22 

Salish Waffle pecan crumble, whipped ricotta 20

BREAKFAST CLASSICS *served with hashed Yukon potatoes*

Salish Classic Breakfast* three eggs any style, ham, sausage, bacon 26

Pork Belly and Potato Hash* kimchi, sauteed spinach, fried eggs, togarashi 26

Corned Beef Hash* Yukon potato, pickled red onion, arugula, two eggs any style, capers 27

Pesto Omelet wild mushroom duxelle, whipped goat cheese, basil pesto aioli 27

Smoke and Fire Omelet roasted sweet onion, smoked ham shank, white cheddar, pickled peppers, smoked honey aioli 25 

EGGS BENEDICT *free-range eggs, served with hashed Yukon potatoes*

Classic Eggs Benedict* smoked ham shank, hollandaise 26

Vegetable Benedict* seasonal vegetables, hollandaise 24

Dungeness Crab Benedict* avocado, pico de gallo, hollandaise 34

COUNTRY BREAKFAST

enjoyed since 1916



Baker's Basket of Fresh Pastries

Old Fashioned Steel Cut Oats

Buttermilk Pancakes

The Main Course

*three free range eggs any style, smoked bacon, ham steak, apple pork sausage, hashed Yukon potatoes

Choice of juice, coffee, or tea

44 per person

96 for two with mimosa upgrade



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 11am*

STARTERS

Salish Clam Chowder clams, bacon, red potatoes, peasant bread 10

Tomato Soup olive oil, basil, peasant bread 8

Simple Salad tomato, rainbow carrot, candied walnut, honey cider vinaigrette 10 

Romaine Caesar Salad* harissa chickpeas, preserved lemon, parmesan, black garlic dressing, dijon croutons side 12 / full 17
add grilled chicken +10 | Dungeness crab +21

LUNCH ENTREES

Pacific Seafood Cobb Dungeness crab, prawns, egg, bleu cheese, slab bacon, lemon thyme vinaigrette, tomato 31


Pulled Pork Mac and Cheese Smoked pork shoulder, Salish BBQ sauce, pickled red onions, jalapeno 27 

Salish Fish and Chips True cod, vodka tempura, charred-lemon, tartar sauce, pickled apple coleslaw, house made fries 29

Chicken Pot Pie seasonal vegetables, puff pastry 22

BURGERS AND SANDWICHES *Served with house-made fries. Substitute soup or side salad +4*

Salish Grilled Cheese cheddar, Beecher's smoked flagship, Macrina bread 22

Salish Ground Tenderloin Burger* char-grilled, brioche bun, bacon-onion jam, white cheddar, arugula, aioli 22 
add smoked bacon +4 | avocado +3 | fried egg +3

Grilled Meat-less Burger smoky red onion jam, avocado, Mama Lil's peppers, aioli, brioche bun 23

Buttermilk Chicken Sandwich crispy fried chicken breast, smoked honey aioli, white cheddar, pickles, brioche bun 22

DESSERTS

Creme Bruleé Salish honey, vanilla bean, fresh berries 11 

Flourless Chocolate Cake baked ganache, whipped cream, chocolate pearls 11 

Damn Fine Cherry Pie inspired by Salish Lodge's role in "Twin Peaks" 11
ala mode 13



THE DINING ROOM

CRAFT 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 Hendricks Gin, lemon, clove, cardamon, 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

WINES BY THE GLASS	6oz	9oz
Brut, Salish Lodge & Spa, WA	12	16
Chardonnay, Luke, Columbia Valley, WA	13	18
Rosé, Gilbert Cellars, Yakima Valley, WA	13	18
Pinot Noir, Iris, Willamette Valley, OR	14	20
Cabernet Sauvignon, Matthews, Columbia Valley, WA	15	21

Ask your server about our seasonal draught beer selections

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.