

SUNRISE LIBATIONS

- Infused Bloody Mary** 15
- Salish Potlatch Caesar** vodka, clamato, potlatch salt 14
add prawns and bacon +4
- Breakfast in Bed** Irish cream, rum, maple syrup, bacon 13
- Morning Mule** vodka, grapefruit, ginger beer, lime 14
- Hare of the Dog** vodka, carrot juice, paprika salt 15
- Snoqualmie Coffee** Irish cream and hazelnut liqueur 15

- Mimosas**
- 6oz Signature 13
- 9oz Salish 16

Daily selection of juices



BRUNCH *available 8am - 1pm*

LIGHT FARE

- Overnight Oats** rolled oats, chia seed, Salish Honey, dates, crunchy seeds, banana brulee 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

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

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

LUNCH *available 11am - 3pm*

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

BURGERS & SANDWICHES

served with 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

LUNCH ENTRÉES

- 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



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

**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.*

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** 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
Brut Rosé, Salish Lodge & Spa, WA	12	16
Dry Honey Cider, Salish Lodge & Spa, WA	12	16
Chardonnay, Salish Lodge & Spa, WA	12	17
Chardonnay, Luke, Columbia Valley, WA	13	18
Pinot Gris, Rasa, "Occam's Razor," CV, WA	14	20
Sav Blanc, Efeste, "Feral," CV, WA	15	21
Riesling, Sleight of Hand, "Magician," CV, WA	14	20
Rosé, Gilbert Cellars, Yakima Valley, WA	13	18
Red Blend, Salish Lodge & Spa, WA	12	17
Pinot Noir, Iris, Willamette Valley, OR	14	20
Cabernet Sauvignon, Matthews, CV, WA	15	21
Red Blend, Rocky Pond "Proprietary Rock", WA	15	21
Malbec, Catena, "Vista Flores," Mendoza, ARG	13	18
Merlot, Terra Blanca, CV, WA	14	20

SMALL PLATES & SHAREABLES

- Artisanal Cheese Plate** lavosh crackers, seasonal complements 26
add charcuterie +13
- Simple Green Salad** bleu cheese, toasted walnut, fig, Salish honey vinaigrette 13 
- Kale Caesar** grana, lemon, crouton, black garlic dressing 15
add chicken +\$10 | Dungeness crab +\$21
- Dungeness Crab and Chicories** preserved lemon, herb buttermilk dressing, chive 19
- Smoked Salmon Dip** artichoke hearts, spinach, Beecher's cheese, flatbread
- Chicken Liver Paté** Meyer lemon-onion marmalade, mustard, cornichons, baguette 19
- Roasted Marrow Bones** herb gremolata, pickled red onion, toasted bread 24
- Crab Stuffed Mushrooms** cream cheese, old bay, grana 28
- Salish Clam Chowder** clams, bacon, red potatoes, peasant bread 10
- Tomato Soup** olive oil, basil, peasant bread 8

BURGERS

- served with fries | substitute soup or side salad +4*
- Salish Ground Tenderloin Burger*** char-grilled, brioche bun, bacon-onion jam, white cheddar, arugula, aioli 22
add bacon +4 | avocado +3 | fried egg +3
- Grilled Meat-less Burger** smokey red onion jam, avocado, Mama Lil's peppers, brioche bun, aioli 23

PIZZAS & LARGER PLATES

- Margherita** basil, tomato, fresh mozzarella, grana 24
- Cured Meat** Coro cured meats, goathorn peppers, pomodoro, mozzarella, grana 24
- Italian Sausage** white sauce, rapini, mozzarella, grana
- Tuscan Chicken** grilled chicken, preserved tomato, mozzarella, Meyer lemon aioli, basil 24
- Wild Mushroom Risotto** black truffle, wild & cultivated mushrooms, arugula, grana 24

SIMPLY GRILLED

select a side and sauce

- 12 oz. Duroc Pork Chop*** 51
- 7 oz. 24-Day Angus Filet Mignon*** 69
- 10 oz. Center-Cut Top Sirloin*** 58
- 7 oz. King Salmon*** 59

SIDES

- Crispy Brussels Sprouts** country ham, pistachio, preserved lemon, hot honey 13 
- Roasted Carrots** fennel, anise-cardamom glaze, pomegranate 13
- Northwest Grits & Cheese Curds** Salish honey, roasted corn, chive 14 
- Buttermilk Whipped Potatoes** chive butter 11

SAUCES

- Classic Bearnaise***
- Rye Whiskey & Sage Demi-Glace**
- Charred Spring Onion & Black Garlic**

ADD-ONS

- 2oz Dungeness Crab** sautéed in butter 21
- Sautéed Wild Mushrooms** with brandy and cream 12

DESSERT

- Bread Pudding** vanilla custard bread pudding, bourbon butter sauce, apricot compote 11
- Coffee Custard** chocolate coffee custard, candied nuts, orange peel, bourbon chocolate fudge 11



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