

SUNRISE LIBATIONS

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 Ron Zacapa 23yr rum, Irish cream, maple syrup, bacon 19
SALISH PALOMA Dulce Vida Blanco Tequila, grapefruit cordial, squirt, lime 16
SNOQUALMIE COFFEE Irish Cream and hazelnut liqueur 16
SPRING FLING Maryhill rosé, St Germain, strawberry, Salish brut rosé 18
FRENCH PRESS COFFEE small 8 | large 13
TEAVANA TEAS 5



MIMOSAS
 6oz Signature 13
 9oz Salish 16

Daily selection of juices



BRUNCH *available 8am - 1pm*

LIGHT FARE

Overnight Oats dates, chia seed, flax, popped amaranth, Salish honey, banana brulee 15 
Avocado Toast pickled onion, crunchy seeds, radish, micro greens, 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 rhubarb salad, Vermont maple syrup 26
Buttermilk Pancakes fresh strawberries, Chantilly cream 17 / 21
Spiced Honey French Toast Challah bread, apple butter, seasonal berries 23 
Smoke & Fire Omelet roasted sweet onion, smoked ham shank, white cheddar, Mama Lil's Peppers, smoked honey aioli 25 

BREAKFAST CLASSICS *served with hashed Yukon potatoes*

Salish Classic Breakfast* three eggs any style, ham, sausage, bacon 26
Corned Beef Hash* Yukon potato, pickled red onion, arugula, two eggs any style, capers 27
Pesto Omelet wild mushroom duxelles, whipped goat cheese, fresh herbs 27
Classic Eggs Benedict* smoked ham shank, hollandaise 26
Vegetable Benedict* seasonal vegetables, hollandaise 24
Dungeness Crab Benedict* avocado, pico de gallo, hollandaise 34
Steak & Eggs 7oz flat iron, two eggs any style, Calabrian gremolata 36



 *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 8/11
Tomato Soup olive oil, basil, Macrina herb focaccia 7/10
Simple Salad spring greens, radish, crunchy seeds, strawberry rhubarb vinaigrette 10
Romaine Caesar Salad* parmesan black garlic dressing, dijon croutons, preserved lemon 12 / 17
grilled chicken +10 | Dungeness crab +21

LUNCH ENTREES

Pacific Seafood Cobb Dungeness crab, prawns, egg, bleu cheese, slab bacon, sherry vinaigrette, tomato 32
Pork Belly Mac and Cheese Salish BBQ sauce, pickled red onions, toasted breadcrumbs, smoked jalapeno 27 
Salish Fish and Chips True cod, vodka tempura, charred-lemon, tartar sauce, pickled apple coleslaw, house made fries 29
Cedar Plank Salmon roasted spring carrots, nettle pesto, blackberry agrodolce 38 
Steak Frites 7oz flat iron, house-made fries, parmesan, truffle aioli 36

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

Salish Grilled Cheese white cheddar, brie, roasted sweet onion, Macrina bread 22
Salish Ground Tenderloin Burger* char-grilled, brioche bun, bacon-onion jam, white cheddar, butter lettuce, red onion, aioli 24
Beyond patty +3 | smoked bacon +4 | avocado +3 | fried egg +3
Buttermilk Chicken Sandwich crispy fried chicken breast, smoked honey aioli, white cheddar, pickles, brioche bun 23 

**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

- Fireside Night Cap** Connemara Irish Whiskey, St. Remy Brandy, black walnut bitters, maple syrup, side of walnuts 20
- Scorched Earth** Distillarium Salish Bourbon Whiskey, Amaro Del Capo, Benedictine, Luxardo, verjus 20
- Sunny Day** chamomile-infused Tanqueray, yellow chartreuse, Maraschino, Meyer lemon 20
- The Si** Woodford Reserve Bourbon, Fernet Branca, St Germain, bitters 20
- Silver Lining** Patron Silver, Del Maguey Vida Mezcal, lime, blueberry, cucumber, basil, honey, tonic 21 
- The Dale Cooper** Aviation Gin, lemon, clove, cardamom, Salish Dry Honey Cider 18 
- Spring Fling** Maryhill Rosé, St Germain, strawberry, Salish Brut Rosé 18
- "The" Gin & Tonic** Hendrick's Gin, lemon verbena, citrus, juniper, Fever Tree Tonic 20
- Salish Manhattan** Distillarium Salish Bourbon Whiskey, Antica Vermouth, Amaro Del Capo, bitters, smoked cherry 22
- PNW Mule** Brovo vodka, muddled blackberry, lavender bitters, lime, ginger beer 18

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
Lucien Albright Brut Rose Alsace FR	15	18
Prosecco, Adami, IT	16	22
Chardonnay, Salish Lodge & Spa, WA	12	16
Sparkman Cellars Kindred Chardonnay CV, WA	14	18
Pinot Gris, Anne Amie, Willamette Valley, OR	14	18
Villa Wolf Gewurztraminer GER 2021	14	18
Tiefenbrunner Pinot Grigio IT 2021	15	20
Red Blend, Salish Lodge & Spa, WA	12	16
Pinot Noir, Iris, Willamette Valley, OR	14	18
Red Blend, Rocky Pond Proprietary Blend, CV, WA	16	21
Malbec, Catena Vista Flores, Mendoza, Argentina	13	18
Cabernet Sauvignon, Matthews, Columbia Valley, WA	17	22
Long Shadows Julia Dazzle Rose, CV, WA 2022	14	19
Love That Red Winery Love that Rose 2021 CV, WA	17	22
Lu & Oly Flowerhead Rose CV, WA	17	22
Daou Rosé 2020, Paso Robles, CA	18	24


FROM THE DINING ROOM 5pm - 9pm daily

- Roasted Pacific Oysters** yuzu, togarashi, toasted breadcrumbs, scallion 26
- Salmon Rilletes** lemon mustard, pickled spring vegetables, ikura, baguette 24
- Mozzarella Burrata** fava beans, baby kale, fennel, celery, basil, mint, pickled rhubarb, country ham, hot honey vinaigrette 21 
- Sweet Pea Ricotta Ravioli** pea vines, Beechers Reserve, guanciale, mint, lemon 24
- Roasted Beet Salad** smoked goat cheese, speck, pickled red onion, flax and sesame crumble 15 
- Salish Baby Greens** strawberry, hazelnuts, smokey blue cheese 13 
- Romaine Caesar Salad** harissa chickpeas, preserved lemon, parmesan, black garlic dressing, croutons 14
- Parsnip Bisque** leek, black garlic, maple syrup 15
- Spring Carrot Soup** apricot, miso, cilantro 13
- Northwest Free-Range Chicken** carrot arancini cake, baby carrots, curry, cilantro and fennel slaw 44 
- Salmon Creek Farms Duroc Pork Chop*** grilled napa cabbage, yogurt, apricot, pickled spring vegetables, svaneti 53
- Pan Seared Halibut** avocado mousse, white asparagus, fine herbs, watercress, watermelon radish, lemon 61
- Local Bucatini Pasta** ramp pesto, manila clams, pink peppercorn, breadcrumb, Meyer lemon, chervil 42
- Grilled Salmon*** tricolor quinoa, spring onion, chimichurri, gremolata, black radish 59
- English Peas Risotto** guanciale, parmesan and speck crisps, pistachio, pea vine 38

SIMPLY GRILLED *select a side and sauce*

- 12 oz. Duroc Pork Chop* 53
7 oz. 24-Day Angus Filet Mignon* 69
10 oz. Center-Cut Top Sirloin* 58
7 oz. King Salmon* 59

SIDES

- Sauteed Spring Vegetables** allium, Meyer lemon, dill 15
- Roasted Asparagus** sunchoke puree, lemon oil, fine herbs, sunchoke chips 16
- 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

FROM THE ATTIC 2pm - 9pm Wed. - Sun

- Artisanal Cheese Plate** lavosh crackers, seasonal complements 26
add charcuterie +13
- Simple Green Salad** goat cheese, candied walnuts, blood orange, Salish honey vinaigrette 13 
- Kale Caesar** grana, lemon, crouton, black garlic dressing 15
add chicken + 10 | Dungeness crab + 21
- Beef Tenderloin Carpaccio** beef tenderloin, arugula, fennel, capers, lemon aioli, lemon oil 24
- Smoked Salmon Dip** artichoke hearts, spinach, Beecher's cheese, flatbread 19
- Salmon Rilletes** tarragon mustard, pickled pearl onion, ikura, baguette 24
- Spanish Garlic Shrimp** prawns, garlic sherry, parsley, chili, spinach, baguette 24
- Salish Clam Chowder** clams, bacon, red potatoes, peasant bread 10
Tomato Soup olive oil, basil, peasant bread 8

PIZZAS & LARGER PLATES

- Pepperoni Pizza** coro pepperoni, grana, mozzarella, pomodoro 24
- Margherita Pizza** basil, tomato, fresh mozzarella, grana 24
- Cured Meat Pizza** Coro cured meats, goathorn peppers, pomodoro, mozzarella, grana 24
- Italian Sausage Pizza** white sauce, rapini, mozzarella, grana 24
- Chicken Pesto Pizza** fresh mozzarella, pesto, grilled chicken, balsamic glaze 24
- Attic Nachos** pork shank, Beecher's cheese, pickled peppers, smoked honey aioli, house potato chips 23 
- Pannouzza Sandwich** speck, soppressata, finocchiona, Mama Lil's Peppers, arugula, smoked honey aioli, fresh mozzarella 24 
- Salish Ground Tenderloin Burger*** char-grilled, brioche bun, bacon-onion jam, white cheddar, butter lettuce, red onion, aioli 24
Beyond patty +3 | smoked bacon +4 | avocado +3 | fried egg +3

DESSERT

- Chocolate Mousse Cake** blackout cake, milk chocolate mousse, crispy pearls, chocolate cookie crumble, espresso gelato 11
- White Chocolate Cheesecake** chocolate shortbread crust, raspberry compote, seasonal berries 11



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