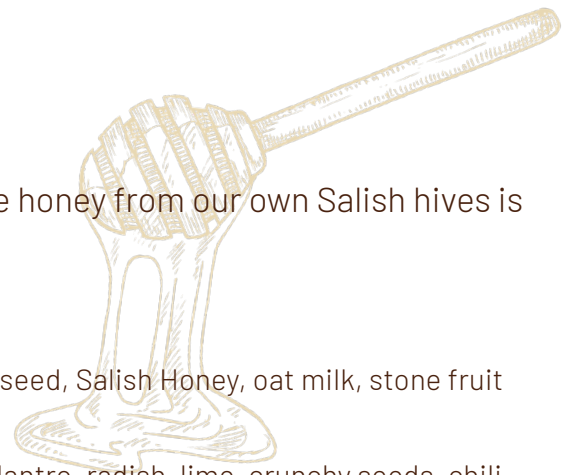




THE DINING ROOM

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



SUNRISE LIBATIONS

FRENCH PRESS COFFEE

small 7 | large 12

TEAVANA TEAS 5

INFUSED BLOODY MARY 15

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

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

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

SNOQUALMIE COFFEE Irish Cream and hazelnut liqueur 15

MORNING MULE vodka, grapefruit, ginger beer, lime 14


MIMOSAS

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

LITE FARE

Overnight Oats rolled oats, chia seed, Salish Honey, oat milk, stone fruit bruleé 10 


Avocado Toast pickled onion, cilantro, radish, lime, crunchy seeds, chili salt, Macrina bread 17
add free-range poached eggs* +6

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

SALISH SPECIALTIES

Chicken & Funnel Cake buttermilk fried chicken, Salish honey funnel cake, arugula and pickled red onion salad, maple syrup 26 

Buttermilk Pancakes fresh strawberries, Chantilly cream 17/20

Spiced Honey French Toast toasted brioche, almond crumble, peach compote, almond glaze 21 

Brown Butter Waffle seasonal fruit, pecan crumble, 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 fennel-red onion salad, arugula, two eggs any style, capers 27

Wild Mushroom and Pesto Omelet roasted mushrooms, Laura Chenel's fresh chèvre, 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 33

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.

LUNCH

Available after 11am



THE DINING ROOM

STARTERS

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

Tomato Soup olive oil, basil, peasant bread 8

Simple Salad tomato, radish, cucumber, crunchy seeds, lemon-thyme 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 +19


LUNCH ENTREES

Pacific Seafood Cobb Dungeness crab, prawns, egg, bleu cheese, slab bacon, lemon thyme vinaigrette, tomato 29

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

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

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 starring role in "Twin Peaks" 11
ala mode 13

CRAFT COCKTAILS


THE SI Salish Whiskey Bourbon, Polite Amor, Cherry Shrub, Raw Simple Syrup, Orange 19

FIZZY PUNCH Citrus and Irish Whiskey Punch with oleo-saccharum 19

SUMMER SMASH Aged Barbancort Rum, wild strawberry, ginger shrub 19

THE DALE COOPER Hendricks Gin, lemon, clove, cardamon, Salish dry cider 15

COLLINS Cucumber infused Tito's vodka, drinking vinegar, cucumber, lemon-lime soda, crushed ice 17

BLANCO FUERTE Dulce Vida Blanco, Pured Peach, vanilla, soda, lime 19 

PNW MULE Bravo vodka, muddled blackberry, lavender bitters, lime, ginger beer 14

SALISH PALOMA Grapefruit vodka, orange liqueur, house-made sour, grapefruit juice 15

WINES BY THE GLASS

	6oz	9oz
Abeja Chardonnay 2016	26	30
Daou Rose 2020	24	28
Sleight of Hand		
"Levitation" Syrah 2018	25	29
L'Ecole "No. 41"		
Cabernet Sauvignon 2018	23	27
Delille Cellars "D2" 2018	27	30
Mark Ryan "Water Witch"		
Red Mountain	32	36
Chateau Ste. Michelle		
Col Solare	36	39

Ask your server about our seasonal draught beer selections

* Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness.

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.