

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, oat milk, stone fruit brulée 10
- Avocado Toast** pickled red 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

BREAKFAST CLASSICS

served with hashed Yukon potatoes

- Salish Classic Breakfast** three eggs any style, ham, sausage, bacon 26
- Wild Mushroom and Pesto Omelet** roasted mushrooms, Laura Chenel's fresh chevre, basil pesto aioli 27
- 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
- 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

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 short stack 17 | full stack 20
- Spiced Honey French Toast** toasted brioche, almond crumble, peach compote, almond glaze 21
- Brown Butter Waffle** seasonal fruit, pecan crumble, 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, 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

BURGERS & SANDWICHES

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
- 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 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

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** Salish 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 17
- BLANCO FUERTE** Dulce Vida Blanco, Pureed Peach, vanilla, soda, lime 19 
- PNW MULE** Brovo 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
Brut, Salish Lodge & Spa, WA	12	
Brut Rosé, Salish Lodge & Spa, WA	12	
Dry Honey Cider, Salish Lodge & Spa, WA	12	
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** preserved tomato, Salish honey vinaigrette 13
- Kale Caesar** grana, lemon, crouton, black garlic dressing 15
 - add chicken +10 | Dungeness crab +19
- Heirloom Tomato Salad** fresh mozzarella, Salish pistou, toasted pinenuts, white balsamic 17
- Smoked Salmon Dip** artichoke hearts, spinach, Beecher's cheese, flatbread 19
- Blistered Shishito Peppers** togarashi, yuzu aioli 15
- Salish Clam Chowder** clams, bacon, red potatoes, peasant bread 10
- Tomato Soup** olive oil, basil, peasant bread 8

BURGERS

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 - add bacon +4 | avocado +3 | fried egg +3
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PIZZAS & LARGER PLATES



- Margherita** basil, tomato, fresh mozzarella, grana 24
- Cured Meat** Coro cured meats, goathorn peppers, pomodoro, mozzarella, grana 24
- Wild Mushroom** cured olive, pickled peppers, mozzarella, grana, balsamic 24
- Salish Nachos** pork shank, Beecher's cheese, pickled peppers, smoked honey aioli, house potato chips 23 
- Risotto Verde** Dungeness crab, herb butter, grana, pink pepper 28

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

- Grilled Corn Off The Cob** Salish honey, lime, chile, cilantro 13 
- Roasted Carrots** yogurt, sumac, pickled chiles, summer herbs 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 19
- Sautéed Wild Mushrooms** with brandy and cream 12

DESSERT

- Flourless Chocolate Cake** baked  ganache, whipped cream, chocolate pearls 11
- Dam Fine Cherry Pie** inspired by Salish Lodge's starring role in "Twin Peaks" 11
- ala mode 13

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