

BRUNCH

Available Monday - Friday until 1:00pm, Saturday and Sunday until 3:00pm

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

SUNRISE LIBATIONS

MIMOSAS

6oz Signature 14 | 9oz Salish 17
daily selection of juices


INFUSED BLOODY MARY 16

MORNING MULE vodka, grapefruit, ginger beer, lime 14


SALISH CAESAR vodka, clamato, potlatch salt 15
add prawns and bacon +5

BREAKFAST IN BED Ron Zacapa 23yr rum, Irish cream, maple syrup, bacon 19

BLOOD ORANGE COOLER Solerno Blood Orange Liqueur, blood orange, lemon, Salish Honey Cider 19 

MCGREGOR Ron Zacapa 23yr Rum, Bacardi Rum, Blood Orange Liqueur, carrot, ginger, Salish honey, spicy 20 

SNOQUALMIE COFFEE Irish Cream and hazelnut liqueur 17

SPRING BREEZE Stolli Vanilla Vodka, Deep Eddy's Grapefruit Vodka, raspberry, Salish Honey Cider 19 

FRENCH PRESS COFFEE
small 8 | large 13

ART OF TEA HOT TEAS 6

ESPRESSO DRINKS 6


FRESH COLD-PRESSED JUICE 12
available all day

PINEAPPLE KIWI MANGO


RHUBARB APPLE GINGER

HONEYDEW ORANGE


LITE FARE

Overnight Oats dates, chia seed, crunchy seeds, Salish honey, banana brûlée, assorted berries 15 

Avocado Toast peas, asparagus, pickled spring onion, candied pistachios, Macrina bread 19
add free-range poached eggs* +6

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

SALISH SPECIALTIES

Chicken & Waffles buttermilk fried chicken, brown butter waffle, arugula, strawberry, candied pistachios, honey vinaigrette, Vermont maple syrup 26 


Buttermilk Pancakes fresh strawberries, Chantilly cream 17 / 21

Crème Brûlée French Toast cinnamon swirl bread, berries, whipped pastry cream, turbinado sugar 28

Shakshuka* poached eggs, spicy tomato sauce, feta, cilantro, Macrina sourdough 26

BREAKFAST CLASSICS served with hashed Yukon potatoes

Salish Classic Breakfast* three eggs any style, ham, sausage, bacon 27

Smoke & Fire Omelet roasted sweet onion, smoked ham shank, white cheddar, Mama Lil's Peppers, smoked honey aioli 25 

Pesto Omelet wild mushroom duxelles, whipped goat cheese, fine herbs 27

Smoked Brisket Eggs Benedict* smoked beef brisket, hollandaise 28

Vegetable Benedict* seasonal vegetables, hollandaise 24

Dungeness Crab Cake Benedict* dill, hollandaise 35

Steak & Eggs* 7oz flat iron, two eggs any style, green garlic romesco 36

THE COUNTRY BREAKFAST

enjoyed since 1916

Choice of juice, coffee, or tea
Baker's Basket of Fresh Pastries
Old Fashioned Steel Cut Oats
Buttermilk Pancakes

The Main Course
3 free range eggs any style,* smoked
bacon, ham steak, apple pork
sausage, hashed Yukon potatoes

44 per person | 96 for two with mimosa upgrade | 25 split fee



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 11:00am daily

THE RESTAURANT

AT SALISH LODGE

STARTERS

Salish Clam Chowder smoked bacon, red potatoes, Macrina bread 8/11


Tomato Soup olive oil, basil, Macrina bread 8/11

Simple Salad spring mix, watermelon radish, strawberry, ricotta salata, crunchy seeds, honey vinaigrette 16 

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

LUNCH ENTREES

Pacific Seafood Cobb Dungeness crab, prawns, egg, bleu cheese, slab bacon, sherry vinaigrette, cherry tomato 32

Pork Belly Mac and Cheese Salish BBQ sauce, pickled red onions, toasted breadcrumbs, smoked jalapeño 27 

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


Pan Seared Salmon asparagus, fiddlehead ferns, fava beans, pea pesto, watermelon radish 32

Steak Frites 7oz flat iron, spring onion chimichurri, house-made fries, 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 24

Salish Ground Tenderloin Burger* char-grilled, American cheese, brioche bun, lettuce, red onion, tomato, Salish sauce 24
Beyond Patty +3 | honey cured bacon +4 | avocado +3 | fried egg +4

Buttermilk Chicken Sandwich crispy fried chicken breast, smoked honey aioli, white cheddar, pickles, brioche bun 24 

DESSERTS

Crème Brûlée Salish honey, vanilla bean, fresh berries 11 


Flourless Chocolate Cake baked ganache, whipped cream, cocoa nibs 11

Damn Fine Cherry Pie inspired by Salish Lodge's role in "Twin Peaks" 11
ala mode +2

CRAFT COCKTAILS

RATTLESNAKE PUNCH

Lunazul Reposado Tequila, Dry Curacao, blackberry, basil, citrus 21

THE DALE COOPER Aviation Gin, lemon, clove, cardamom, Salish Dry Honey Cider 21 

SMOKE EM' IF YOU GOT EM' Old Forester Rye Whiskey, Sfumato Amaro, PX Sherry, tobacco bitters, smoked tableside 23


STRAWBERRY TWIST Crop Meyer Lemon Vodka, Italicus, strawberry, basil, lemon 21

CADBURY MARTINI Stoli Vanil, Five Farms Irish Cream, Crème de cacao, whipped cream 20

SALISH JULIP Maker's Mark no. 46, mint, simple syrup 21

IN THE HERB GARDEN Suntory Roku Gin, Blood Orange Liqueur, Licor 43, lemon, Salish honey 22 

TEQUILA PINEAPPLE MULE Dulce Vida Tequila, pineapple, agave, ginger beer, lime 20

FOALS & FILLIES Gin Mare, Lillet Blanc, Elderflower Liqueur, grapefruit, Salish honey 22 

WINES BY THE GLASS

	6oz	9oz
Salish Lodge & Spa Brut, WA	12	16
Salish Lodge & Spa Chardonnay, WA	12	16
Salish Lodge & Spa Red Blend, WA	12	16
Adami Prosecco, NV IT	16	20
Sparkman Cellars Kindred Chardonnay, 2022 CV, WA	14	18
Jules Taylor Sauvignon Blanc, 2022 Marlborough, New Zealand	12	16
Anne Amie Pinot Gris, 2022 Willamette Valley, OR	14	18
Love That Red Winery Love That Rosé, 2021 CV, WA	17	22
Januik Cabernet, 2021 CV, WA	14	19
Among The Giants Estate Merlot 2020 Goose Gap, WA	13	17
Iris Pinot Noir, 2021 Willamette Valley, OR	14	18

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.