



## SUNRISE LIBATIONS



- 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   
**SNOQUALMIE COFFEE** Irish Cream and hazelnut liqueur 17  
**SPRING BREEZE** Stolli Vanilla Vodka, Deep Eddy's Grapefruit Vodka, raspberry, Salish Honey Cider 19 

## FRESH COLD-PRESSED JUICE 12


- available all day*  
**PINEAPPLE KIWI MANGO**  
**RHUBARB APPLE GINGER**  
**HONEYDEW ORANGE**  
**MIMOSAS**  
 6oz Signature 14  
 9oz Salish 17  
*Daily selection of juices*  
**FRENCH PRESS COFFEE** small 8 | large 13  
**ART OF TEA HOT TEAS** 6  
**ESPRESSO DRINKS** 6

## BRUNCH *available 8am - 1pm*

### LIGHT FARE

- Overnight Oats** dates, chia seed, crunchy seeds, Salish honey, banana brûlée 15   
**Avocado Toast** peas, asparagus, pickled spring onion, candied pistachios, Macrina bread 19  
*add free-range poached eggs\* +6*  
**Honey Granola and Greek Yogurt** Salish honey, seasonal fruit, house jam 20   
*add banana brûlée +3*

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

## LUNCH *available 11am - 3pm*


### 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, cherry tomato, sherry vinaigrette 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, house-made fries, spring onion chimichurri, 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 





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

**RATTLESNAKE PUNCH** Lunazul Reposado Tequila, Dry Curacao, blackberry, basil, citrus 21

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


**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 Brut Rosé, WA	12	16
Salish Lodge & Spa Chardonnay, WA	12	16
Salish Lodge & Spa Red Blend, WA	12	16
Lucien Albright Brut Rosé NV Alsace, FR	15	20
Adami Prosecco, NV IT	16	20
Veuve Clicquot Yellow Label	22	29
Love That Red Winery Love that Rosé, 2021 CV, WA	17	24
Lagrioth Clos Chevalle Pinot Noir Rosé, 2022 Lake Chelan, WA	17	24
Sparkman Cellars Kindred Chardonnay, 2022 CV, WA	14	18
Anne Amie Pinot Gris, 2022 Willamette Valley, OR	14	20
Matthews Sauvignon Blanc, 2022 CV, WA	15	22
Villa Wolf Gewurztraminer, 2021 GER	14	18
Iris Pinot Noir, 2021 Willamette Valley, OR	14	18
Among The Giants Estate Merlot, 2020 Goose Gap, WA	13	17
Catena Vista Flores Malbec, 2021 Mendoza, Argentina	13	18
Januik Winery Cabernet Sauvignon, 2021 CV, WA	14	19


## FROM THE DINING ROOM 5pm - 9pm daily

**Washington Manilla Clams** green chorizo, shallot, garlic, white wine, Macrina bread 22

**Stone Fruit & Prosciutto** parmesan mousse, puntarelle, basil vinaigrette, croutons 26

**Pea Ravioli** cashew ricotta, pickled leeks, green garlic pistou, pea vine, ricotta salata, pistachios 24

**Pickled Fiddlehead Fern Salad** spinach, mixed greens, cherry tomato, feta, onion, lemon & mint vinaigrette 15

**Salish Baby Greens** shaved spring vegetables, pecorino Romano, honey vinaigrette 13 

**Romaine Caesar Salad** harissa chickpeas, preserved lemon, parmesan, black garlic dressing, croutons 14

**Asparagus Soup** whipped burrata, grilled asparagus, lemon oil, pink peppercorn 14

**Green Garlic & Pea Soup** onion, celery, lemon oil, Greek yogurt, marcona almond 13

**Northwest Free-Range Chicken** ricotta gnocchi, pea vines, pickled rhubarb, pistachio, garlic chips, aiigo bouido 48

**Pan Seared Halibut** roasted romaine, hasselback potato, cream, herb oil 58

**Braised Rabbit Pasta** local tagliatelle, olives, allium, pea, wild mushroom, white wine, lemon panna granna, ricotta 52

**Grilled Salmon\*** rice cake, roasted turnip, jicama, cucumber, ponzu, togarashi 59

**Asparagus Risotto** leek, foraged mushrooms, green garlic, grana, watermelon radish, preserved lemon, putarelle, white asparagus 34

## 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

## SIDES

**Grilled Asparagus** quail egg, Bagna cauda, speck, lemon breadcrumbs 16

**Side of Spring** fava beans, peas, fiddlehead fern, green chickpeas, wild mushroom, allium 16

**Northwest Grits & Cheese Curds** Salish honey, roasted corn, chive 15 

**Buttermilk Whipped Potatoes** chive, butter 11

## SAUCES

**Classic Béarnaise\***

**Rye Whiskey & Sage Demi-Glacé**

**Charred Spring Onion & Black Garlic**


## ADD-ONS

**2oz Dungeness Crab** sautéed in butter 21

**Sautéed Wild Mushrooms** with brandy and cream 14

## FROM THE LOUNGE 3pm - 9pm daily

### SMALL PLATES AND SHAREABLES

**Salish Sourdough** house-made, butter, Salish honey 11 

**Marinated Olives** rosemary, orange zest, sherry vinegar 13

**Oysters on the Half Shell** local selection of 6 ea, cucumber mignonette 30

**Artisanal Cheese Plate** lavosh crackers, seasonal complements 26  
*add charcuterie +13*


**Soft Pretzel** sea salt, pub cheese 12

**Salish Demi Baguette** fig spread, triple cream brie 18

### SALADS & SOUPS

**Caesar** grana, preserved lemon, Dijon crouton, black garlic dressing 15

*add grilled chicken + 10 | Dungeness crab + 21*

**Simple Green Salad** arcadian greens, shaved asparagus, watermelon radish, feta, crunchy seeds, honey vinaigrette 12 


**Tomato Soup** olive oil, basil, Macrina bread 11


**Salish Clam Chowder** smoked bacon, red potatoes, Macrina bread 11

### LARGER PLATES

**Mussels** garlic, shallot, white wine, butter, scallion, black garlic aioli, Macrina bread 28

**Smoked Salmon Dip** artichoke hearts, spinach, Beecher's cheese, flatbread 22

**Cedar Plank Steelhead** spring vegetables, green garlic pesto, Salish honey 34 

**Oven Charred Cauliflower** Salish hot sauce, capers, cilantro buttermilk 24 

**Salish 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*

### FLATBREADS 24

Pea, Speck, Spring Onion, Ricotta

Razor Clam, Mornay, Grana, Lemon, Chili

Asparagus, Wild Mushroom, Pesto, Mozzarella

### DESSERT

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

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

**Crème Brûlée** Salish honey, vanilla bean, fresh berries 11 



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