



SALISH
LODGE & SPA

IN ROOM DINING
PRE-ORDER
BREAKFAST MENU

SALISH
LODGE & SPA

The In Room Pre-Order Breakfast Menu is available from 7:00am -11:00am. Please hang outside your door before 1am.

Please provide the following:

ROOM NUMBER: _____

NUMBER OF GUESTS: _____

Desired Delivery Time:

- | | |
|--|--|
| <input type="checkbox"/> 7:00am - 7:15am | <input type="checkbox"/> 7:30am - 7:45am |
| <input type="checkbox"/> 8:00am - 8:15am | <input type="checkbox"/> 8:30am - 8:45am |
| <input type="checkbox"/> 9:00am - 9:15am | <input type="checkbox"/> 9:30am - 9:45am |
| <input type="checkbox"/> 10:00am - 10:15am | <input type="checkbox"/> 10:30am - 10:45am |
| <input type="checkbox"/> Other _____ (please allow 15 minute grace period) | |
| <input type="checkbox"/> Dine in room | <input type="checkbox"/> Packed to go |

CLASSIC BREAKFASTS

- _____ **Old Fashioned Steel Cut Oats** ^{GF V} | 10
Brown sugar, fresh berries
- _____ **Overnight Oats** ^{GF VEG} | 16
Crunchy seeds, Salish honey, seasonal fruit brûlée
- _____ **Salish Breakfast Sandwich** | 12
Eggs, bacon, white cheddar, avocado, and honey aioli on an English muffin. Served with fresh fruit.
- _____ **Avocado Toast** ^{VEG} | 19
Fresh avocado, ricotta, basil, olive oil, Maldon salt, Macrina bread
 Add free range poached eggs* 6
 Add smoked salmon +12
- _____ **Salish Classic Breakfast*** ^{GF} | 27
Three eggs any style, potatoes au gratin, heirloom greens & herbs salad, ham, sausage, and bacon
Please specify egg style: _____
- _____ **Pork Shank Eggs Benedict*** | 26
Free range poached eggs, smoked ham shank, hollandaise, potatoes au gratin, heirloom greens & herbs salad
- _____ **Buttermilk Pancakes** ^{VEG} | 17
Seasonal fruit compote, Chantilly cream, honey butter, maple syrup

A-LA CARTE OPTIONS

- _____ **Baker's Basket of Pastries** ^{VEG} | 10
- _____ **Fresh-cut Fruit with Devonshire** ^{VEG} | 5
- _____ **Side 4 Bacon** ^{GF} | 8
- _____ **Side 4 Sausage** ^{GF} | 8
- _____ **Side 2 Eggs** ^{GF VEG} | 6

BEVERAGES

Please indicate quantity of selections

- _____ **French Press Campfire Coffee (serves 2)** | 13
 sugar cream sugar substitute
- _____ **Art of Tea Service (please select one)** | 7
 English Breakfast Mint Chamomile
- _____ **Fresh Juice** | 5
 Orange Apple Grapefruit Cranberry
- _____ **Hot Chocolate with whipped cream** | 5
- _____ **9oz Mimosa** | 17
 Classic Orange Blackberry Raspberry
- _____ **Classic Bloody Mary** | 16
 Add prawns and bacon +5
- _____ **Morning Mule** | 14
- _____ **Snoqualmie Coffee with Bailey's and Frangelico** | 17

Special Instructions: _____

GF: Gluten Free | V: Vegan | VEG: Vegetarian

*Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of food-borne 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.

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.