

# THE LOUNGE

## Coffee & Tea

featuring Campfire Coffee and Art of Tea

ESPRESSO 4                      LATTE 6  
DOUBLE ESPRESSO 6          CAPPUCCINO 6  
AMERICANO 6                  MOCHA 6

### FRENCH PRESS COFFEE

small 8 | large 13

SALISH SIGNATURE COFFEE 6

### HOT TEA

small 5 | large 7


## Starters

available daily 5:00pm - 9:00pm

### ROMAINE CAESAR SALAD 14

romaine hearts, parmesan, black garlic dressing, croutons

### HEIRLOOM GREENS & HERBS SALAD <sup>GF VEG</sup> 13

Salish honey vinegar, Agrumato lemon oil, black pepper 

### WEDGE SALAD <sup>GF</sup> 17

candied bacon, cherry tomato, pickled red onion, Smokey Blue cheese dressing 

### LOBSTER BISQUE 16

tarragon oil

### MARINATED OLIVES <sup>GF V</sup> 13

rosemary, orange zest, sherry vinegar

### ARTISANAL CHEESE PLATE\* 26

lavosh crackers, seasonal complements  
add charcuterie +13

### JUMBO PRAWN COCKTAIL <sup>GF</sup> 21

Sea of Cortez prawns, cocktail sauce, lemon

### DUNGENESS CRAB CAKES 28

sumac ramoulade, lemon, arcadian greens, mustard vinaigrette

## Mains

available daily 5:00pm - 9:00pm

### SALISH TENDERLOIN BURGER \* 24

char-grilled, American cheese, brioche bun, lettuce, red onion, tomato, Salish sauce

Beyond Patty +3 | smoked bacon +4 | avocado +3  
fried egg +4

### NORTHWEST FREE-RANGE CHICKEN <sup>GF</sup> 52

lacinato kale, white beans, bacon, carrot, Dijon, herb butter

### CHESTNUT BUCATINI <sup>VEG</sup> 38

foraged mushroom, allium, lacinato kale, cranberry, sage, breadcrumbs

### GRILLED SALMON\* <sup>GF</sup> 59

guanciale, celery root, lentils, horseradish cream

### THAI SEAFOOD STEW <sup>GF</sup> 49

Manila clams, prawns, seasonal fish, coconut rice, tarro chips, cilantro

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

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## Steaks & Chops<sup>GF</sup>

Proudly featuring ethical and sustainable beef from Royal Ranch.

**12oz. Classic New York Strip Steak Frites & Veal Demi\*** 59

**7oz. 24-day Angus Filet Mignon\*** 80

**22oz. 21-Day Dry-Aged Bone-In Ribeye\*** 105

**18oz. 14-Day Dry-Aged Berkshire Long-Bone Pork Chops\*** 68

## Steak Enhancements

Classic béarnaise\*<sup>GF VEG</sup> 7

Salish Lodge beefed up butter<sup>GF</sup> 9

Rogue Creamery smokey blue<sup>GF</sup> 9

Roasted bone marrow<sup>GF</sup> 12

Green peppercorn demi-glacé<sup>GF</sup> 9

Pepper-crustéd au poivre<sup>GF V</sup> 7

Dungeness crab Oscar\*<sup>GF</sup> 26

## Sides

available daily 5:00pm - 9:00pm

**CRISPY BRUSSELS SPROUTS<sup>GF</sup>** 14

sherry bacon vinaigrette

**HAND CUT FRIES<sup>GF VEG</sup>** 14

parmesan, garlic aioli, dill

**NORTHWEST GRITS & CHEESE CURDS<sup>GF VEG</sup>** 16

Salish honey, roasted corn, chive 

**BUTTERMILK WHIPPED POTATOES<sup>GF VEG</sup>** 16

chive, butter

## Dessert 13

available daily 5:00pm - 9:00pm

**HAZELNUT CHOCOLATE CAKE<sup>VEG</sup>**

hazelnut dacquoise, chocolate praline ganache, milk chocolate mousse, pear sorbet

**FLOURLESS CHOCOLATE CAKE<sup>GF VEG</sup>**

baked ganache, whipped cream, chocolate nibs

**DAMN FINE CHERRY PIE<sup>VEG</sup>**

inspired by Salish Lodge's role in "Twin Peaks"  
*ala mode* +2

**WHITE CHOCOLATE CHEESECAKE<sup>VEG</sup>**

house-made graham cookie & pistachio crust, poached quince

**APPLE GALETTE<sup>VEG</sup>**

salted caramel sauce, maple ice cream

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## Cocktails 21



**WHITE ROBE**  
El Jimador Reposado,  
Amaro Montenegro, Bada  
Bing cherry, lemon




**HIGH & DRY**  
Maker's Mark Salish Private  
Selection, Five Farms Irish  
Cream, Chai tea



**THE DALE COOPER**  
Kur Gin, Salish Dry Honey  
Cider, clove, cardamom,  
lemon 



**FALLING FOR YOU HONEY**  
Spiced Pear Liqueur,  
Clear Creek Apple Brandy,  
cinnamon, lemon 



**SMOKED SALISH MANHATTAN**  
Knob Creek Rye, barrel-aged  
sweet Vermouth, Bada Bing  
cherry, bitters



**LODGE LIFE**  
Del Maguey Vida Mezcal,  
Licor 43, Campfire  
espresso, pumpkin



**NEW FRONTIER**  
Buffalo Trace Bourbon,  
absinthe, pomegranate,  
bitters, lemon



**SALISH WHITE RUSSIAN**  
Crop Pumpkin Vodka,  
Kahlua, Five Farms Irish  
Cream, whipped cream



**SHELLY'S DILEMMA**  
Penelope Toasted Bourbon,  
Allspice Dram, Salish honey,  
cherry juice, whipped cream



## Spirit-free

16 each



**CITRUS BLISS!**  
Fluère Smoked Agave, D.H.O.S.,  
coconut creme, maple syrup,  
orange, lime



**CARAMEL APPLE PEAR**  
Lyre's Pink Gin, caramel syrup, apple  
cider, pear, sparkling wine



**WINTER-MOSA**  
Fluère Rum, apple cider, sparkling  
wine

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## Wine by the Glass

<b>SPARKLING</b>	<b>6oz</b>	<b>9oz</b>
Salish Lodge & Spa Brut, WA	12	17
Salish Lodge & Spa Brut Rosé, WA	12	17
Salish Lodge & Spa Dry Honey Cider, WA	12	17
Lucien Albright Brut Rosé NV Alsace, FR	16	21
Adami Prosecco, NV IT	16	21
Veuve Clicquot Yellow Label NV	29	39

<b>ROSÉ</b>	<b>6oz</b>	<b>9oz</b>
Salish Lodge & Spa Rosé, WA	12	17
Pursued by Bear "Blushing Bear" Rosé, 2022 CV, WA	14	19

<b>WHITE</b>	<b>6oz</b>	<b>9oz</b>
Salish Lodge & Spa Chardonnay, WA	12	17
EFESTÉ Evergreen Vineyard, Ancient Lakes, WA 2021	13	18
Mohua Sauvignon Blanc, 2023 NZ	13	18
Mark Ryan 'The Vincent', 2022 CV, WA	14	19
West Mount Pinot Gris, 2021 Willamette Valley, OR	14	19
L'École "Frenchtown" Sauvignon Blanc, 2023 CV, WA	14	19
Long Shadows "Poet's Leap" Riesling, 2022 CV, WA	16	21

<b>REDS</b>	<b>6oz</b>	<b>9oz</b>
Salish Lodge & Spa Red Blend, WA	12	17
Among The Giants Estate Merlot, 2020 Goose Gap, WA	13	18
Catena Vista Flores Malbec, 2021 Mendoza, Argentina	13	18
Chateau Buisson-Redon, 2020 Bordeaux, FR	14	19
Murray Syrah, 2020 Red Mountain, WA	14	19
Hightower "Red Willow" Cabernet Franc, 2021 Yakima Valley, WA	15	20
Resonance Pinot Noir, 2022 Willamette Valley, OR	17	23
Januik Winery Cabernet Sauvignon, 2021 CV, WA	19	26

<b>PREMIUM WINES BY THE GLASS</b>	<b>6oz</b>	<b>9oz</b>
Pursued by Bear "Bear Cub" Red Blend, 2020 CV, WA	18	24
Mark Ryan "Dissident" Cabernet Sauvignon, 2022 CV, WA	20	27
Sparkman "Holler" Cabernet Sauvignon, 2021 CV, WA	20	27
Flowers Chardonnay, 2023 Sonoma Coast, CA	23	31
Mark Ryan "Wild Eyed" Syrah, 2021 Red Mountain, WA	23	31
Delille Cellars "D2" Red Blend, 2021 CV, WA	24	32
Delille Cellars Roussanne, 2022 Red Mountain, WA	25	34
Cristom "Mount Jefferson" Cuvée Pinot Noir, 2022 Willamette Valley, OR	25	34
Damsel Cellars Boushey Vineyards Cabernet Franc, 2020 CV, WA	26	35
The Withers Chardonnay, Sonoma Coast, CA	26	35

**Cognac** Remy Martin Louis XIII  
0.5 oz 125 | 1 oz 250 | 1.5 oz 375



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## Bourbon Flights

three one ounce pours

### MAKER'S MARK FLIGHT 29

Maker's Mark  
Maker's Mark Cask Strength  
Maker's Mark No 46

### WOODINVILLE FLIGHT 29

Woodinville Rye  
Woodinville Port-Cask Finish  
Woodinville Bourbon

### WHISTLEPIG HOG HEAVEN RYE FLIGHT 39

WhistlePig PiggyBack 6-year Rye  
WhistlePig PiggyBack 10-year Small Batch Rye  
WhistlePig Farmstock Rye Oak

### SALISH LODGE PRIVATE SELECTION FLIGHT 39

Salish Lodge Angel's Envy  
Salish Lodge Maker's Mark  
Salish Lodge Distillarium

### JEFFERSON'S OCEAN FLIGHT 49

Jefferson's Voyage 24  
Jefferson's Wheated Voyage 25  
Jefferson's Voyage Rye 26

### MACALLAN HIGHLAND KING FLIGHT 99

Macallan 15 Double Cask  
Macallan 18 Sherry Oak  
Macallan Rare Cask 2023

## Bourbon & Whiskey

2X0 The Kiawah Blend	28
Angel's Envy Bourbon	18
Angel's Envy Finished Rye	26
Angel's Envy Salish Lodge Private Selection	24
Angel's Envy Triple Oak	24
Bainbridge Organic Distillers Yama Single Grain Barley	79
Basil Hayden	16
Basil Hayden Dark Rye	16
Basil Hayden Toast	17
Ben Holladay 6 Year Bottled In Bond	17
Benchmark	11
Blantons "Single Barrel"	19
Blood Oath Pact No. 10	36
Bookers Small Batch 9 year	27
Buffalo Trace	15
Bulleit 10 year	18
Bulleit Bourbon	14
Bulleit Rye	15
Bushmill's	12
Cadée	14
Calumet Small Batch	17
Calumet Single Black Rack 15 year	29
Chicken Cock Small Batch 5 year	19
Colonel E.H. Taylor Single Barrel BiB	28
Colonel E.H. Taylor Small Batch BiB	23
Cream of Kentucky Rye Bottled in Bond	21
Eagle Rare 10 year	18
Elijah Craig	11
Elijah Craig Toasted	14
Elmer T. Lee Single Barrel	19
Evan Williams Single Barrel Vintage	18
Gentleman Jack	15
High West American Prairie Bourbon	16
High West A Midwinter Night's Dram	39
Iwai Whiskey 45	13
Jack Daniel's	12

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Jack Daniel's Single Barrel	17
Jack Daniel's Triple Mash	16
Jameson Irish Whiskey	13
Jameson Orange	13
Jefferson's Ocean Voyage 24	28
Jefferson's Ocean Wheated Voyage 25	29
Jefferson's Ocean Voyage Rye 26	28
Jefferson's Ocean Reserve	25
Jefferson's Very Small Batch	32
Jim Beam White Label	12
Knob Creek	15
Knob Creek Small Batch 9 year	18
Legent	14
Maker's Mark	15
Maker's Mark No 46	17
Maker's Mark Cask Strength	18
Maker's Mark Cellar Aged	35
Maker's Mark "Salish Lodge" Private Selection	21
Maker's Mark Wood Finishing Series Heart Release 2024	22
Michter's	14
Michter's Toasted Barrel	38
Noble Oak Double Rye	15
Old Fitzgerald BIB 10 year	44
Old Forester 1870 Original Batch	18
Old Forester 1897 BIB	18
Old Forester 1910 Old Fine Whiskey	18
Old Forester 1920 Prohibition Style	18
Old Forester Birthday Bourbon	75
Old Forester Rye	18
Old Overholt	12
Pendleton	16
Pendleton Rye 12 year	16
Penelope Architect	18
Penelope Barrel Strength	19
Penelope Four Grain	16
Penelope Toasted	21
Rabbit Hole Dareringer	19
Russell's Reserve 13 year	29
Stagg	23
Uncle Nearest 1856	19
Uncle Nearest 1884	16
Uncle Nearest Rye	14
Uncle Nearest Single Barrel	23
Weller Antique 107	19
Weller Special Reserve	18
Westland American Single Malt	13
Westland Single Cask #6554	26
Westland Solum	41
WhistlePig Camp Stock Wheat	31
WhistlePig PiggyBack 6 year Bourbon	22
WhistlePig PiggyBack 6 year Rye	16
WhistlePig 10 year Small Batch Rye	26
WhistlePig Farmstock Rye	21
Widow Jane	26
Woodford Reserve	16
Woodford Reserve Double Oaked	16
Woodinville	15
Woodinville Port-Cask Finished	17
Woodinville Rye	16
Yellowstone Bourbon	13
Yellowstone Single Malt	14
Yellowstone Toasted	17
Yellowstone 101 Limited Edition	31

## Premium Bourbon & Whiskey

- WhistlePig Béholden Single Malt Whiskey 21 year  
0.5 oz 69 | 1 oz 138 | 2 oz 250
- WhistlePig The Boss Hog X The Commandments  
Straight Rye Whiskey  
0.5 oz 51 | 1 oz 102 | 2 oz 200
- Woodford Reserve Baccarat Edition  
0.5 oz 80 | 1 oz 160 | 1.5 oz 240



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