



## The Attic

Welcome to The Attic at Salish Lodge & Spa. Nestled above Snoqualmie Falls our cozy hideaway serves both guests and locals alike. Each season our menu is tailored to showcase the freshest ingredients in the Pacific Northwest, paired with delicious libations. We invite you to relax, sip, taste and enjoy!

### Happy Hour Menu

Monday - Thursday 3pm to 6pm  
Sunday 7pm to close

### Noshes

#### Salish Smoked Salmon Chowder

classic chowder with house smoked salmon, bacon, chorizo  
cup 3 - bowl 8

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#### Washington Onion Soup

veal stock, sweet onions, thyme, Emmenthaler  
7

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#### Hand Torn Caesar

house made dressing, caper croutons, white anchovies, roasted garlic  
5  
grilled chicken breast - add 5  
grilled potlatch salmon - add 5

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#### Pommes Frites

lemon garlic aioli, sea salt  
3

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#### Hummus

house made herbed flatbread, vegetable crudité, cured olives  
5

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#### Classic Coke Pulled Pork

tender pork braised with Coca Cola and apple juice, bourbon bbq sauce, apple slaw



### Salish Ruben

corned beef piled high with sauerkraut, Emmenthaler, Russian dressing, served on thick grilled rye

9

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### ½ LB. Salish Signature Burger

house made brioche fully loaded with bacon, lettuce, tomato, sharp cheddar cheese

12

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### Hops

4

Deschutes Brewery “Jubelale”  
Georgetown Brewery “Chopper’s Red Ale”  
Georgetown Brewery “Lucille IPA”  
Georgetown Brewery “Manny’s Pale Ale”  
Snoqualmie Brewery “Avalanche”  
Snoqualmie Brewery “Hefeweizen”

### Grapes

5

Snoqualmie Chardonnay  
Snoqualmie Merlot

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.  
Ask your server which dishes apply, more information is available upon request. Menus are subject to change.*