



## Honey Month Specials (September 1 through September 30)

### Cocktails

#### Lavandula

Woodinville Rye, Lemon Juice, Honey  
Simple Syrup, Lavender Bitters

14

#### Honey Bee

Bulleit, Cointreau, Honey, Apple Cider

15

#### Apple Crisp

Apple Cinnamon Infused Vodka, Apple Cider,  
Elderflower Tonic, Honey Simple Syrup

13

#### Honey & Basil Shrub

206 Gin, Honey, Basil, Lemon Juice

13

#### Rosemary & Honey Grapefruit Spritzer

Honey, Rosemary, Grapefruit, Soda

8

### Salad, Pizza, and Entree

#### Grilled Peach and Arugula Salad | 18

Speck, honey vinaigrette, ricotta salata

#### Honey Chorizo and Jalapeño Pizza | 24

Goat cheese crème fraîche, roasted corn, basil

#### Honey Glazed Short Rib | 29

Red wine braised, carrots, onions, potatoes

**SALISH**  
LODGE & SPA

**At Salish Lodge, we believe in food that  
sings the virtues of local & homegrown.**

Our goal is to bring you the best flavors of the Pacific Northwest using fresh, vibrant seasonal ingredients. We are inspired by the bounty and the beauty of the surrounding area, and we strive to be good stewards of our resources. All our ingredients are treated with respect, and waste is minimized.

Partnering with nearby growers, purveyors and farms that bring us the highest quality local and organic ingredients is something we're passionate about. Our apiary produces honey that you'll find on every menu, alongside our homegrown herbs from Chef's garden.

Our food salutes traditions and creates memories. Thank you for dining with us at Salish Lodge & Spa

# Cocktails

## Salish Manhattan

Woodinville Bourbon, Carpano Antica  
Amaro Montenegro, House-Made  
Hopped Honey Bitters

15

## The Waterfall

House-Infused Pineapple Vodka  
Crème De Violette, Lemon

12

## Sombrero Margarita

House Infused Jalapeno Cilantro Tequila  
Simple Syrup, Citrus

15

## Apple Crisp

House-Infused Apple Cinnamon Vodka  
Salish Honey, Elderflower Tonic

13

## Seasonal Shrub

Aviation Gin, Lime  
Bartender's Seasonal Shrub  
Sparkling Water

13

## Strawberry Ginger

Oola Vodka, Ginger Liqueur  
Strawberry, Lime, Mint

14

## The Dale Cooper

Batch 206 Gin, Clove & Cardamom  
Infused Salish Honey, Salish Lodge & Spa  
Dry Honey Cider, Lemon

14

## Wildfire

Grey Goose Vodka, Elderflower, Melon  
Cucumber, Scrappy's Fire Water Bitters

14

## Sangria

Signature Fresh Fruit Sangria

13

# Seasonal

## Sakura

Patron Anejo, Grand Marnier  
Bing Cherry Juice, Grapefruit

15

## Rhubarb Mule

Oola Vodka, Rhubarb  
Lime, Ginger Beer

13

## Sazerac

Knob Creek Rye, Salish Honey  
Lemon Juice, Lavender Bitters, Absinthe Rinse

14

# Shareable

## **Garlic Herb Focaccia | 5**

House baked, served with olive oil and balsamic

## **Caramelized Onion Dip | 7**

Cracked black pepper and house potato chips

## **Farro Flatbread and Chipotle Hummus | 9**

Olive oil and yoghurt flatbread with house hummus

## **Artisanal Cheese | 19**

Three selected cheeses, fennel chili roasted nuts, fresh fruits, Salish honey, honeycomb, croccantini

*Add smoked prosciutto 8*

## **Smoked Duck Pub Nachos | 17**

Smoked duck, white cheddar, smoked honey aioli, and corn salsa on potato chips

## **Artichoke and Cheese dip | 12**

White cheddar, spinach, artichoke, flatbread

## **Teriyaki Tenderloin Bites | 18**

Sesame and green onion

## **Washington Manilla Clams | 18**

Sundried tomato, capers, cilantro, olivetta

# Soup and Salad

## **Bread Bowl Soup and Salad | 21**

Sourdough bread with choice of Roasted Tomato Soup or Salish Seafood Chowder, with choice of Mixed Green Tangle or Roman Anchovy Caesar side salad

## **Roasted Tomato Soup | cup 6 / bowl 12**

Fresh basil, roasted tomato, peasant bread

## **Salish Seafood Chowder | cup 7 / bowl 14**

Pacific clams, cod, red potato, fennel, bacon, peasant bread

## **Roman Caesar | side 8/ full 15**

Romaine heart, parmesan, focaccia croutons

*Add smoked chicken 7 / Dungeness Crab 13*

## **Mixed Green Tangle | side 7 / full 14**

Baby lettuce, cucumber, radish, tomato, honey vinaigrette

*Add smoked chicken 7 / Add Dungeness Crab 13*

## **Strawberry and Quinoa | 17**

Fresh strawberry, arugula, ricotta salata, micro fenugreek, spruce tip vinaigrette

## **Smoked Salmon and Black Lentil | 19**

Hot smoked Chinook Salmon, beluga lentil, roasted corn, sweet onion, baby spinach

## **Attic Steak and Ranch Cobb Salad | 23**

Seared St. Helen's Ranch Tenderloin, smoked bacon, herb ranch, blue cheese, cherry tomato, baby greens

# Sandwich

Served with potato chips

Sub soup, side mixed green, or side Roman Caesar 4

## **Beecher's Grilled Cheese | 18**

Salish Honey Ale Spread, white cheddar, Beecher's Flagship, sourdough, roasted tomato soup

## **Northwest Style Cheesesteak | 18**

Charred tri-tip, white cheddar, mustard crème fraîche, roasted red pepper, grilled onion, cilantro

## **Smoked Chicken Club Salad Sandwich | 17**

Avocado, Mama Lil's peppers, smoked bacon, pickled apple coleslaw, cilantro

## **Balsamic Grilled Zucchini Sandwich | 16**

Fire roasted red pepper, corn salsa, smoked honey aioli, ricotta salata

# Stone Fired Pizza

Add Additional Toppings 2 each  
Substitute Gluten free pizza dough +2

## **Fresh Mozzarella Margherita | 18**

Fresh mozzarella, parmesan, blistered tomato, fresh basil, roasted tomato sauce

## **BBQ Chicken and Jalapeño | 19**

Chipotle cream base, mozzarella, charred jalapeños, smoked chicken, BBQ sauce, cilantro

## **Cellar Pear and Smoked Prosciutto | 21**

Goat cheese crème fraîche, caramelized onion, mozzarella, arugula, balsamic reduction



## **Honey Jalapeño Hawaiian | 20**

Smoked pork shank, grilled pineapple, roasted tomato sauce, mozzarella, charred jalapeño, honey

## **Spicy Italian | 22**

Fennel sausage, smoked prosciutto, pepperoni, mozzarella, crushed red pepper, goathorn peppers

## **Wild Mushroom Pesto | 22**

Cedar roasted seasonal mushrooms, grilled onion, mozzarella, pine nuts, parmesan

## Large Plate

### **Oven Roasted Meatballs | 18**

Oven-roasted tomato sauce, mozzarella, focaccia

### **Wild Mushroom Truffle Mac n' Cheese | 22**

Aged white cheddar, wild and domestic mushrooms, white truffle oil, buttered crumbs

### **Dungeness Crab Mac n' Cheese | 27**

Aged white cheddar, pacific Dungeness crab, elbow noodle, blistered tomato, basil



### **House Smoked Baby Back Ribs | 21**

Honey bourbon BBQ sauce, pickled apple coleslaw, jalapeño cornbread

### **Skillet Chicken Pot Pie | 21**

Porcini mushroom cream, peas, carrots, puff pastry

### **Cast Iron Hunter's Stew\* | 24**

St. Helen's ranch tenderloin, Yukon potatoes, baby carrots, elk sausage, peasant bread



### **Cedar Plank Steelhead\* | 26**

Columbia river sustainably farmed steelhead, Salish honey glaze, asparagus, Yukon potatoes, micro sorrel

## Dessert



### **Crème Brûlée | 9**

Salish Honey, vanilla bean, seasonal fruit

### **White Chocolate Cheesecake | 11**

Peach compote, oat crumble

### **Nutella Brownie Sundae | 11**

Hazelnut-Pecan crumble, vanilla ice cream, Nutella chocolate sauce

### **Damn Fine Cherry Pie | 10 / ala mode 13**

Inspired by Salish Lodge's starring role in "Twin Peaks"

### **Seasonal Sorbet 6**

*A 3% service charge is added to all food items, 100% will be distributed to our culinary team. A 20% service charge will be added to parties of six or more. 100% of the service charge will be distributed to the servers serving you.*

*\*Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness.*

# Wines by the Glass

<b>Sparkling</b>	6oz	Bottle
Salish Lodge & Spa, Brut, <b>WA</b>	12	42
Salish Lodge & Spa, Brut Rose, <b>WA</b>	12	42
Salish Lodge & Spa, Dry Honey Cider, <b>WA</b>	12	42
Acinum, Prosecco, Italy	14	42

<b>White</b>	Glass	9oz
Salish Lodge & Spa, Chardonnay, <b>WA</b>	11	16
Cambria, Chardonnay, CA	12	17
WT Vintners, Gruner Veltliner <b>WA</b>	13	18
Dusted Valley Boomtown Pinot Gris, <b>WA</b>	12	17
Sigillo Cellars, Viognier, <b>WA</b>	12	17
Efeste, Riesling, <b>WA</b>	12	17
Pursued by Bear, Rose, <b>WA</b>	16	23
Orr Wines, Chenin Blanc, <b>WA</b>	15	21
Guardian Cellars, Sauvignon Blanc, <b>WA</b>	14	19

<b>Red</b>	Glass	9oz
Salish Lodge & Spa, Blend, <b>WA</b>	11	16
Iris, Pinot Noir, OR	15	21
Terra Blanca, Merlot, <b>WA</b>	12	17
Two Vintners, Syrah, <b>WA</b>	15	21
Mark Ryan, "The Chief" Cabernet, <b>WA</b>	16	23
Guardian Cellars, "Chalkline" Blend, <b>WA</b>	18	26
Three of Cups, Malbec, <b>WA</b>	12	17
Efeste, "Final Final" Cabernet/Syrah , <b>WA</b>	16	23

## Flights of wine

Red, white, rose and bubbles are available, please ask your server for more details about our exciting wine flights.

## Beer & Cider



**The Pike Brewing Company**

### **Pike Hive Five Salish Lodge & Spa Hopped Honey Ale - 8**

An unfiltered ale brewed with honey from our own hives, light in body & color, slightly floral & spicy, a very balanced beer.

#### **Northwest Drafts**

Mac & Jack's Brewery, African Amber	7.50
No Boat Brewing, Bia Hoi Vietnamese Lager	7.50
Georgetown Brewing, Bodhizafa IPA	7.50
Snoqualmie Falls Brewing, Hefeweizen	7.50
Elemental Hard Cider, Rotating Cider	7.50

#### **Northwest Bottled**

Fort George, Cavatica Stout	8
Ninkasi Brewing, "Dawn of the Red"	7
Bale Breaker, Field 41 Pale	7
Fremont, Interurban IPA	8
Seattle Cider Co., Dry Hard Cider	8
Shilling, Pineapple Passionfruit Hard Cider	7

#### **Imported & Domestic**

Modelo, Especial	6
Pilsner Urquell	7
Rainier	6
Guinness	7
Kaliber, N/A	6

## Non-Alcoholic Beverages

Sparkling Cider	4
Coke, Diet Coke, Sprite, Root Beer	3
Rotating House Made Sodas	6
Tazo® Teas	4
Espresso	4
Brewed Coffee	5
Specialty Coffee Drinks	6
San Pellegrino or Aqua Panna	6/11

# Happy Hour

Monday - Thursday 3pm to 6pm,  
Sunday 7pm to close  
*Excluding Holidays*

## Snacks

### Cheese Selection | one 4 two 7

Crocatini



### Pub Nachos | 12

Smoked duck, white cheddar, smoked honey aioli, and corn salsa on potato chips

### Teriyaki Tenderloin Bites | 11

Sesame and green onion

### Washington Manilla Clams | 15

Sundried tomato, capers, cilantro, olivetta

## Beverages

### All draft beer | 5

### Rotating bottle beer | 5

Pike Hive Five Salish Lodge & Spa Hopped Honey Ale   
Mac & Jack's Brewery, African Amber  
No Boat Brewing, Bia Hoi Vietnamese Lager  
Georgetown Brewing, Bodhizafa IPA  
Snoqualmie Falls Brewing, Hefeweizen  
Seasonal Rotating Draft

### Glass white wine | 7.5

Rotating Selection

### Glass red wine | 7.5

Rotating Selection

### The Waterfall | 9

House Infused Pineapple Vodka, Crème De Violette, Citrus

### Salish Shrub | 10

Aviation Gin, Lime, Bartender's Seasonal Shrub,  
Sparkling Water

### Attic Sangria | 10

Signature Fresh Fruit Sangria

## Meet the Maker

Join us this summer on Thursdays in The Attic from 4pm - 7pm to meet local winemakers, learn more about Washington wine, and enjoy a featured tasting of three 3 oz. pours.

July 12 <sup>th</sup>	Efeste Winery
July 19 <sup>th</sup>	Three of Cups
July 26 <sup>th</sup>	Delille Cellars
August 2 <sup>nd</sup>	Guardian Cellars
	Baer Winery & Orr
August 9 <sup>th</sup>	Elemental Hard Cider
August 16 <sup>th</sup>	Two Vintners
August 23 <sup>rd</sup>	Mark Ryan Winery
August 30 <sup>th</sup>	WM Grassie
September 6 <sup>th</sup>	No Boat Brewery
September 13 <sup>th</sup>	Stevens Winery
September 20 <sup>th</sup>	Convergence Zone
September 27 <sup>th</sup>	Alexandria Nicole

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