



SALISH
LODGE & SPA



Summer Bar Menu

PREMIUM BAR

Grey Goose Vodka
Tanquerary Gin
Sauza Silver Tequila
Captain Morgan Rum
Maker's Mark Bourbon
Johnnie Walker Red Scotch

\$13 per drink

DELUXE BAR

Fris Vodka
Bombay Dry Gin
Lunazul Silver Tequila
Bacardi Silver Rum
Jim Beam Bourbon
Cutty Shark Scotch

\$10 per drink

INSPIRED COCKTAILS

Grapefruit Paloma
Pear & Cardamom Margarita
Blood Orange Champagne Cocktail
Plum Moscow Mule
Honey Shrub

\$13 per drink

Cash Bar Minimum \$250



Look for the Salish bee to guide you to menu items that feature honey from our own hives.





NON-ALCOHOLIC BEVERAGES

Starbuck's Salish blend regular & decaff coffee | Tazo tea service
\$65 gallon

Assorted Soft Drinks | Mineral Water
\$4 per drink

Infused Spa Waters: *watermelon jalapeño* | *peach ginger* | *pineapple basil*
\$38 gallon

Peach Ginger Punch
\$49 gallon

Strawberry Lemonade
\$49 gallon



Peach Iced Tea
\$49 gallon

Honey Salish 'Arnold Palmer'
\$55 gallon

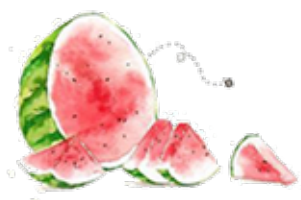
Non-Alcoholic Mocktails
\$9 per drink

Blackberry Ginger Refresh non-alcoholic mule | blackberry
Raspberry Bellini raspberries | lemon | sparkling apple cider
Cranberry Cutie cranberry juice | cuties | lime | sparkling soda

BEER SELECTIONS

Kegs and beers available when pre-ordered.
Assorted Bottled Beer \$6.50 per beer.

Pony Kegs (1/6 barrel) and Full Kegs available upon request.
Price to be determined based on brand selected



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WINE LIST

SPARKLING

Champagne

Veuve Clicquot Yellow Label Brut \$125

Sparkling Wines

Salish Lodge & Spa Brut, Columbia Valley, Washington \$40

Salish Lodge & Spa Brut Rose, Columbia Valley, Washington \$40

Acinium, Prosecco, Italy \$43

Argyle Brut, Willamette Valley, Oregon \$62

Schrambsberg, Brut Rose, \$95

RED

Pinot Noir

Iris, Willamette Valley, Oregon \$57

Elk Cove, Willamette Valley, Oregon \$60

Merlot

Two Vintners, Columbia Valley, Washington \$60

Hightower, Red Mountain, Washington \$65

Red Proprietary Blends

Salish Lodge & Spa Red Blend, Columbia Valley, Washington \$40

Efeste Final-Final, Columbia Valley \$64

DeLille Cellars D2, Columbia Valley, Washington \$85

Cabernet Sauvignon

Nathan Gray, Columbia Valley, Washington \$48

Amavi Cellars, Columbia Valley, Washington \$65

L'Ecole, Columbia Valley, Washington \$85

Canvasback, Red Mountain, Washington \$95

Jordan Winery, Sonoma Valley, California \$135



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WHITE

Sauvignon Blanc

Chateau Ste. Michelle, HHH, Columbia Valley, Washington \$42
Delille Cellars, Chaleur Estate, Columbia Valley, Washington \$70

Pinot Gris

Chateau Ste. Michelle, Columbia Valley, Washington \$38
Cristom Estate, Eola-Amity Hills, Oregon \$42

Riesling

Carl Graff, Himmelreich Spatlese, Washington \$45
Chateau Ste. Michelle, Eroica, Columbia Valley, Washington \$52

Chardonnay

Salish Lodge & Spa, Columbia Valley, Washington \$40
Chateau Ste. Michelle, Cold Creek, Columbia Valley, Washington \$52
L'Ecole No. 41, Columbia Valley, Washington \$60

*Pricing and policies are subject to change without notice. Actual menu ingredients are subject to seasonal change.
Information on consuming raw or undercooked food is available upon request.*

*All food and beverage is subject to applicable Washington state sales tax and a 23% taxable service charge.
Of that amount, 55% will be paid directly to service personnel and 45% will be retained by the property.*



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