

SALISH

LODGE & SPA

BAR MENU

PREMIUM BAR

Belvedere Vodka

Bombay Sapphire Gin

Hornitos Plata

Captain Morgan Spiced Rum

Buffalo Trace Bourbon

Dewar's White Label Scotch

\$13 per drink

DELUXE BAR

Tito's Vodka

Bombay Dry Gin

Lunazul Silver Tequila

Bacardi Silver Rum

Jim Beam Bourbon

Cutty Sark Whiskey

\$10 per drink

INSPIRED COCKTAILS

Laura Palmer

SweetTart

Blue Cush

Summer Sun

\$13 per drink

Cash Bar Minimum \$250

Menu selections available April 1 through September 30, 2020

GF: Gluten Free | V: Vegetarian | DF: Dairy Free

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

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NON-ALCOHOLIC BEVERAGES

Starbucks Salish blend regular & decaf coffee | Teavana tea service
\$65 gallon

Assorted Soft Drinks | Mineral Water
\$4 per drink

Infused Spa Waters: *watermelon jalapeño* | *stone fruit ginger* | *blackberry pineapple basil*
\$38 gallon

Peach Ginger Punch
\$49 gallon

Strawberry Lemonade
\$49 gallon

Peach Iced Tea
\$49 gallon

 Honey Salish 'Arnold Palmer'
\$55 gallon

Coffee Station Upgrades: *chocolate curls* | *house-infused vanilla whipped cream* | *raw sugar*
\$4 per person

Non-Alcoholic Mocktails
\$9 per drink

 Honey Lemon Sparkling Cider lemon juice | Salish honey simple syrup | sparkling cider

Cranberry Cutie cranberry juice | cuties | lime | sparkling soda

Italian Sodas flavor options: Strawberry, Raspberry or Mango

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

Zonin, 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

Terra Blanca, Columbia Valley, Washington \$46

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

The Devil Makes Three, Gorman Winery, Washington \$50

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 24% 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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