



BREAKFAST

Served until 11am

Cocktails

Bloody

House infused vodka

Caesar

*Vodka, clamato,
potlatch salt*

*Add Smoked salmon
and cheddar +*

Paloma

*Deep Eddy grapefruit vodka,
Pellegrino, citrus*

Solstice Mule

*Blackberry puree, lavender
bitters, ginger beer, vodka,
lime*

Pear Bellini

*Salish brut, elderflower
liqueur, pureed pear*

Blood Orange Mimosa

*Salish brut, blood orange
liqueur, pureed blood orange*

Snoqualmie Coffee

*Starbuck's Salish blend,
Bailey's and Frangelico*

Sno-Valley Cocoa

*Espresso Hazelnut Vodka,
Chocolate Chili Kahlua*

Salish Biscuits and Gravy

Salish butter biscuits and fennel sausage country gravy

Attic Açai Bowl

Berries, coconut, banana, gluten-free granola

Bacon Breakfast Burrito

Bacon, free range eggs, white cheddar, Salish honey aioli, and avocado

Baby Dutch Baby

Buttermilk batter, seasonal fruit compote, and mascarpone whipped cream

Breakfast Pizza*

Chipotle crème fraîche, mozzarella, sausage, jalapeno, free range eggs, cilantro

Grilled Zucchini Cast Iron Frittata*

White cheddar, free range eggs, roasted corn salsa, basil, smoked honey aioli

Dungeness Crab Baked Eggs*

Charred onion, Yukon potatoes, roasted red pepper, free range eggs, white cheddar, grain mustard crème fraîche, basil

*A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 3% taxable service charge will also apply to all food items, 100% of which will be distributed to our culinary team and dishwashers working behind the scenes. *Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness.*