



Cocktails



Salish Manhattan

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

The Waterfall

House-Infused Pineapple Vodka
Herbal Liqueur, Citrus Juice



The Dale Cooper

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

Campfire

High West Campfire Bourbon, House-Smoked
Bing Cherry House-Made Old Fashioned Syrup
Scrappy's Orange Bitter

Strawberry Ginger

Oola Vodka, Ginger Liqueur
Strawberry, Lime, Mint



Harvest Moon

Apple Cinnamon Infused Vodka
Salish Honey, Sparkling Apple Cider

Pear Vanilla Margarita

Patron Silver Tequila, Lemon Juice
Cinnamon Vanilla Simple Syrup, Pear Puree

Seasonal

Sakura

Aviation Gin, Jack Rudy Elderflower Tonic,
Bing Cherry Juice

Fluorescence

Ketel One Botanical
Citrus Juice, Tazo Passion Tea

Spring Mule

Oola vodka, Raspberry Puree
Splash Lime Juice, Lavender Bitters

Hot Drinks

Snoqualmie Coffee

Frangalico, Bailey's Irish Cream, Whipped Cream

Crackling Fire

Buffalo Trace Bourbon, Tuaca
Cranberry Simple Syrup

Wines by the Glass

SPARKLING

Salish Lodge & Spa, Brut, WA

Salish Lodge & Spa, Brut Rose, WA

Salish Lodge & Spa, Dry Honey Cider, WA

Acinium, Prosecco, Italy

WHITE

Salish Lodge & Spa, Chardonnay WA

The Walls, Chardonnay, WA

Boomtown, Pinot Gris, WA

Lobo Hills, Sauvignon Blanc, WA

Long Shadows, Riesling, WA

Sigillo Cellars, Viognier, Snoqualmie, WA

Mr. Pink, Rose, WA

RED

Salish Lodge & Spa, Blend WA

Iris, Pinot Noir, OR

Two Vintners, Merlot, WA

Mark Ryan "The Chief", Cabernet, WA

Three of Cups, Malbec, WA

Pearl & Stone, Columbia Valley, WA

Efeste, "Final Final", Columbia Valley, WA

Flights of wine

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

Beer & Cider

Northwest Drafts

Elemental Hard Cider, Blood Orange Cider

Elysian Brewing, Superfuzz IPA

Georgetown Brewing, Bodhizafa IPA

No Boat Brewing, Bia Hoi Vietnamese Lager

Mac & Jack's Brewery, African Amber

Snoqualmie Falls Brewing, Hefeweizen

Northwest Bottled

Anderson Valley, Oatmeal Stout

Black Raven, Coconut Porter

Elysian Brewing, Snailbones IPA

Bale Breaker, Bottom Cutter Double IPA

Georgetown, Roger's Pilsner

Seattle Cider Co., Dry Hard Cider

Shilling, Pineapple Passionfruit Hard Cider

Elemental Hard Cider, Pomegranate, Margarita,

Blood Orange

Imported & Domestic

Modelo, Especial

Rainier

Guinness

Kaliber, N/A

Non-Alcoholic Beverages

Sparkling Cider

Coke, Diet Coke, Sprite, Root Beer

Rotating House Made Sodas

Tazo® Teas

Brewed Coffee

Specialty Coffee Drinks

San Pellegrino or Aqua Panna

Shareables

Garlic Herb Focaccia

House baked, served with olive oil and balsamic

Caramelized Onion Dip

Cracked black pepper and house fried kettle chips

Farro Flatbread and Sundried Tomato Hummus

Olive oil and yoghurt flatbread with house hummus and crudité

Smoked Salmon and Artichoke Dip

House smoked Chinook salmon, white cheddar, spinach, and artichoke, served with farro wheat flatbread

Smoked Duck Pub Nachos

Smoked duck confit, white cheddar, smoked honey aioli, and corn salsa on house fried kettle chips

Salish Honey and Garlic Chicken Wings

Jicama, scallion, chili de árbol, sesame

Artisanal Cheese

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

Add smoked prosciutto 8

Soup and Salad

Roasted Tomato Soup | cup /bowl

Fresh basil, roasted tomato, peasant bread

Salish Seafood Chowder | cup /bowl

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

Strawberry Quinoa Salad

Arugula, ricotta salata, toasted pecan, spruce tip vinaigrette

Black Garlic Caesar | side/full

Lacinato kale, romaine lettuce, parmesan, panna gratta

Add smoked chicken + / Dungeness Crab +

Mixed Green Tangle | side/full

Baby lettuce, cucumber, radish, tomato, honey vinaigrette

Add smoked chicken + / Add Dungeness Crab +

Sourdough Bread Bowl Soup and Salad

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

Snoqualmie Cobb Salad

smoked chicken | seared tenderloin

Smoked bacon, herb ranch, blue cheese, cherry tomato, avocado, baby greens

Sandwiches

Served with house fried kettle chips

Sub soup, side mixed green or side black garlic Caesar+

Beecher's Grilled Cheese

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

Northwest Style Cheesesteak

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

Turkey Club Wrap

Roasted garlic mascarpone, smoked bacon, lolla-rossa, fresh tomato, spinach flour tortilla

Grilled Zucchini Demi-Baguette

Roasted corn, ricotta salata, smoked honey aioli

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 surcharge will also apply to all food items, 100% of which will be distributed to our culinary team and dishwashers working behind the scenes.

Stone Fired Pizzas

Add Additional Toppings each
Substitute Gluten free pizza dough +

Spicy Italian

Fennel sausage, smoked prosciutto, pepperoni, mozzarella, crushed red pepper, goat horn peppers

Honey Jalapeño Hawaiian

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

Fresh Mozzarella Margherita

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

BBQ Chicken and Jalapeño

Chipotle cream, mozzarella, charred jalapeños, smoked chicken, Bee-Bee-Q sauce, cilantro

Cellar Pear and Smoked Prosciutto

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

Wild Mushroom Pesto

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

Large Plates

Oven Roasted Tenderloin Meatballs

Oven-roasted tomato sauce, mozzarella, focaccia

Wild Mushroom Truffle Mac n' Cheese

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

Dungeness Crab Mac n' Cheese

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

House Smoked Baby Back Ribs

Salish honey Bee-Bee-Q sauce, wasabi coleslaw, jalapeño cornbread

Skillet Chicken Pot Pie

Porcini mushroom cream, peas, carrots, puff pastry

Cast Iron Hunter's Stew

Braised short rib, elk sausage, Yukon potatoes, baby carrots, rosemary, peasant bread

Cedar Plank Steelhead*

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

Garlic Balsamic Flank Steak*

Angus beef flat iron, Yukon potatoes, seasonal vegetables, caramelized onion demi-glaze

Desserts

Damn Fine Cherry Pie / ala mode+

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

Crème Brûlée

Salish Honey, vanilla bean, seasonal fruit

White Chocolate Cheesecake

Valhrona white chocolate with seasonal inspiration

Chocolate Chip Cookie Ice Cream Sandwich

Whip cream, chocolate ganache, and salted caramel

Seasonal Sorbet

**Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness. The Attic is proud to offer many items that are gluten free or can be made gluten free, however, we are not a gluten free facility. Ask your server for information.*

Happy Hour

Monday - Thursday 3pm to 5pm
Excluding Holidays

Beverages

All draft beer

Rotating bottle beer

Elemental Brewing, Blood Orange Cider
Elysian Brewing, Superfuzz Pale Ale
Georgetown Brewing, Bodhizafa IPA
Mac & Jack's Brewery, African Amber
No Boat Brewing, Bia Hoi Vietnamese Lager
Snoqualmie Falls Brewing, Hefeweizen

Glass white wine

Rotating Selection

Glass red wine

Rotating Selection

The Waterfall

House Infused Pineapple Vodka, Herbal Liquor, Citrus

Spring Mule

Oola vodka, Raspberry puree, Splash lime juice,
lavender bitters



Harvest Moon

Apple Cinnamon Infused Vodka, Salish Honey,
Sparkling Apple Cider

Meet the Maker

Join us Thursday's as we invite wine, beer, and spirit craftsman in to the Attic to share their creations and inspiration. Enjoy a tasting flight for only \$25 as you mingle with the creator.

- May 16, 2019 - The Walls Vineyard
- May 23, 2019 - Naches Heights Vineyard
- May 30, 2019 - Tertulia Cellars
- June 6, 2019 - JM Cellars
- June 13, 2019 - Patterson Cellars
- June 20, 2019 - Delille Cellars
- July 11, 2019 - Eisenhower Cellars
- August 1, 2019 - Gilbert Cellars
- August 22, 2019 - Lauren Ashton Winery

Winemaker Dinners

Join us for our multi-course Winemaker's Dinners feature the finest and freshest Pacific Northwest ingredients. Savor the local flavors with a tasting menu that has been perfectly paired with each wine tasting.

Long Shadows Winemaker Dinner

June 27, 2019 | 6:00pm - 9:00pm | \$150 per person

**Triple Threat Winemaker Dinner Featuring
Mark Ryan Winery | Sleight of Hand Cellars | Sparkman Cellars**
July 18, 2019 | 6:00pm - 9:00pm | \$200 per person

Grab your tickets at: <http://salishlodgeandspa.eventbrite.com>

Wines by the Bottle

Whites

Cambria, Chardonnay, Columbia Valley, **WA**

Lobo Hills, Sauvignon Blanc, **WA**

Delille Cellars, Sauvignon Blanc, **WA**

Long Shadows, Riesling, **WA**

Chateau Ste. Michelle Riesling, **WA**

Sigillo Cellars, Viognier, **WA**

Boomtown, Pinot Gris, **WA**

Orr Wines, Chenin Blanc, **WA**

WT Vintners, Gruner Veltliner, **WA**

Reds

Iris, Pinot Noir, **WA**

Colene Clemens, Pinot Noir, **WA**

Terra Blanca, Merlot, **WA**

Hightower, Merlot, **WA**

Mark Ryan, Cabernet Sauvignon, **WA**

Efeste, "Big Papa" Cabernet Sauvignon, **WA**

Efeste, "Ciedleigh" Syrah, **WA**

Three of Cups Malbec, **WA**

Efeste, "Final Final" Red Blend, **WA**

Delille Cellars, "D2" Red Blend, **WA**

Two Vintners, Zinfandel, **WA**



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.