

SALISH

LODGE & SPA

BAR MENU

PREMIUM BAR

Belvedere Vodka

Bombay Sapphire Gin

Hornitos Plata

Captain Morgan Spiced Rum

Buffalo Trace Bourbon

Dewars White Label Scotch

\$13 per drink

DELUXE BAR

Titos Vodka

Bombay Dry Gin

Lunazul Silver Tequila

Bacardi Silver Rum

Jim Beam Bourbon

Cutty Sark Whiskey

\$10 per drink

INSPIRED COCKTAILS

 Bee's Knees

Poinsettia

Apple Cinnamon Margarita

Pomegranate Mule

\$13 per drink

Cash Bar Minimum \$250

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

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NON-ALCOHOLIC BEVERAGES

Starbuck's Salish blend regular & decaff coffee | Teavana tea service
\$45 gallon

Assorted Soft Drinks | Mineral Water
\$4 per drink

Infused Spa Waters: *orange rosemary* | *apple thyme*
\$38 gallon

Peach Ginger Punch
\$49 gallon

Strawberry Lemonade
\$49 gallon

Peach Iced Tea
\$49 gallon

 Honey Salish 'Arnold Palmer'
\$55 gallon

Hot Cider
\$49 per gallon

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

Non-Alcoholic Mocktails
\$9 per drink

Grapefruit Ginger Spritz grapefruit juice | ginger beer

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

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

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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