



SALISH
LODGE & SPA

Fall 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 Vanilla Margarita


Apple Cinnamon Mule

\$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.





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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: *cranberry orange rosemary* | *cinnamon apple thyme* | *mango ginger lemon*
\$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 ginger beer | blackberry puree | sparkling water

Cranberry Cutie cranberry juice | lime juice | sparkling soda

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

Lemon Pear Blast fresh pear puree | lemon juice | vanilla cinnamon syrup | sparkling water


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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