

Small Plates

Sourdough Boule

Extra Virgin Olive Oil, Salish Honey Butter

6

House-Made Potato Chips

Roasted Garlic & Herb Sour Cream Dip Caramelized Onions, Cracked Pepper

7

Artisan Cheese

Local Cheese, Preserved Fruits, Spiced Nuts Honey Ale Spread, Salish Honey, Lavash Crackers

16

Fire Roasted Tomato And Basil Soup

Fresh Basil, Roasted Tomato, Artisan Bread

12

Add Warm Bread Bowl 5

Salish Seafood Chowder

Pacific Clams, Salt Cod, Red Potato, Fennel, Bacon, Artisan Bread

14

Add Warm Bread Bowl 5

Roman Anchovy Caesar

Romaine Heart, Parmesan, Focaccia Croutons

14

Add Smoked Chicken 7

Add Dungeness Crab 11

Baby Greens Salad

Salish Honey Ale Spread, Aged White Cheddar Pomegranate, Salish Honey Vinaigrette

13

Artichoke Bruschetta

Blistered Tomato, Artichoke, Basil, Fire Roasted Red Pepper, Balsamic, Olive Oil

14

Taylor Shellfish Kusshi Oysters*

Pickled Seaweed & Sesame Salad, Pomegranate Mignonette

Half Dozen 16

Dozen 29

Sandwiches

Served with Potato Chips

Sub Salad or Soup 4

Beecher's Grilled Cheese

Salish Honey Ale Spread, Toasted Sourdough, Fire Roasted Tomato and Basil Soup

16

Applewood Smoked Pork Belly BLT

Lolla Rossa, Tomato, Candy Apple Mayo, Focaccia

17

Smoked Chicken Club*

Havarti Cheese, Mama Lil's Peppers, Avocado, Bacon Roasted Garlic Aioli, Jalapeño Bagel

18

Short Rib Sloppy Joe

Red Wine Braised Short Rib, Blistered Tomato Honey Ale Spread, Arugula

Roasted Garlic Aioli, Ricotta Salata, Butternut Squash Roll

18

Northwest Style Cheese Steak*

Charred Tri-Tip, Smoked Beecher's Cheese, Whole Grain Mustard, Onion

Fire Roasted Red Pepper, Artisan Roll

18

Roasted Squash Sandwich

Honey Roasted Butternut Squash, Fire Roasted Red Pepper, Ricotta Salata

Brown Butter Mayo, Butternut Squash Roll

16

Stone Hearth Fired Pizzas

From the stone deck of our artisan pizza oven

Add Additional Toppings 2 each

Classic Pepperoni*

Pepperoni, Mozzarella, Oven-Roasted Tomato Sauce

18

Washington Pear & Prosciutto

Goat Cheese Crème Fraîche, Caramelized Onion, Mozzarella, Arugula, Balsamic Reduction

21

Spicy Italian*

Italian Sausage, Hot Copa, Pepperoni, Dried Red Pepper, Oven-Roasted Tomato Sauce

20

BBQ Chicken Pizza

Chipotle Crema, Smoked Chicken, Shaved Jalapeño, Mozzarella, Cilantro

19

Mushroom Pizza

House-Made Pesto, Grilled Onion, Roasted Wild Mushroom, Toasted Pine Nuts, Mozzarella, Parmesan

21

Sweet Hawaiian Pizza*

Braised Ham Shank, Grilled Pineapple, Oven-Roasted Tomato Sauce, Salish Honey

20

Margherita

Fresh Mozzarella, Shaved Parmesan, Basil, Oven Roasted Tomato Sauce

17

Large Plates

Salish Meatballs*

Oven-Roasted Tomato Sauce, Mozzarella

16

Panzanella Salad

Grilled Olive Bread, Blistered Tomato, Romaine Heart, Olive, Cucumber
Pickled Red Onion, Burrata Cheese, Basil, Honey Vinaigrette

17

Chicken Pot Pie*

Wild Mushroom, Fresh Herbs, Peas, Carrots, Puff Pastry

19

Rustic Tenderloin Stew*

Washington Beef Tenderloin, Yukon Potatoes, Peas, Carrots, Artisan Bread

22

Dungeness Crab Mac And Cheese

Aged White Cheddar, Dungeness Crab, Blistered Tomato, Basil

24

House-Smoked Baby Back Ribs*

Bourbon & Honey BBQ Sauce, Three Bean & Quinoa Salad, Jalapeño Cornbread

19

Duck And Elk Cassoulet

Duck Confit, Smoked Elk Sausage, Cannellini & Pole Beans, Buttered Bread Crumbs

26

Vegetable Cassoulet

Wild Mushroom, Butternut Squash, Cannellini & Pole Beans, Blistered Tomato, Buttered Bread Crumbs

19

Desserts

Ice Cream add 4

Dark Chocolate Mousse

Vanilla Whipped Cream, Chocolate Shavings

10

Crème Brûlée

Salish Honey, Vanilla Bean, Seasonal Fruit

9

Seasonal Sorbet Sundae

House-Made Sorbet, Sugar Poached Fruit, Vanilla Whipped Cream

11

Bacon Brownie Sundae

Honey Vanilla Ice Cream, Brownie Bites, Whipped Cream, Bacon, Honey Caramel

11

Cherry Pie & Damn Good Coffee

*Inspired by Salish Lodge's starring role
as the Great Northern Hotel in "Twin Peaks™"*

15

Just Pie 12

Hot Drinks

Snoqualmie Coffee

Bailey's, Frangelico, Whipped Cream

13

Blueberry Tea

Amaretto, Grand Marnier, Orange Tea

14

Warm Apple Pie

House Made Tuaca, Spiced Apple Cider, Whipped Cream, Cinnamon Pie Crumble

13

Peppermint Patty

Peppermint Schnapps, Hot Chocolate, Whipped Cream, Peppermint Candy

12

Non-Alcoholic Beverages

Sparkling Cider	4
Coke, Diet Coke, Sprite	3
Rotating House Made Sodas	6
Tazo® Teas	4
Espresso	4
Brewed Coffee	5
Specialty Coffee Drinks	6
San Pellegrino or Acqua Panna	6/11

Beer Selections

Northwest Drafts

The Pike Brewing Company 	
“Pike Hive Five Salish Lodge & Spa Hopped Honey Ale”	8
<i>An unfiltered ale brewed with honey from our own hives, light in body & color, slightly floral & spicy, a very balanced beer.</i>	
Mac & Jack’s Brewery “African Amber”	7.50
No Boat Brewing, Rotating IPA	7.50
Georgetown Brewing “Manny’s Pale Ale”	7.50
Snoqualmie Falls Brewing Hefeweizen	7.50
Seasonal Rotating Drafts	7.50

Northwest Bottled

Fort George “Cavatica Stout” 8.8% - 16oz	8
Ninkasi Brewing “Dawn of the Red”	7
Pike Brewing “Pike Place” Pale Ale	7
Bale Breaker “Bottom Cutter” Imperial IPA 8.2%	8
Spire “Dark & Dry” Cider	7
Seasonal Rotating Selection	7


Imported & Domestic

Modelo, Especial	6
Pilsner Urquell	7
Rainier	6
Guinness	7
Angry Orchard Hard Cider	6
Kaliber, N/A	6

Wines by the Glass

Please inquire about our bottle & dessert wine selections

Sparkling

	6 oz
Salish Lodge & Spa, Brut, WA	10
Salish Lodge & Spa, Brut Rosé, WA 	10
Salish Lodge & Spa Dry Honey Cider, WA	10
Acinum, Prosecco, Italy	12

White

	6 oz	9 oz
Salish Lodge & Spa, Chardonnay, WA	11	16
L’ecole No. 41, Chardonnay, WA	16	23
Adelsheim, Pinot Gris, OR	12	17
Sigillo Cellars, “Sno-Valley”, Blend, WA	12	17
Elk Cove, Riesling, OR	12	17
Browne, Sauvignon Blanc, WA	13	18

Red

	6 oz	9 oz
Salish Lodge & Spa, Red Blend, WA	11	16
Pearl & Stone, “Wandering” Blend, WA	18	25
Browne, “Heritage” Cabernet Sauvignon, WA	14	20
Amavi Cellars, Cabernet Sauvignon, WA	18	25
H.I.P., Merlot, WA	14	20
Crios, Malbec, Argentina	12	17
Terra Blanca, Syrah, WA	13	17
Iris, Pinot Noir, OR	15	21

Cocktails

Salish Manhattan

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

15

The Waterfall

House-Infused Pineapple Vodka, Crème de Violette, Lemon

12

Spiced Apple Smash

House Infused Apple Cinnamon Vodka, Spiced Apple Cider, Bing Cherry Juice, Lemon

13

Rosemary Mule

Woodinville Rye, Ginger Beer, Lime, House-Made Rosemary Bitters

15

Winter Punch

23 yr Aged Rum, Blood Orange, Orgeat, Pineapple, Lime, Spire Dark & Dry Cider

16

Strawberry Ginger

Tito's Vodka, Canton Ginger Liqueur, Muddled Strawberry, Fresh Lime, Mint

14

Black Rose

Aviation Gin, Lime, Blackberry Rosemary Shrub, Sparkling Water

13

Bramblin'

Oola Vodka, Elderflower, Blackberries, Ginger Beer

14

The Dale Cooper

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

13

Rotating Monthly

Boozy PSL

Myers's Dark Rum, Pumpkin Spice Chai, Whipped Cream, Cinnamon

13

Barrel Aged Vespar

Batch 206 Gin, Oola Vodka, Lillet Blanc, Lillet Rose

15



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

Menu and pricing subject to change.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
A 20% service charge will be added to parties of six or more. 100% of the service charge will be distributed to the servers serving you.*