

Small Bites

Marinated Olives & Marcona Almonds

Toasted Whole Spices, Sea Salt

9

Rustic Sourdough

Extra Virgin Olive Oil, Salish Honey Butter

6

House-Made Potato Chips

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

7

Selection of Artisan Cheese

Hazelnuts, Stone Fruit, Lavash Crackers, Salish Honey

16

Pike Hive Five Hopped Honey Ale Tomato Soup

12

Warm Bread Bowl add 5

Salish Seafood Chowder

Manila Clams, Fennel, Yukon Potatoes, Crostini

14

Warm Bread Bowl add 5

Panzanella Salad

Grilled Olive Bread, Cherry Tomatoes, Olives, Cucumbers, Pickled Red Onions, Burrata Cheese, Basil

15

Caesar Wedge

Romaine, Parmigiano-Reggiano, Croutons

14

Grilled Chicken* add 7

Harissa Prawns* add 8

Baby Greens Salad

Salish Honey Ale Spread, Stone Fruit, Aged Cheddar, Salish Honey Vinaigrette

13

Artichoke Bruschetta

Cherry Tomatoes, Artichoke, Roasted Red Peppers, Basil, Balsamic, Olive Oil

14

Half Dozen Taylor Shellfish Kusshi Oysters*

Pickled Seaweed & Sesame Salad, Cantaloupe Horseradish Mignonette

18

Sesame Crusted Seared Tuna*

Soy Ginger & Lime Sauce, Pickled Cucumbers, Bitter Greens

20

Fire-Roasted Shishito Peppers

Lime, Sea Salt

12

Stone Hearth Fired Pizzas

From the stone deck of our artisan pizza oven

Additional Toppings *add 1 each*

Classic Pepperoni*

Pepperoni, Mozzarella, Oven-Roasted Tomato Sauce

18

Washington Pear & Prosciutto

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

20

Spicy Italian*

Italian Sausage, Hot Copa, Pepperoni, Dried Red Peppers, Kalamata Olives, Oven-Roasted Tomato Sauce

19

BBQ Chicken Pizza

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

19

Mushroom Pizza

House-Made Pesto, Grilled Walla Walla Onions, Roasted Wild Mushrooms, Toasted Pine Nuts, Mozzarella

20

Margherita

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

16

Sweet Hawaiian Pizza* 

Van de Rose Ham, Pineapple, Oven-Roasted Tomato Sauce, Salish Honey

19

Sandwiches

Served with Potato Chips
Substitute Salad add 4

Beecher's Cheddar Grilled Cheese

Salish Honey Ale Spread, Toasted Sourdough,
Pike Hive Five Hopped Honey Ale Tomato Soup

16

Salish Cuban Sandwich*

Mojo-Roasted Pork, Ham, Swiss Cheese, House-Made Pickles, Salish Honey Mustard Roll

17

Smoked Chicken Club*

Havarti Cheese, Mama Lil's Peppers, Avocado, Smoked Bacon, Aioli, Jalapeño Jack Bagel

18

Smoked Brisket Sandwich*

Bourbon & Fig BBQ Sauce, Potato Ciabatta, Slaw

18

Summer Squash Sandwich

Grilled Summer Squash, Avocado, Arugula, Red Pepper Hummus, Pickled Red Onion, Potato Ciabatta

17

Northwest Style Cheese Steak*

Sliced Tri-Tip, Smoked Beecher's Cheese, Whole Grain Mustard, Crème Fraîche
Grilled Onions, Roasted Red Peppers, Artisan Roll

18

Vegetarian Wrap

Sundried Tomato Wrap, Avocado, Grilled Onion, Heirloom Tomatoes, Red Leaf Lettuce,
Smoked Jack Cheese, Red Pepper Aioli

16

Large Bites

Organic Chicken Pot Pie*

Garden Tarragon, Baby Carrots, English Peas, Chicken Cream, Puff Pastry

19

Braised Beef Tenderloin Stew*

Pike Hive Five Hopped Honey Ale, Carrots, Sweet Onions, Garden Thyme

22

Bloody Mary Clams

Fresh Clams, Chorizo, Spiced Tomato Broth, Fresh Herbs, Grilled Bread

16

Salish Meatballs*

Oven-Roasted Tomato Sauce, Mozzarella

16

House-Smoked Baby Back Ribs*

Bourbon & Fig BBQ Sauce, Beecher's Cheese, Grilled Corn, Bean & Quinoa Salad, Jalapeño Cornbread

19

Desserts

Ice Cream add 4

Stonefire Chocolate Cake

Honey Vanilla Anglaise, Toffee Crumble

9

Crème Brûlée

Salish Honey, Vanilla Bean, Seasonal Berries

9

Strawberry Shortcake Sundae

Salish Honey & Vanilla Ice Cream, Cheesecake Bites, Strawberry Sauce

9

Cherry Pie & Damn Good Coffee

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

Cherry Pie 12 | with Damn Good Coffee 15

Hot Drinks

Snoqualmie Coffee

Bailey's, Frangelico, Whipped Cream

12

Bee's Knees

Rye Whiskey, Salish Honey, Cardamom

12

Non-Alcoholic Beverages

Sparkling Cider	3
Coke, Diet Coke, Sprite	3
Selection of Tazo® Teas	4
Espresso	4
Brewed Coffee	5
Specialty Coffee Drinks	6
San Pellegrino	6/11
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
Georgetown Brewing “Lucille 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”	7
Ninkasi Brewing “Dawn of the Red”	7
Bale Breaker “Field 41 Pale Ale”	7
Green Flash Brewing Co. “Imperial IPA”	8
Rogue “Dead Guy Ale”	7.50

Imported & Domestic

Pacifico	6
Pilsner Urquell	6.50
Guinness Stout	7.50
Coors Light	6
Rotating Hard Cider	6.50
Kaliber, non-alcoholic	5.50

Wines by the Glass

Sparkling Wines & Cider

	6 oz
Salish Lodge & Spa, Brut, WA	10
Salish Lodge & Spa, Brut Rosé, WA	10
Gruet, Sauvage, Chardonnay, NM	12
Salish Lodge & Spa Dry Honey Cider, WA 	8

White Wines

	6 oz	9 oz
Salish Lodge & Spa, Chardonnay, WA	11	16
The Conqueror, Chardonnay, WA	16	23
Whidbey Island, Pinot Gris, WA	12	17
Villa Wolf, Pinot Noir Rosé, Germany	12	17
Waterbrook, Reserve, Riesling, WA	12	17
Quinta Essentia, Chenin Blanc, South Africa	18	25
Browne, Sauvignon Blanc, WA	13	18

Red Wines

	6 oz	9 oz
Salish Lodge & Spa, Red Blend, WA	11	16
Brian Carter, Tutturosso, Red Blend, WA	18	25
Browne, Cabernet Sauvignon, WA	14	20
Amavi Cellars, Cabernet Sauvignon, WA	18	25
Terra Blanca, Arch Terrace, Merlot, WA	14	20
Crios, Malbec, Argentina	12	17
Waterbrook, Syrah, WA	13	17
Unconditional, Pinot Noir, OR	15	21

Cocktails

Salish Manhattan

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

15

The Waterfall

House-Infused Pineapple Vodka, Crème de Violet, Citrus

12

Harvest Moon

Apple Cinnamon Infused Vodka, Salish Honey, Citrus,
Salish Lodge & Spa Dry Honey Cider, White Cheddar Garnish

14

The Dale Cooper

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

13

Rosemary Mule

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

14

Ruby Red Paloma

Deep Eddy Grapefruit Vodka, Citrus, San Pellegrino Pompelmo, Cointreau, Sea Salt

14

Honey Shrub

Ransom Old Tom Gin, Lemon, Basil, House-Made Honey Shrub

13

Smoke & Cider

Talisker Scotch, Amaro Nonino, Earl Grey, Spire Dark & Dry Cider

15

Strawberry Ginger

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

15

Sparkling Spice

Citrus Vodka, Salish Brut, Ginger

13

 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.*