

## Small Plates

### Sourdough Boule

Extra Virgin Olive Oil, Salish Honey Butter

6

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### House-Made Potato Chips

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

7

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### Artisan Cheese

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

16

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### Fire Roasted Tomato And Basil Soup

Fresh Basil, Roasted Tomato, Artisan Bread

12

*Add Warm Bread Bowl 5*

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### Salish Seafood Chowder

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

14

*Add Warm Bread Bowl 5*

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### Roman Anchovy Caesar

Romaine Heart, Parmesan, Focaccia Croutons

14

*Add Smoked Chicken 7*

*Add Dungeness Crab 11*

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### Baby Greens Salad

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

13

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### Artichoke Bruschetta

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

14

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### Taylor Shellfish Kusshi Oysters\*

Pickled Seaweed & Sesame Salad, Pomegranate Mignonette

*Half Dozen 16*

*Dozen 29*

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## 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

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### Applewood Smoked Pork Belly BLT

Lolla Rossa, Tomato, Candy Apple Mayo, Focaccia

17

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### Smoked Chicken Club\*

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

18

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### Short Rib Sloppy Joe

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

Roasted Garlic Aioli, Ricotta Salata, Butternut Squash Roll

18

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### Northwest Style Cheese Steak\*

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

Fire Roasted Red Pepper, Artisan Roll

18

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### Roasted Squash Sandwich

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

Brown Butter Mayo, Butternut Squash Roll

16

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## 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

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### Washington Pear & Prosciutto

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

21

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### 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

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### Mushroom Pizza

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

21

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### Sweet Hawaiian Pizza\*

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

20

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### Margherita

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

17

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## Large Plates

### Salish Meatballs\*

Oven-Roasted Tomato Sauce, Mozzarella

16

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### Panzanella Salad

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

17

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### Chicken Pot Pie\*

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

19

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### Rustic Tenderloin Stew\*

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

22

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### Dungeness Crab Mac And Cheese

Aged White Cheddar, Dungeness Crab, Blistered Tomato, Basil

24

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### House-Smoked Baby Back Ribs\*

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

19

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### Duck And Elk Cassoulet

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

26

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### Vegetable Cassoulet

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

19

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### Desserts

Ice Cream add 4

### Crème Brûlée

Salish Honey, Vanilla Bean, Seasonal Fruit

9

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### White Chocolate Cheesecake

Blackberry Compote, Fresh Berries

11

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### Chocolate Hazelnut Brownie

Chocolate and Hazelnut Crumble, Vanilla Ice Cream, Nutella Chocolate Sauce

11

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### Cherry Pie & Damn Good Coffee

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

15

*Just Pie 12*

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### Hot Drinks

#### Snoqualmie Coffee

Bailey's, Frangelico, Whipped Cream

13

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#### Blueberry Tea

Amaretto, Grand Marnier, Orange Tea

14

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#### Warm Apple Pie

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

13

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#### Peppermint Patty

Peppermint Schnapps, Hot Chocolate, Whipped Cream, Peppermint Candy

12

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## 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

<b>The Pike Brewing Company</b> 	
<b>“Pike Hive Five Salish Lodge &amp; Spa Hopped Honey Ale”</b>	8
<i>An unfiltered ale brewed with honey from our own hives, light in body &amp; color, slightly floral &amp; 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

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### The Waterfall

House-Infused Pineapple Vodka, Crème de Violette, Lemon

12

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### Spiced Apple Smash

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

13

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### Rosemary Mule

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

15

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### Winter Punch

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

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### Strawberry Ginger

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

14

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### Black Rose

Aviation Gin, Lime, Blackberry Rosemary Shrub, Sparkling Water

13

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### Bramblin'

Oola Vodka, Elderflower, Blackberries, Ginger Beer

14

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### The Dale Cooper

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

13

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## Rotating Monthly

### Boozy PSL

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

13

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### Barrel Aged Vespar

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

15

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*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.*