



Shareable

Garlic Herb Focaccia | 5

House baked, served with olive oil and balsamic

Caramelized Onion Dip | 7

Cracked black pepper and house potato chips

Farro Flatbread and Chipotle Hummus | 9

Olive oil and yoghurt flatbread with house hummus

Artisanal Cheese | 19

Three selected cheeses, fennel chili roasted nuts, fresh fruits, Salish honey, honeycomb, croccantini

Add smoked prosciutto 8

Smoked Duck Pub Nachos | 17

Smoked duck, white cheddar, smoked honey aioli, and corn salsa on potato chips

Artichoke and Cheese dip | 12

White cheddar, spinach, artichoke, flatbread

Teriyaki Tenderloin Bites | 18

Sesame and green onion

Washington Manilla Clams | 18

Sundried tomato, capers, cilantro, olivetta

Soup and Salad

Bread Bowl Soup and Salad | 21

Sourdough bread with choice of Roasted Tomato Soup or Salish Seafood Chowder, with choice of Mixed Green Tangle or Roman Anchovy Caesar side salad

Roasted Tomato Soup | cup 6 / bowl 12

Fresh basil, roasted tomato, peasant bread

Salish Seafood Chowder | cup 7 / bowl 14

Pacific clams, cod, red potato, fennel, bacon, peasant bread

Roman Caesar | side 8/ full 15

Romaine heart, parmesan, focaccia croutons

Add smoked chicken 7 / Dungeness Crab 13

Mixed Green Tangle | side 7 / full 14

Baby lettuce, cucumber, radish, tomato, honey vinaigrette

Add smoked chicken 7 / Add Dungeness Crab 13

Strawberry and Quinoa | 17

Fresh strawberry, arugula, ricotta salata, micro fenugreek, spruce tip vinaigrette

Smoked Salmon and Black Lentil | 19

Hot smoked Chinook Salmon, beluga lentil, roasted corn, sweet onion, baby spinach

Attic Steak and Ranch Cobb Salad | 23

Seared St. Helen's Ranch Tenderloin, smoked bacon, herb ranch, blue cheese, cherry tomato, baby greens

Sandwich

Served with potato chips

Sub soup, side mixed green, or side Roman Caesar 4

Beecher's Grilled Cheese | 18

Salish Honey Ale Spread, white cheddar, Beecher's Flagship, sourdough, roasted tomato soup

Northwest Style Cheesesteak | 18

Charred tri-tip, white cheddar, mustard crème fraîche, roasted red pepper, grilled onion, cilantro

Smoked Chicken Club Salad Sandwich | 17

Avocado, Mama Lil's peppers, smoked bacon, pickled apple coleslaw, cilantro

Balsamic Grilled Zucchini Sandwich | 16

Fire roasted red pepper, corn salsa, smoked honey aioli, ricotta salata

Stone Fired Pizza

Add Additional Toppings 2 each
Substitute Gluten free pizza dough +2

Fresh Mozzarella Margherita | 18

Fresh mozzarella, parmesan, blistered tomato, fresh basil, roasted tomato sauce

BBQ Chicken and Jalapeño | 19

Chipotle cream base, mozzarella, charred jalapeños, smoked chicken, BBQ sauce, cilantro

Cellar Pear and Smoked Prosciutto | 21

Goat cheese crème fraîche, caramelized onion, mozzarella, arugula, balsamic reduction



Honey Jalapeño Hawaiian | 20

Smoked pork shank, grilled pineapple, roasted tomato sauce, mozzarella, charred jalapeño, honey

Spicy Italian | 22

Fennel sausage, smoked prosciutto, pepperoni, mozzarella, crushed red pepper, goathorn peppers

Wild Mushroom Pesto | 22

Cedar roasted seasonal mushrooms, grilled onion, mozzarella, pine nuts, parmesan

Large Plate

Oven Roasted Meatballs | 18

Oven-roasted tomato sauce, mozzarella, focaccia

Wild Mushroom Truffle Mac n' Cheese | 22

Aged white cheddar, wild and domestic mushrooms, white truffle oil, buttered crumbs

Dungeness Crab Mac n' Cheese | 27

Aged white cheddar, pacific Dungeness crab, elbow noodle, blistered tomato, basil



House Smoked Baby Back Ribs | 21

Honey bourbon BBQ sauce, pickled apple coleslaw, jalapeño cornbread

Skillet Chicken Pot Pie | 21

Porcini mushroom cream, peas, carrots, puff pastry

Cast Iron Hunter's Stew* | 24

St. Helen's ranch tenderloin, Yukon potatoes, baby carrots, elk sausage, peasant bread



Cedar Plank Steelhead* | 26

Columbia river sustainably farmed steelhead, Salish honey glaze, asparagus, Yukon potatoes, micro sorrel

Dessert



Crème Brûlée | 9

Salish Honey, vanilla bean, shortbread, seasonal fruit

White Chocolate Cheesecake | 11

Blackberry compote, fresh berries

Nutella Brownie Sundae | 11

Chocolate and hazelnut crumble, vanilla ice cream, Nutella chocolate sauce

Damn Fine Cherry Pie | 10 / ala mode 13

Inspired by Salish Lodge's starring role in "Twin Peaks"

Seasonal Sorbet 6

A 3% service charge is added to all food items, 100% will be distributed to our culinary team. 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.

**Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness.*

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

Sombrero Margarita

House Infused Jalapeno Cilantro Tequila
Simple Syrup, Citrus

15

Apple Crisp

House-Infused Apple Cinnamon Vodka
Salish Honey, Elderflower Tonic

13

Seasonal Shrub

Aviation Gin, Lime
Bartender's Seasonal Shrub
Sparkling Water

13

Strawberry Ginger

Oola Vodka, Ginger Liqueur
Strawberry, Lime, Mint

14

The Dale Cooper

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

14

Wildfire

Grey Goose Vodka, Elderflower, Melon
Cucumber, Scrappy's Fire Water Bitters

14

Sangria

Signature Fresh Fruit Sangria

13

Seasonal

Sakura

Patron Anejo, Grand Marnier
Bing Cherry Juice, Grapefruit

15

Rhubarb Mule

Oola Vodka, Rhubarb
Lime, Ginger Beer

13

Sazerac

Knob Creek Rye, Salish Honey
Lemon Juice, Lavender Bitters, Absinthe Rinse

14

Wines by the Glass

| Sparkling | 6oz | Bottle |
|--|-----|--------|
| Salish Lodge & Spa, Brut, WA | 12 | 42 |
| Salish Lodge & Spa, Brut Rose, WA | 12 | 42 |
| Salish Lodge & Spa, Dry Honey Cider, WA | 12 | 42 |
| Acinum, Prosecco, Italy | 14 | 42 |

| White | Glass | 9oz |
|--|-------|-----|
| Salish Lodge & Spa, Chardonnay, WA | 11 | 16 |
| Cambria, Chardonnay, CA | 12 | 17 |
| WT Vintners, Gruner Veltliner WA | 13 | 18 |
| Dusted Valley Boomtown Pinot Gris, WA | 12 | 17 |
| Sigillo Cellars, Viognier, WA | 12 | 17 |
| Efeste, Riesling, WA | 12 | 17 |
| Pursued by Bear, Rose, WA | 16 | 23 |
| Orr Wines, Chenin Blanc, WA | 15 | 21 |
| Guardian Cellars, Sauvignon Blanc, WA | 14 | 19 |

| Red | Glass | 9oz |
|---|-------|-----|
| Salish Lodge & Spa, Blend, WA | 11 | 16 |
| Iris, Pinot Noir, OR | 15 | 21 |
| Terra Blanca, Merlot, WA | 12 | 17 |
| Two Vintners, Syrah, WA | 15 | 21 |
| Mark Ryan, "The Chief" Cabernet, WA | 16 | 23 |
| Guardian Cellars, "Chalkline" Blend, WA | 18 | 26 |
| Three of Cups, Malbec, WA | 12 | 17 |
| Efeste, "Final Final" Cabernet/Syrah, WA | 16 | 23 |

Flights of wine

Red, white, rose and bubbles are available, please ask your server for more details about our exciting wine flights.

Beer & Cider



The Pike Brewing Company

Pike Hive Five Salish Lodge & Spa Hopped Honey Ale - 8

An unfiltered ale brewed with honey from our own hives, light in body & color, slightly floral & spicy, a very balanced beer.

Northwest Drafts

| | |
|---|------|
| Mac & Jack's Brewery, African Amber | 7.50 |
| No Boat Brewing, Bia Hoi Vietnamese Lager | 7.50 |
| Georgetown Brewing, Bodhizafa IPA | 7.50 |
| Snoqualmie Falls Brewing, Hefeweizen | 7.50 |
| Elemental Hard Cider, Rotating Cider | 7.50 |

Northwest Bottled

| | |
|---|---|
| Fort George, Cavatica Stout | 8 |
| Ninkasi Brewing, "Dawn of the Red" | 7 |
| Bale Breaker, Field 41 Pale | 7 |
| Fremont, Interurban IPA | 8 |
| Seattle Cider Co., Dry Hard Cider | 8 |
| Shilling, Pineapple Passionfruit Hard Cider | 7 |

Imported & Domestic

| | |
|------------------|---|
| Modelo, Especial | 6 |
| Pilsner Urquell | 7 |
| Rainier | 6 |
| Guinness | 7 |
| Kaliber, N/A | 6 |

Non-Alcoholic Beverages

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

Happy Hour

Monday - Thursday 3pm to 6pm,
Sunday 7pm to close
Excluding Holidays

Snacks

Cheese Selection | one 4 two 7

Crocatini



Pub Nachos | 12

Smoked duck, white cheddar, smoked honey aioli, and corn salsa on potato chips

Teriyaki Tenderloin Bites | 11

Sesame and green onion

Washington Manilla Clams | 15

Sundried tomato, capers, cilantro, olivetta

Beverages

All draft beer | 5

Rotating bottle beer | 5

Pike Hive Five Salish Lodge & Spa Hopped Honey Ale 
Mac & Jack's Brewery, African Amber
No Boat Brewing, Bia Hoi Vietnamese Lager
Georgetown Brewing, Bodhizafa IPA
Snoqualmie Falls Brewing, Hefeweizen
Seasonal Rotating Draft

Glass white wine | 7.5

Rotating Selection

Glass red wine | 7.5

Rotating Selection

The Waterfall | 9

House Infused Pineapple Vodka, Crème De Violette, Citrus

Salish Shrub | 10

Aviation Gin, Lime, Bartender's Seasonal Shrub,
Sparkling Water

Attic Sangria | 10

Signature Fresh Fruit Sangria

Meet the Maker

Join us this summer on Thursdays in The Attic from 4pm - 7pm to meet local winemakers, learn more about Washington wine, and enjoy a featured tasting of three 3 oz. pours.

| | |
|----------------------------|----------------------|
| July 12 th | Efeste Winery |
| July 19 th | Three of Cups |
| July 26 th | Delille Cellars |
| August 2 nd | Guardian Cellars |
| | Baer Winery & Orr |
| August 9 th | Elemental Hard Cider |
| August 16 th | Two Vintners |
| August 23 rd | Mark Ryan Winery |
| August 30 th | WM Grassie |
| September 6 th | No Boat Brewery |
| September 13 th | Stevens Winery |
| September 20 th | Convergence Zone |
| September 27 th | Alexandria Nicole |

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. One check on parties of 6 or more.

Whiskey & Cognac

Whiskey & Bourbon

| | |
|-------------------|----|
| Angel's Envy | 14 |
| Basil Hayden's | 12 |
| Blanton's | 16 |
| Booker Noe's | 17 |
| Buffalo Trace | 10 |
| Bulleit | 11 |
| Bulleit 10 | 15 |
| Bushmills | 10 |
| Canadian Club | 9 |
| Crown Royal | 10 |
| Crown Reserve | 14 |
| Eagle Rare | 12 |
| Gentlemen Jack | 12 |
| Jack Daniel's | 10 |
| Jameson | 10 |
| Jim Beam | 8 |
| Knob Creek | 12 |
| Maker's Mark | 12 |
| Pendleton | 12 |
| Seagram's 7 | 9 |
| Woodford Reserve | 12 |
| Woodinville 5Year | 12 |

Scotch

| | |
|----------------------|----|
| Balvenie 12 | 16 |
| Black Grouse | 10 |
| Chivas Regal | 10 |
| Cragganmore | 14 |
| Cutty Sark | 8 |
| Dalwhinnie 15 | 19 |
| Dewars White | 10 |
| Glenfiddich 12 | 14 |
| Glenkinchie 12 | 16 |
| Glenlivet 12 | 14 |
| Glenlivet 15 | 17 |
| Glenlivet 18 | 20 |
| Glenmorangie 10 | 16 |
| Johnnie Walker Red | 10 |
| Johnnie Walker Black | 12 |
| Johnnie Walker Blue | 40 |
| Lagavulin 16 | 18 |
| Laphroaig 10 | 12 |
| Macallan 12 | 12 |
| Macallan 18 | 25 |
| Oban 14 | 18 |
| Talisker 10 | 14 |
| Tullibardine | 19 |

Rye

| | |
|--------------|----|
| Bulleit | 11 |
| Knob Creek | 12 |
| Old Overholt | 10 |
| Woodinville | 12 |

Cognac & Brandy

| | |
|---------------------|----|
| Boulard Calvados XO | 15 |
| Clear Creek Apple | 10 |
| Courvoisier VS | 10 |
| E&J VS | 8 |
| Hennessy VS | 10 |
| Hennessy VSOP | 14 |
| Hennessy XO | 40 |
| Leriche VSOP | 9 |
| Martell VSOP | 14 |
| Remy Martin VSOP | 14 |
| Remy Martin XO | 35 |

SALISH
LODGE & SPA

At Salish Lodge, we believe in food that sings the virtues of local & homegrown.

Our goal is to bring you the best flavors of the Pacific Northwest using fresh, vibrant seasonal ingredients. We are inspired by the bounty and the beauty of the surrounding area, and we strive to be good stewards of our resources. All our ingredients are treated with respect, and waste is minimized.

Partnering with nearby growers, purveyors and farms that bring us the highest quality local and organic ingredients is something we're passionate about. Our apiary produces honey that you'll find on every menu, alongside our homegrown herbs from Chef's garden.

Our food salutes traditions and creates memories. Thank you for dining with us at Salish Lodge & Spa.