



Cocktails



Salish Manhattan

Woodinville Bourbon, Carpano Antica
Amaro Montenegro, House-Made Hopped Honey Bitters
15

The Waterfall

House-infused pineapple vodka,
herbal liqueur, lemon
12

Pear Vanilla Margarita

Patron Silver Tequila, Lemon Juice,
Cinnamon Vanilla Simple Syrup, Pear Puree
15



Apple Crisp

House-Infused Apple Cinnamon Vodka
Salish Honey, Elderflower Tonic
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

Campfire

High West Campfire Bourbon, House-Smoked Bing Cherry
House-Made Old Fashioned Syrup, Scrappy's Orange Bitter
17

Rotating Shrub

Ask your server about our rotating shrub
13

Seasonal

Sleigh Bells

Deep Eddy Cranberry Vodka
Solerno Blood Orange Liqueur, Salish Brut
14

Buddy the Mule

Mount Gay Rum, Pumpkin Spice Simple Syrup, Ginger Beer
13



Harvest Moon

Apple Cinnamon Infused Vodka
Salish Honey, Sparkling Apple Cider
14

Snoqualmie Coffee

Frangalico, Bailey's Irish Cream, Whipped Cream
13

Santa's Helper

Buffalo Trace Bourbon, Tuaca
Cranberry Simple Syrup
16

Alpine Cocoa

Crater Lake Hazelnut Espresso Vodka, Godiva White
Chocolate, Whip Cream Coffee Cake Crumble
14

Wines by the Glass

SPARKLING	6oz	Btl
Salish Lodge & Spa, Brut, WA	10	40
Salish Lodge & Spa, Brut Rose, WA	10	40
Salish Lodge & Spa, Dry Honey Cider, WA	10	40
Acinium, Prosecco, Italy	12	43

WHITE	6oz	9oz
Salish Lodge & Spa, Chardonnay WA	11	16
Cambria, Chardonnay, California	14	19
Boomtown, Pinot Gris, WA	12	17
Pierre Qui Roule, Sauvignon Blanc, France	12	17
Efeste, Riesling, WA	12	17
Sigillo Cellars, Viognier, Snoqualmie, WA	12	17
Magnon Coteaux, Rose, France	12	17

RED	6oz	9oz
Salish Lodge & Spa, Blend WA	11	16
Iris, Pinot Noir, OR	15	21
Terra Blanca, Merlot, WA	12	17
Mark Ryan "The Chief", Cabernet, WA	16	23
Three of Cups, Malbec, WA	12	17
Pearl & Stone, Columbia Valley, WA	18	26
Efeste, "Final Final", Columbia Valley, 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, Black Cat Porter	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

Anderson Valley, Oatmeal Stout	7
Fish Tale, Organic Amber	8
Reuben's, Pale Ale	7
Diamond Knot, IPA	7
Bale Breaker, Bottom Cutter Double IPA	8
Georgetown, Roger's Pilsner	7
Seattle Cider Co., Dry Hard Cider	8
Shilling, Pineapple Passionfruit Hard Cider	7
Elemental Hard Cider, Pomegranate, Margarita, Blood Orange	16

Imported & Domestic

Modelo, Especial	6
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
Brewed Coffee	5
Specialty Coffee Drinks	6
San Pellegrino or Aqua Panna	6/11



Shareable

Artisanal Cheese | 19

Three selected cheeses, fennel chili roasted nuts, dried fruits, Salish honey, honeycomb, croccantini
Add smoked prosciutto 8

Garlic Herb Focaccia | 5

House baked, served with olive oil and balsamic

Caramelized Onion Dip | 8

Cracked black pepper and house fried kettle chips

Farro Flatbread and Chipotle Hummus | 10

Olive oil and yoghurt flatbread with house hummus

Artichoke and Cheese dip | 12

White cheddar, spinach, artichoke, farro wheat flatbread

Smoked Duck Pub Nachos | 17

Smoked duck, white cheddar cheese sauce, smoked honey aioli, and corn salsa on house fried potato chips

Washington Manilla Clams | 18

Sundried tomato, capers, cilantro, olivetta

Soup and 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

Black Garlic Caesar | side 8/ full 15

Lacinato kale, romaine lettuce, parmesan, panna gratta
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

Sourdough 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 Black Garlic Caesar side salad

Roasted Beet and Arugula | 11 / 18

Roasted beets, Belgian endive, arugula, fresh chèvre, toasted Oregon hazelnuts, spruce tip vinaigrette

Smoked Salmon and Black Lentil | 19

Applewood smoked Chinook salmon, beluga lentil, roasted corn, sweet onion, baby spinach

Snoqualmie Cobb Salad

smoked chicken 21 | seared tenderloin 23

Smoked bacon, herb ranch, blue cheese, cherry tomato, avocado, baby greens

Sandwich

Served with house fried kettle chips

Sub soup, side mixed green or side black garlic Caesar 4

Beecher's Grilled Cheese | 18

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

Northwest Style Cheesesteak | 19

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

Roasted Turkey Club | 18

Thick cut turkey, smoked bacon, smoked honey aioli, tomato, lolla rossa, herb focaccia

Honey Roasted Butternut Squash | 17

Grilled onions, fire roasted red pepper, ricotta salata, and brown butter mayo on Yukon potato roll

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

Wood Stone Pizza

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

Spicy Italian | 23

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

Honey Jalapeño Hawaiian | 20

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

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

Wild Mushroom Pesto | 23

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

Chorizo and Roasted Corn | 21

Mexican chorizo, goat cheese crème fraîche, roasted corn salsa, charred jalapanjos, basil and cilantro, Salish honey

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 | 23

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

Braised short rib, elk sausage, Yukon potatoes, baby carrots, rosemary, peasant bread

Cedar Plank Steelhead* | 27

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

Garlic Balsamic Flank Steak* | 28

Angus beef flat iron, Yukon potatoes, seasonal vegetables, caramelized onion demi-glaze

Dessert

Crème Brûlée | 9

Salish Honey, vanilla bean, seasonal fruit

White Chocolate Cheesecake | 11

Valhrona white chocolate with seasonal inspiration

S'more than just a Sundae | 11

Vanilla ice cream, double chocolate brownie, toasted marshmallow, graham crumble, cocoa coulis

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 service team.

Happy Hour

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

Snacks

Farro Flatbread and Chipotle Hummus | 5

Olive oil and yoghurt flatbread with house hummus

Artichoke and Cheese dip | 6

White cheddar, spinach, artichoke, farro wheat flatbread

Pub Nachos | 10

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

Washington Manilla Clams | 10

Sundried tomato, capers, cilantro, olivetta

Bistro Pizza | 12

Any of our signature pizzas served personal sized

Beverages

All draft beer | 5

Rotating bottle beer | 5

 Pike Hive Five Salish Lodge & Spa Hopped Honey Ale
Mac & Jack's Brewery, Black Cat Porter
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

Buddy the Mule | 10

Mount Gay Rum, Pumpkin Spice Simple Syrup, Ginger Beer

Harvest Moon | 10

Apple Cinnamon Infused Vodka, Salish Honey,
Sparkling Apple Cider

*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.*

Meet the Maker ***Returning January 2019***

Join us every Thursday as we invite wine, beer, and spirit craftsman in to the Attic to share their creations and inspiration. Enjoy a tasting flight for only \$25 as you mingle with the creator.

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.