



Cocktails



Salish Manhattan

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

The Waterfall

House-Infused Pineapple Vodka
Herbal Liqueur, Citrus Juice



The Dale Cooper

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

Campfire

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

Strawberry Ginger

Oola Vodka, Ginger Liqueur
Strawberry, Lime, Mint



Harvest Moon

Apple Cinnamon Infused Vodka
Salish Honey, Sparkling Apple Cider

Pear Vanilla Margarita

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

Seasonal

Sakura

Aviation gin, Jack Rudy elderflower tonic,
Bing cherry juice

Fluorescence

Ketel One Botanical (grapefruit & rose),
Citrus juice, Tazo Passion tea

Spring Mule

Oola vodka, Raspberry puree
Splash lime juice, lavender bitters

Hot Drinks

Snoqualmie Coffee

Frangalico, Bailey's Irish Cream, Whipped Cream

Crackling Fire

Buffalo Trace Bourbon, Tuaca
Cranberry Simple Syrup

Wines by the Glass

SPARKLING

Salish Lodge & Spa, Brut, **WA**

Salish Lodge & Spa, Brut Rose, **WA**

Salish Lodge & Spa, Dry Honey Cider, **WA**

Acinium, Prosecco, Italy

WHITE

Salish Lodge & Spa, Chardonnay **WA**

Cambria, Chardonnay, California

Boomtown, Pinot Gris, **WA**

Pierre Qui Roule, Sauvignon Blanc, France

Efeste, Riesling, **WA**

Sigillo Cellars, Viognier, Snoqualmie, **WA**

Magnon Coteaux, Rose, France

RED

Salish Lodge & Spa, Blend **WA**

Iris, Pinot Noir, OR

Terra Blanca, Merlot, **WA**

Mark Ryan "The Chief", Cabernet, **WA**

Three of Cups, Malbec, **WA**

Pearl & Stone, Columbia Valley, **WA**

Efeste, "Final Final", Columbia Valley, **WA**

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

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

No Boat Brewing, Bia Hoi Vietnamese Lager

Georgetown Brewing, Bodhizafa IPA

Snoqualmie Falls Brewing, Hefeweizen

Northwest Bottled

Anderson Valley, Oatmeal Stout

Fish Tale, Organic Amber

Diamond Knot, IPA

Bale Breaker, Bottom Cutter Double IPA

Georgetown, Roger's Pilsner

Seattle Cider Co., Dry Hard Cider

Shilling, Pineapple Passionfruit Hard Cider

Elemental Hard Cider, Pomegranate, Margarita,

Blood Orange

Imported & Domestic

Modelo, Especial

Rainier

Guinness

Kaliber, N/A

Non-Alcoholic Beverages

Sparkling Cider

Coke, Diet Coke, Sprite, Root Beer

Rotating House Made Sodas

Tazo® Teas

Brewed Coffee

Specialty Coffee Drinks

San Pellegrino or Aqua Panna

Shareables



Artisanal Cheese

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

Add smoked prosciutto

Garlic Herb Focaccia

House baked, served with olive oil and balsamic

Caramelized Onion Dip

Cracked black pepper and house fried kettle chips

Farro Flatbread and Chipotle Hummus

Olive oil and yoghurt flatbread with house hummus

Artichoke and Cheese dip

White cheddar, spinach, artichoke, farro wheat flatbread



Smoked Duck Pub Nachos

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

Washington Manilla Clams

Sundried tomato, capers, cilantro, olivetta

Soup and Salad

Roasted Tomato Soup | cup/ bowl

Fresh basil, roasted tomato, peasant bread

Salish Seafood Chowder | cup / bowl

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

Black Garlic Caesar | side/ full

Lacinato kale, romaine lettuce, parmesan, panna gratta

Add smoked chicken / Dungeness Crab



Mixed Green Tangle | side/ full

Baby lettuce, cucumber, radish, tomato, honey vinaigrette

Add smoked chicken / Add Dungeness Crab

Sourdough Bread Bowl Soup and Salad

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

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

Smoked Salmon and Black Lentil

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

Snoqualmie Cobb Salad

smoked chicken | seared tenderloin

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

Sandwiches

Served with house fried kettle chips

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



Beecher's Grilled Cheese

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

Northwest Style Cheesesteak

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

Roasted Turkey Club

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



Honey Roasted Butternut Squash

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

A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 3% taxable service charge will also apply to all food items, 100% of which will be distributed to our culinary team and dishwashers working behind the scenes.

Stone Fired Pizzas

Add Additional Toppings extra
Substitute Gluten free pizza dough +

Spicy Italian

Fennel sausage, smoked prosciutto, pepperoni, mozzarella, crushed red pepper, goat horn peppers

Honey Jalapeño Hawaiian

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

Fresh Mozzarella Margherita

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

BBQ Chicken and Jalapeño

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

Cellar Pear and Smoked Prosciutto

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

Wild Mushroom Pesto

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

Chorizo and Roasted Corn

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

Large Plates

Oven Roasted Meatballs

Oven-roasted tomato sauce, mozzarella, focaccia

Wild Mushroom Truffle Mac n' Cheese

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

Dungeness Crab Mac n' Cheese

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

House Smoked Baby Back Ribs

Honey bourbon BBQ sauce, potato salad, jalapeño cornbread

Skillet Chicken Pot Pie

Porcini mushroom cream, peas, carrots, puff pastry

Cast Iron Hunter's Stew*

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

Cedar Plank Steelhead*

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

Garlic Balsamic Flank Steak*

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

Desserts

Crème Brûlée

Salish Honey, vanilla bean, seasonal fruit

White Chocolate Cheesecake

Valhrona white chocolate with seasonal inspiration

S'more than just a Sundae

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

Damn Fine Cherry Pie/ ala mode +

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

Seasonal Sorbet

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

Happy Hour

Monday - Thursday 3pm to 5pm
Excluding Holidays

Beverages

All draft beer

Rotating bottle beer

 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

Rotating Selection

Glass red wine

Rotating Selection

The Waterfall

House Infused Pineapple Vodka, Herbal Liquor, Citrus

Spring Mule

Oola vodka, Raspberry puree, Splash lime juice,
lavender bitters



Harvest Moon

Apple Cinnamon Infused Vodka, Salish Honey,
Sparkling Apple Cider

Meet the Maker

Join us Thursday's 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.

March 7, 2019 - Obelisco Estate

April 11, 2019 - Adams Bench

June 6, 2019 - JM Cellars

June 13, 2019 - Patterson Cellars

June 20, 2019 - DeLille Cellars

Winemaker Dinners

Join us for our multi-course Winemaker's Dinners feature the finest and freshest Pacific Northwest ingredients. Savor the local flavors with a tasting menu that has been perfectly paired with each wine tasting.

Snoqualmie Valley Winemaker's Dinner

Featuring wines from:

**Convergence Zone Cellars, Pearl & Stone Wine Co.,
Sigillo Cellars, and WM Grassie Wine Estates**

March 21, 2019 | 6:00pm - 9:00pm | \$150 per person

DeLille Cellars Winemaker Dinner

April 25, 2019 | 6:00pm - 9:00pm | \$150 per person

Betz Family Winery Winemaker Dinner

May 17, 2019 | 6:00pm - 9:00pm | \$200 per person

Grab your tickets at:

<http://salishlodgeandspa.eventbrite.com>

Wines by the Bottle

Whites

Cambria, Chardonnay, Columbia Valley, **WA**

Guardian Cellars, Sauvignon Blanc, **WA**

Delille Cellars, Sauvignon Blanc, **WA**

Efeste, Riesling, **WA**

Chateau Ste. Michelle Riesling, **WA**

Sigillo Cellars, Viognier, **WA**

Boomtown, Pinot Gris, **WA**

Orr Wines, Chenin Blanc, **WA**

WT Vintners, Gruner Veltliner, **WA**

Reds

Iris, Pinot Noir, **WA**

Colene Clemens, Pinot Noir, **WA**

Terra Blanca, Merlot, **WA**

Hightower, Merlot, **WA**

Mark Ryan, Cabernet Sauvignon, **WA**

Efeste, Cabernet Sauvignon, **WA**

Efeste, Syrah, **WA**

Three of Cups Malbec, **WA**

Efeste, Red Blend, **WA**

Delille Cellars, Red Blend, **WA**

Two Vintners, Zinfandel, **WA**

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.