

## The Attic

### Happy Hour

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

#### House-Made Potato Chips

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

4

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#### Marinated Olives & Marcona Almonds

Toasted Whole Spices, Sea Salt

6

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#### Artichoke Bruschetta

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

7

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#### Caesar Wedge

Romaine, Parmigiano-Reggiano, Croutons

8

Grilled Chicken\* *add 7*

Harissa Prawns\* *add 8*

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#### Beecher's Cheddar Grilled Cheese

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

10

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#### Classic Cheese Pizza


Aged Mozzarella, Oven-Roasted Tomato Sauce  
Additional Toppings add 1 each

12

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## Hops

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.*

Mac & Jack's Brewery “African Amber”

Georgetown Brewing “Lucille IPA”

Georgetown Brewing “Manny's Pale Ale”

Snoqualmie Falls Brewing Hefeweizen

Seasonal Rotating Draft

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## Grapes

Rotating White & Red Selection

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## Cocktails

### The Waterfall

House-Infused Pineapple Vodka, Crème de Violet, Citrus

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### Harvest Moon

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

White Cheddar Garnish

11

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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. \$5 split plate charge.*

*\*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.*