

The Attic

Happy Hour

Monday - Thursday 3pm to 6pm

Sunday 7pm to close

Excluding Holidays

House-Made Potato Chips

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

4

Artichoke Bruschetta

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

7

Chopped Anchovy Caesar

Romaine Heart, Parmesan, Focaccia Croutons

10

Add Smoked Chicken 7

Add Dungeness Crab 11

Classic Cheese Pizza

Aged Mozzarella, Oven-Roasted Tomato Sauce

12

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”

No Boat Brewing, Rotating IPA

Georgetown Brewing “Manny's Pale Ale”

Snoqualmie Falls Brewing Hefeweizen

Seasonal Rotating Draft

5

Cocktails

The Waterfall

House-Infused Pineapple Vodka, Crème de Violette, Citrus

9

Spiced Apple Smash

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

10

Peppermint Patty

Peppermint Schnapps, Hot Chocolate, Whipped Cream, Peppermint Candy

9

Grapes

Rotating White & Red Selection

7



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.