

# THE ATTIC

AT SALISHAN  
COASTAL LODGE

## EXPLORE OREGON IN A NEW WAY

Starring seasonally sourced ingredients, get ready to experience mouth-watering, healthy farm-to-fork food that's good for you, our community, and the planet.

Each dish is thoughtfully crafted and uses organic and sustainably sourced ingredients as often as we can. You won't find added preservatives or artificial ingredients, or unhealthy seed oils in anything we do.

It's simply really, really good food.

### DINNER MENU

SUNDAY – THURSDAY 4:00-9:00 PM

FRIDAY – SATURDAY 4:00-10:00 PM



# SALISHAN

COASTAL LODGE

BY SCP HOTELS



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## DINNER MENU

### STARTERS

#### **Crispy Brussels Sprouts** · V, VE, DF, GF **14**

*Balsamic Glaze, Toasted Hazelnuts, Crispy Carrots*

#### **House Veggie Plate** · V, VE, DF, GF **10**

*Fresh Seasonal Vegetables on Ice Served with House Made Ranch Dipping Sauce*

#### **It's Our Bread & Butter** · V, VEA, DFA **6**

*Local Sourdough, Herb Butter with Property Grown Herbs*

#### **Mezze Platter** · V, VEA, DFA, GFA **15**

*Chickpea Hummus, Olives, Pickled Carrots & Artichoke Hearts, Marinated Feta, Horiatiki Sauce, Toasted Hazelnuts, Pita Chips*

#### **SCP Cauliflower** · V, VE, DF, GF **14**

*Mediterranean Seasoning, Citrus Marinated Olives, Tzatziki & Spicy Harissa*

### SOUPS

Cup 5 · Bowl 9 · Bread Bowl 11

#### **Jackfruit Chili** · V, VEA, DFA, GF

*Topped with Cheddar & Onions*

#### **French Onion Soup** · V, VEA, DFA, GFA

*Topped with Crostini & Swiss Cheese*

#### **Cream of Asparagus Soup** · V

*Topped with Green Onions & Cheddar*

### SANDWICHES + BURGERS

#### **Salishan Cheeseburger** · DFA, GFA **20**

*Half-Pound Grass Fed Beef Patty, Caramelized Onion, Grilled Tomato*

#### **Redmond Burger** · V, VEA, DFA, GFA **18**

*Mushroom, Rice & Oat Patty, Red Peppers, Swiss, Balsamic, Red Onion, Arugula*

#### **Grilled Chicken Sandwich** · DFA, GFA **16**

*Sourdough, Lettuce, Tomato, Onion, Swiss Cheese, Mayo, Dill Pickle*

*Sandwiches Served with Fries or House Salad*

### SALADS

#### **SCP Cobb Salad** · V, VEA, DFA, GF **15**

*Avocado, Cherry Tomato, Point Reyes Bleu Cheese, Dehydrated Turmeric Chickpeas, Hard Boiled Willamette Valley Egg, Buttermilk Dressing*

#### **Mediterranean Salad** · V, VE, DF, GF **15**

*Leafy Greens, Dehydrated Turmeric Garbanzo Beans, Sunflower Kernels, Pickled Onion, Cucumber, Citrus Marinated Olives, Dried Apricot, Lemon Tahini Vinaigrette*

#### **Salishan Caesar** · V, VEA, DFA, GFA **12**

*Romaine, Quinoa, Sourdough Croutons, Shaved Parmesan, House Made Caesar*

Chicken +7 · Salmon +12

### PIZZAS

#### **Margarita** · V, VEA, DFA, GFA **18**

*12" Sourdough Crust, House Marinara Tomato, Fresh Mozzarella, Fresh Basil*

#### **Athena Pizza** · V, VEA, DFA, GFA **20**

*12" Sourdough Crust, Pesto Sauce, Red Onion, Artichoke Hearts, Spinach, Feta Cheese*

#### **Butternut Squash & Goat Cheese** · V, VEA, DFA, GFA **20**

*12" Sourdough Crust, Puree Sauce, Butternut Squash, Goat Cheese, Roasted Garlic, Caramelized Onion, Rosemary*

#### **B.Y.O.** **20** Each Additional Topping +1 · Sub Pesto +2 · Sub Cauliflower Crust +4

*12" Cheese Pizza with Any Three Toppings*

*Artichoke Hearts, Red Onion, Bell Pepper, Spinach, Black Olives, Jalapeño, Pineapple, Garlic, Basil, Fresh Tomato, Mushroom*

### BOWLS **16 ea.**

#### **South of the Border Bowl** · VA, VEA, DF, GFA

*Black Beans, Corn, Spanish Rice, Romaine Lettuce, Pico de Gallo, Tortilla Strips, Avocado, Sour Cream, Shredded Cheese*

#### **Mediterranean Crispy Tofu Bowl**

VA, VEA, DF, GFA

*Tofu, Sweet Potato, Carrots, Bell Pepper, Beetroot, Spinach, Quinoa, Avocado, Hemp Seeds, Honey Balsamic Vinaigrette*

#### **Thai Chicken Bowl** · VA, VEA, DF, GFA

*Rice, Cucumber, Carrots, Green Onion, Sweet Chili Sauce, Grilled Chicken Breast*

### ENTREES

#### **Garden Risotto** · V, GF **25** Rockfish Filet +10 · Salmon Filet +12

*Asparagus, Blistered Tomato, Mixed Bell Peppers, Parmesan Reggiano*

#### **Primavera Pasta** · V, VE, DFA, GFA **25** Seafood Style **35**

*Linguine, Roasted Garlic, Mixed House Vegetables, Tomato Basil Marinara, Parmesan Reggiano*

#### **Seafood Mac & Cheese** **34**

*Rock Fish, Salmon, Prawns, Cavatappi, Blistered Tomato, Tillamook Cheddar Cheese Sauce*

#### **10 oz. Ribeye** · DFA, GFA **42** Prawn Skewer +7

*Carlton Farms Grass Fed Beef, Garlic Mashed Potato, Grilled Seasonal Vegetables*

### TACOS

#### **Jackfruit Tacos** · V, VE, DF, GF **18**

*Corn Tortilla, Pico, Cabbage, Cilantro Lime Aioli*

#### **Chicken Tacos** · DFA, GFA **18**

*Flour Tortilla, Spicy BBQ, Romaine, Bell Pepper, Red Onion*

#### **Rock Fish Tacos** · DFA, GFA **18**

*Flour Tortilla, Cabbage, Tajin, Avocado, Pico, Cilantro Lime Aioli*

*Tacos Served with Rice & Beans*

**Please inform your server of any dietary restrictions as many dishes can be modified:**

(GF) – gluten free · (GFA) – gluten free available · (V) – vegetarian · (VA) – vegetarian available · (VE) – vegan · (VEA) – vegan available · (DF) – dairy free · (DFA) – dairy free available

*Groups of 6 or more are subject to automatic gratuity  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



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## DRINK MENU

### SIGNATURE COCKTAILS

#### Best Gin & Tonic 13

House Infused Butterfly Pea Flower Gin, Muddled, Dehydrated Grapefruit, Atomized Lavender Tincture, Grapefruit Bitters, Tonic

#### Stroke Of Midnight 12

Bourbon, Pumpkin Pie Shrub, Demerara Syrup, Ginger Beer, Grated Nutmeg

#### S'more Please! 12

Vanilla Vodka, Godiva Chocolate Liqueur, Baileys, Cream, Torched Marshmallow, Graham Cracker

#### Bloody Encounter 15

Silver Tequila, Mezcal, Blood Orange Juice, Hot Pepper Tincture, Cocktail Foam, Blackened Li-Hing Mui Powder

#### Espresso Martini 12

Vodka, House Made Cold Brew Coffee, Simple Syrup, Coffee Liqueur, Salted Chocolate Rim

#### Hocus Pocus 15

Butterfly Pea Flower Infused Gin, Citric Acid Solution, Herbal Simple Syrup, House Made Orange Liqueur, Cocktail Foam

#### Pacific Wanderlust 15

House Infused Cranberry Vodka, Cranberry And Pomegranate Liqueurs, Herbal Simple Syrup, Lime Juice, Cocktail Foam

#### After Glow 15

Gin, Lemon Juice, Orange Juice, Honey Syrup, Campari, Angostura Bitters, Prosecco, Candied Orange Twist

#### Better Vodka & Soda 12

House Infused Cranberry Vodka, Muddled Lemon, Dehydrated Orange, Atomized Chamomile Tincture, Orange Bitters, Soda

#### Apple Cider Hot Toddy 12

Brown Butter Bourbon, Apple Cider Shrub, Lemon Juice, Candied Cranberry

#### Western Meadows 14

House Infused Citrus Vodka, Chamomile Tea Concentrate, Lemon, Herbal Simple Syrup, Cocktail Foam, Atomized Chamomile Tincture

#### Salish Coffee 12

Flamed 151 Rum, Caramelized Demerara Sugar, Atomized Campfire Bitters, House 5-Spice Coffee Liqueur, House Orange Liqueur, Espresso, Whip

#### Salishan Sour 15

Bourbon, Lemon Juice, House Made Orange Liqueur, Orange Bitters, Pinot Noir Float, Cocktail Foam, Dehydrated Orange

#### Bob-Tailed Cat 15

Bourbon, House Made Allspice Dram, Lemon Juice, Cocktail Foam, Dehydrated Lemon

#### Irish Tea Party 15

Irish Whiskey, Bergamot Tea Concentrate, House Made Orange Liqueur, Black Walnut Bitters, Flamed Rosemary

#### Coastal Campfire 17

Four Roses Small Batch, Orange Bitters, Angostura Bitters, Cinnamon Tincture, Demerara Syrup, Cherry Wood Smoke, Flamed Cinnamon Stick, Orange Twist

#### Grace Under Pressure 17

Pyrat Rum, Orange Juice, Lime Juice, House Infused 5-Spice Coffee Liqueur, Demerara Syrup, Chocolate Bitters, Flaming Lime Hull, Blistered Cherry

### NON-ALCOHOLIC SPECIALTY

10 EA.

#### Pumpkin Patch

Pumpkin Pie Shrub, Lemon Juice, Ginger Beer

#### Matcha Press

Matcha, Chamomile Tea Concentrate, Rosemary, Lemon Juice, Herbal Simple Syrup

#### Apple Of My Eye

Hot Apple Cider Shrub, Candied Cranberries

#### Salted Hot Cocoa

House Made Hot Chocolate Mix, Salted Chocolate Rim, Whipped Cream, Chocolate Curls

### DRAFT BEERS

#### Rotating Taps

Ask your server about today's local draft beer selection.