

ADULTS 16+: \$125 | CHILDREN 10-15: \$60 | CHILDREN 5-9: \$30 | 4 AND UNDER FREE

Brunch Classics

classic eggs benedict w/hollandaise potatoes o'brien apple-wood smoked bacon kielbasa sausage baked mac and cheese

ooey gooey brioche cinnamon rolls w/cream cheese icing & caramel

puyallup fair scone w/raspberry preserves

Roasted Meats Carved to Order

slow roasted prime rib, au jus and horseradish crème

brown sugar glazed ham herb roasted lamb

Made to Order Omelets, Scrambles and Fried Eggs choose from the following options to create your eggsperience:

fresh crab meat
maine lobster meat
bay shrimp
smoked salmon
bacon
diced ham
baby spinach
roasted forest mushrooms
asparagus
fresh tomatoes
green onion
roasted red peppers
jalapeño peppers
assorted tillamook cheeses
sour cream

pico de gallo

Seafood Bonanza

blackened steelhead w/thai chili glaze & pineapple salsa

captain gerry's poop deck platter chilled dungeness crab poached jumbo prawns

emerald acres grown oysters on the ½ shell

salmon lox platter salty's world famous seafood chowder manila clam steamers buttery prawn scampi

Made to Order Pastas

choose your own adventure:

fresh prawns
manila clams
fresh crab meat
maine lobster meat
bay shrimp
smoked salmon
bacon
diced ham
baby spinach
roasted forest mushrooms
asparagus

grape tomatoes
sundried tomatoes
green onion
roasted red pepper
black olives
house made red sauce
house made white sauce
basil pesto
3- cheese tortellini
bucatini
cavatappi
gf penne

Salads and Such

fresh cut fruit salty's caesar salad chefs choice seasonal salads

charred brussels sprouts w/sweet onion, dried figs & balsamic reduction

spiced brown sugar roasted delicata squash

roasted garlic mashed potatoes

Life is Short, Eat Dessert First!

Salty's Chocolate Waterfall

fresh strawberries
hawaiian pineapple
oreo cookies
rice crispy treats
coconut macaroons
marshmallows
cheesecake
carrot cake
black forest cake
honey cake

Preakfast Preads

chocolate yule log

assorted muffins
croissants
banana bread
apple dumplings
plus mini pastries, cakes,
bars, and more!











Cocktails

CITRUS SENSATION | 15

solgud liqueur, fresh lemon, champagne, soda

SUNSHINE IN A GLASS | 13

ketel peach & orange blossom vodka, st-germain, fresh lemon juice, float of rose wine

HANDMADE IN THE SHADE | 13

rainer gin, st-germain elderflower liqueur, fresh lime, apple juice

SALTY'S SPICY MARY | 11

house infused habanero vodka, celery salt rim

PEAR-GINGER MARTINI | 13

absolut pears vodka, domaine de canton ginger liqueur, fresh lemon juice

THE OMG | 13

deep eddy ruby grapefruit vodka, st-germain elderflower liqueur, champagne, fresh grapefruit juice, on ice

HUCKLEBERRY LEMON DROP | 12

360° mt. huckleberry vodka, triple sec, cranberry, fresh lemon juice, sugared rim

MICHTERS BOURBON OR RYE CHERRY OLD FASHIONED | 16

michters, bordeaux cherry bitters, bitters

MIDNIGHT MANHATTAN | 17

westland flagship, meletti amaro, bitters

MANGO HABANERO MARGARITA | 13

house infused habanero blanco tequila, triple sec, mango, lemon and lime

CARIBBEAN CRUISE | 15

rumhaven coconut rum, orange juice, pineapple juice, cherry juice, ginger ale

APPLE SPRITZ | 13

crown apple, cider, cinnamon, fresh lemon juice, float of sparkling wine

ESPRESSO MARTINI | 17

pursuit cold brew, irish cream, frangelico espresso

LEIDÓSCOPE-ADE | 12

fresh basil, mint, lime, pineapple, ginger beer

RITA UNPLUGGED | 12

jalapeno, lemon, lime, cilantro, celery, agave, celery salt rim

FANTASY LEMONADE | 6.25

your choice: strawberry, mango, raspberry

TROPICAL ICED TEA | 5.25

lemonade, cranberry, iced tea, tropical tweak

RASPBERRY CUCUMBER MULE | 9

GOSLINGS GINGER BEER | 6.25

TOPO CHICO | 5.95





White + Rosé + Rubbles

CHARDONNAY, JAINE | 15/46

2022 Columbia Valley, Washington

CHARDONNAY, St. INNOCENT FREEDOM HILL | 17/59

2021 Salem, Oregon

SAUVIGNON BLANC, KURANUI | 11/36

2022 Marlborough, New Zealand

PINOT GRIS, LA CREMA | 11/36

2023 Monterey, California

Rosé, Revelation by Goose Ridge | 10/34

2023 Columbia Valley, Washington

BRUT, TREVERI | 11/43

Columbia Valley, Washington

PROSECCO, MONTELLIANA | 9/31

Trevino, Italy

RIESLING, PACIFIC RIM | 9/32

2022 Columbia Valley, Washington



CABERNET, M100 | 17/59

2022 Columbia Valley, Washington

CABERNET, GORMAN THE DEVIL MAKES THREE | 13/42

2021 Columbia Valley, Washington

MALBEC, RUCA MALEN | 10/34

2021 Argentina

MERLOT, HIGHTOWER | 14/44

2020 Red Mountain, Washington

PINOT NOIR, CHEMISTRY ALLIANCE | 12/39

2021 California and Oregon

RED BLEND, DELILLE CELLARS METIER | 14/44

2021 Columbia Valley, Washington

Draft Keer

FREMONT LUSH IPA - tropical, lime, mango and guava

BODHIZAFA - silky texture, mandarin and citrus

MANNY'S PALE - rich & malty with snappy hops

PFRIEM PILSNER - crisp, snappy, floral hops

MAC & JACKS - floral with caramel and hint of smoke

RAINIER - malty, slightly fruity

PERONI - light, italian style, pale ale

GUINNESS - smooth, bittersweet, satisfying

Hard Seltzer

IITE CLAW BLACK CHERRY | 7

WHITE CLAW MANGO | 7

SCHILLING DRY-ABOLICAL | 7





