

Happy Mother's Day!



ADULTS 16+: \$120 | CHILDREN 10-15: \$60 | CHILDREN 5-9: \$30 | 4 AND UNDER FREE

Breakfast Classics

classic eggs benedict w/hollandaise
potatoes o'brien
hashbrown cakes
grandma's sunday potato casserole
crispy bacon
kielbasa sausage
breakfast sausage links
baked mac and cheese
belgium waffles w/assorted toppers
ooey gooey brioche cinnamon rolls
w/cream cheese icing & caramel
puyallup fair scone w/raspberry
preserves

Salads and Such

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

Seafood Bonanza

blackened steelhead w/thai chili glaze &
pineapple salsa
grilled swordfish w/ honey gochujang bbq
sauce & napa slaw
captain gerry's fried seafood platter
chilled dungeness crab
poached jumbo prawns
local oysters on the ½ shell
salmon lox platter
salty's world famous seafood chowder
buttery steamed manila clams
shrimp scampi

Roasted Meats

brown sugar glazed ham
slow roasted prime rib w/rosemary au jus
and horseradish crème

Made to Order Omelets, Scramble 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
tillamook cheddar
sour cream
pico de gallo

Made to Order Pastas

CHOOSE YOUR OWN ADVENTURE

3- cheese tortellini
spaghetti
cavatappi
fresh crab meat
maine lobster meat
bay shrimp
smoked salmon
bacon
diced ham
baby spinach
roasted forest mushrooms
asparagus
grape tomatoes
green onion
roasted red pepper
black olives
house made red sauce
house made white sauce
basil pesto

Life is Short, Eat Dessert First!

Salty's Chocolate Waterfall

fresh strawberries
hawaiian pineapple
oreo cookies
rice crispy treats
coconut macaroons
marshmallows

Mini Cupcakes

red velvet
white chocolate mousse
german chocolate
lemon chiffon

Breakfast Breads

assorted muffins
croissants
banana bread
apple dumplings

Plus Mini Pastries, Cakes, Bars, and More!

Featured Wines

CHARDONNAY JAINE

2022 Columbia Valley, WA

15/46

PINOT NOIR CHEMISTRY ALLIANCE

2021 California and Oregon

12/39

RED BLEND DELILLE CELLARS METIER

2021 Columbia Valley, WA

14/44



Cocktails

CITRUS SENSATION | 15

solgud liqueur, fresh lemon, champagne, soda

ST REMY VSOP BRANDY OLD FASHIONED | 12

st remy vsop brandy, bitters, orange peel, cherry

HANDMADE IN THE SHADE | 13

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

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

maker's mark, meletti amaro, bitters

MANGO HABANERO MARGARITA | 13

heroe de leon blanco tequila, triple sec, mango, lemon and lime

SEA PLANE | 15

woodinville whiskey, meletti amaro, aperol, lemon

BACARDI LIME COCONUT MANGO MOJITO | 12

bacardi lime rum, coconut, mango, lime, soda, mint

ESPRESSO MARTINI | 15

pursuit cold brew, irish cream, frangelico espresso

Free-Spirited

KALEIDOSCOPE-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

DRY SODA | 6

cucumber or rainier cherry

TOPO CHICO | 5.95

White + Rosé + Bubbles

CHARDONNAY, AIRFIELD | 13/40

2021 Yakima Valley, Washington

CHARDONNAY, HARTFORD COURT | 17/59

2022 Russian River Valley, California

SAUVIGNON BLANC, MOHUA | 11/36

2022 Marlborough, New Zealand

PINOT GRIS, LA CREMA | 11/36

2023 Monterey, California

ROSÉ, BIELER PÈRE ET FILS | 10/34

2022 Provence, France

BRUT, STE MICHELLE | 9/36

Columbia Valley, Washington

PROSECCO, MONTELLIANA | 9/31

Trevino, Italy

RIESLING, PACIFIC RIM | 9/32

2022 Columbia Valley, Washington

Red

CABERNET, NATHAN GRAY | 11/36

2020 Columbia Valley, Washington

CABERNET, BETZ THE UNTOLD STORY | 16/58

2021 Columbia Valley, Washington

MALBEC, ALTA VISTA | 11/36

2022 Argentina

MERLOT, COLUMBIA CREST FOUNDERS RESERVE | 12/39

2021 Horse Heaven Hills, Washington

PINOT NOIR, ARGYLE BLOSSOMHOUSE | 14/49

2022 Willamette Valley, Oregon

RED BLEND, GILBERT CELLARS LEFT BANK RED | 12/39

2019 Horse Heaven Hills, Washington

Draft Beer

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

LOGAN PRICKLY PEAR GUAVA BLONDE ALE - melon, pineapple, tropical

STELLA ARTOIS - classic, sophisticated, fresh

GUINNESS - smooth, bittersweet, satisfying

Hard Seltzer

WHITE CLAW BLACK CHERRY | 6

WHITE CLAW MANGO | 6

Cider

SCHILLING DRY-ABOLICAL | 7

STELLA CIDRE | 7



SCAN FOR
FULL WINE LIST