Mimosas and More

THE DRINK OF THE DAY
ask your server about today’s happy cocktail

THE EXOTIC MIMOSA
choose passion fruit, guava or pomegranate and champagne to mix in at your table 10

THE POG MIMOSA
passion fruit, guava, fresh squeezed oj and champagne 10

BLOOD ORANGE MIMOSA
fresh squeezed orange juice, blood orange purée, champagne 10

APEROL SPRITZ
aperol, prosecco and a splash of soda 10

FUZZY BELLINI
deep eddy peach vodka, prosecco and peach purée 11

SALTY’S SUNDAY MARY
house-infused habanero vodka, salty’s mary recipe, celery salt rim 10

BLOODY VIKING MARY
korgstad aquavit, salty’s mary recipe, celery salt rim 10

OMG
deep eddy grapefruit vodka, st-germain liqueur, fresh grapefruit juice, champagne 12

SPARKLING MAI TAI
champagne, cruzan rum, pineapple, orange and lime juices with a splash of orgeat 10

MOSCOW MULE
new amsterdam vodka, fresh lime, ginger beer, mint 10

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Choose a vodka (or try tequila in your mary) and order from your server: absolut pepper, salty’s housemade habanero, tito’s, grey goose, absolut, alphabet, stolichnaya, hangar one, crater lake pepper, ketel one, koskenkova.

Choose your mary mix: classic, horseradish or spicy clamato.

Add ingredients from our incredible selection of hot sauces and garnishes.

draft beer
BODHIZAFA IPA
TRICKSTER IPA, WA
MANNY’S PALE ALE
SALTY’S SALMON AMBER
BUD LIGHT
MAC & JACK AFRICAN AMBER
SEASONAL SELECTION
LAGUNITAS PALE
BLUE MOON BELGIAN WHITE
RAINIER LAGER
STELLA ARTOIS
GUINNESS STOUT

whites
C.K. MONDAVI, CHARDONNAY 9
MER SOLEIL, CHARDONNAY 13
STE MICHELLE, BRUT 9
WAIRAU RIVER, SAUV BLANC 9
BENVOLIO, PINOT GRIGIO 9
VANDORI, PROSECCO 8

reds
BASEL CELLARS, MERLOT 10
FORTRESS, CABERNET 11
DRUMHELLER, CABERNET 9
LINE 39, PINOT NOIR 10
TOMERO, MALBEC 9

alcohol-free
ISLAND “NECTARS”
choose from guava, mango, passion fruit or pomegranate

TROPICAL ICED TEA
our homemade brew with lemon-ade, cranberry cocktail and iced tea with a tropical tweak
Welcome to
The Experience
of a Lifetime!
Salty’s is rated one of the top 100 weekend brunches in the USA, and you will soon see why. Our chefs hand select the best local and regional products for our brunches, each with a culinary spin. This is the opportunity for your eyes to be bigger than your stomach.

Have Fun!
Salty’s Hot Dishes
Classic Eggs Benedict
Pacific Northwest Benedict
Apple-Wood Smoked Bacon
Grilled Kielbasas Sausage
Biscuits and Country Sausage Gravy
Steamed Dungeness Crab
Salty’s “Heart Attack” Hash Browns
Classic Hash Browns
Farmer’s Scramble
Our Classic Mac and Cheese
Dijon Herb-Crusted Catfish
Blackened NW Salmon
Admiral Kung Pao Chicken
Chef Rob’s Famous Guumbo
Sweet and Spicy Chicken Wings
Captains Platter: an assortment of fried seafood and beer battered fries

Salads
Strawberry Spinach Salad
Caesar Salad
Asian Chicken Salad
Twice Baked Potato Salad
Orzo Pasta Salad

Seasonal Fruits
Our fruits reflect the season with large individual bowls of freshly cut fruit, such as Maui gold Hawaiian pineapple, cantaloupe, juicy honeydew, freshly cut watermelon, ripe Northern Californian strawberries, red grapes

Salty’s Wood Oven Flatbreads
Come and taste the great assortments; offerings change every weekend!!

Salty’s In-House Bakery Specialties
Eat Dessert First, Life’s Short
Salty’s Classics
Crème Brûlée
El Salvadorian Bread Pudding
“People Love This” Seasonal Cheesecakes (GF), Assorted Tartlets, Crème Puffs, Chocolate Mousse Cups, Strawberry Pannacotta (GF), Chocolate Peanut Butter Tartlet
Cakes
Death by Chocolate, Homestyle Carrot Cake, Seasonal Cakes, White Chocolate Mousse, Red Velvet Chocolate Cream Cheese, Opera Cake, Seasonal Trifle, Angel Food Cake
Cookies & Bars
Peanut Butter, Lemon Madeleine, Chocolate Chunk, Snicker Doodle, Oatmeal Pastries
Croissants, Chocolate Croissants, Puyallup Fair Scones (Recipe Originated in 1915)
“Copper Toppers” Cinnamon Rolls
Better Than Your Grandma’s Apple Dumplings, Assorted Muffins

Salty’s Wanna Wonka Fountains
This is Augustus Gloop’s dream come true. Flowing dark chocolate and buttery caramel are ready for you to dip whatever you desire into its streaming liquid gold. These fountains are a rave for kids of all ages who come into Salty’s.

Dippers for Our Amazing Fountain
Pineapple, Strawberries, Wafer Cookies, Oreo Cookies, Lady Fingers, Marshmallows, Coconut Macaroons, Traditional and Chocolate Peanut Butter Rice Krispy Treats

Delectable Seafoods
“You Crack Me Up Crab”
Pacific Northwest Dungeness Crab
Steamed Dungeness Crab
Alaskan Snow Crab Legs (Chilled)
Peel-and-Eat White Gulf Prawns
Puget Sound Steamer (Clams and Mussels)
Salty’s World-Famous Seafood Chowder
Steelhead Lox
Salt Crusted Salmon
Smoked Salmon Mousse
Mini Bagels, Grilled Veggie Tray
Antipasto Platter

“I’ts Show Time!”
Our Custom-Made Action Station Offerings:
Our chefs are having trouble handling the heat so we have moved them out of the kitchen. This is your opportunity to choose your own culinary adventure.
Our chefs are more than happy to explain the process of what they are doing so you can try it home! Just ask them!

Pastas Galore
Our Italian flavor comes out in this station with blends of pastas and sauces that will make you grin from ear to ear. Our pasta chefs pride themselves on making great pasta and making a show of it too!

Pastas
Shrimp Ravioli, Three-Cheese Tortellini, Spaghetti and Penne Sauces
Pesto, Marinara, Alfredo

What You Can Add
Salty’s chefs prepare fresh vegetables, meats and seafood for you to add to your pasta choices. Chopped green onions, sweet bell peppers, baby spinach, sliced Ostrom mushrooms, sliced black olives, artichoke hearts, medium heat jalapeños, minced garlic, fresh grape tomatoes, Oregon Bay Shrimp, Snow Crab Meat, Breakfast Sausage Links, Thick Crisp Bacon, Smoked Ham, Pico de Gallo, Mozzarella Cheese, Tillamook Cheddar Cheese, Salt and Pepper, Crushed Red Pepper

Eggs Made to Order
“We’ll Make It Your Way”
Here is where things start to flip. Our chefs are ready to make your custom omelet or frittata over easy, sunny side up or scrambled.

Omelet Fillings
Salty’s chefs prepare fresh vegetables, fresh meats and seafood for you to put into your egg creation.

Cheesecake, Baby Spinach, Sliced Ostrom Mushrooms, Sliced Black Olives, Medium Heat Jalapeños, Oregon Bay Shrimp, Snow Crab Meat, Breakfast Sausage Links, Thick Crisp Bacon, Smoked Ham, Pico de Gallo, Mozzarella Cheese, Tillamook Cheddar Cheese, Salt and Pepper, Crushed Red Pepper

Meats
“Carved” to Order
Slow-Roasted Prime Rib
Hills Farm Bone in Ham
Accompaniments:
All of these carved items are served with Beet Jus, Creamy Horsey Sauce, French Dijon and Stonemead Gravy.

French Toast,
Belgian Waffles and Silver Dollar Pancakes
Belgian Waffles
Cinnamon Swirl French Toast
Silver Dollar Pancakes
Sweet Crêpes
Our chefs will make these sweet delicious treats just for you. We toast a thin crêpe shell and then stuff it with apples, blueberries, peaches, strawberries, raspberries, blackberries or all if you want! The crêpes are then finished with a splash of orange cognac to add a little sweetness.

And now you are off to put some toppers on them.

Taylor Shellfish
Oysters on the Half Shell
Our oysters are one of the many highlights of our brunch buffet. We work closely with Taylor Shellfish to have the freshest oysters in the city of Seattle. We change our oyster offerings daily so be sure and ask for our award winning oyster shuckers to tell you where the oysters are from and their flavor profile.

Our Oyster Sauces

House-made Cocktail, Creamy Horseradish, Tabasco, Soy Sauce
Yakima Valley Apple Mignonette, Raspberry Pink Peppercorn Mignonette