



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

build your own mary 12

1.
2.
3.

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

BODHIZAFIFA 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

BOTTOMLESS JUICE

orange, grapefruit, cranberry, apple, pineapple 3.95

TROPICAL ICED TEA

our homemade brew with lemonade, cranberry cocktail and iced tea with a tropical tweak 5

ISLAND "NECTARS"

choose from guava, mango, passion fruit or pomegranate 6

FANTASY LEMONADE

fresh squeezed lemonade with your **choice of :** kiwi, strawberry, mango or peach 6

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 Kielbasa 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 Gumbo
- 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, canteloupe, 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 Steamers (Clams and Mussels)
- Salty's World-Famous Seafood Chowder
- Steelhead Lox
- Salt Crusted Salmon
- Smoked Salmon Mousse
- Mini Bagels, Grilled Veggie Tray
- Antipasto Platter

"It's 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 at 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, Crisp Bacon, Smoked Ham, Chicken Breast, Parmesan Cheese, Crushed Red Pepper, Salt and Pepper

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 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

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.

- Chopped Green Onions, Sweet
- Bell Peppers, 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 Beef Jus, Creamy
- Horsey Sauce, French Dijon and
- Stoneground Mustard.

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.

Toppers

We not only have great pancakes, waffles and French toast, but also great toppers. This is the time to let your imagination run wild and try fun and different toppers.

Syrups

- Berry Syrup,
 - Maple Syrup,
 - Sugar-Free Syrup
- And Even More!**
- Granny Smith Apples
 - Blueberries
 - Blackberries
 - Mixed Berries
 - Yellow Peaches
 - Strawberries
 - Raspberries
 - Mini Chocolate Chips
 - Powdered Sugar
 - Dried Fruit
 - Pecans
 - Shredded Coconut
 - Whipped Sweet Cream
 - Whipped Butter
 - Devonshire Crème

