



## 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 9.50

### POMEGRANATE HIBISCUS MIMOSA

champagne, absolut hibiscus vodka, pama pomegranate liqueur, cranberry and orange juices 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

### OMG

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

### SPARKLING MAI TAI

champagne, bacardi light 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. 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, chopin, stolichnaya, hangar one, belvedere, ketel one.**
2. Head to our Salty's customize-your-own Bloody Mary Bar and choose your mary mix: **classic, horseradish or spicy clamato.**
3. Add ingredients from our incredible selection of hot sauces and garnishes.



### Draft Beer

Trickster IPA  
Lucille IPA, WA  
Manny's Pale Ale, WA  
Salty's Salmon Amber, Red Hook WA  
Bud Light, MO  
Mac & Jack African Amber, WA  
Seasonal ??  
Pyramid Hefeweizen, OR  
Blue Moon Belgium White, CO  
Rainier Lager, WA  
Stella Artois, Belgium  
Guinness Stout, Ireland

### Wine by the Glass

#### WHITES

Hogue Cellars, Chardonnay 8  
Ste Michelle, Brut 9  
Giesen, Sauvignon Blanc 9  
Nine Hats, Riesling 9  
Josh Cellars, Pinot Gris 9  
Vandori, Prosecco 7

#### REDS

Drumheller, Merlot 10  
Dry Creek, Cabernet Sauv 12  
King, Malbec 9  
Hogue Cellars, Cabernet 8  
Westmount, Pinot Noir 12

### Alcohol-Free

#### BOTTOMLESS JUICE

orange, grapefruit, cranberry, apple, pineapple 3.50

#### 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 5

## 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
- Salty's "Heart Attack" Hash Browns
- Classic Hash Browns
- Farmer's Scramble
- Salty's Perpetual Captain's Platter
- Our Classic Mac and Cheese
- Dijon Herb-Crusted Catfish
- Blackened NW Salmon
- Admiral Kung Pao Chicken
- Chef Rob's Famous Gumbo

### Salads Galore!

- Penne Pasta Salad with sundried tomatoes
- Creamy Pea and Bacon Salad
- Strawberry Spinach Salad
- Asian Chicken and Cabbage
- Caesar 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 and green grapes

### Breads

Seasonally rotating muffins and breads may include: Zucchini Muffins, Banana Bread, Pumpkin Bread, Cornbread

### Salty's Wood Oven Flatbreads

Come and taste the great assortments created by Chef Haley; offerings change every weekend!!

## Salty's In-House Bakery Specialties

*Eat Dessert First! Life's Short 28-32 Choices May Include:*

### Salty's Classics

- Crème Brûlée,
- Butterscotch Pudding
- El Salvadorian Bread Pudding
- "People Love This"
- Seasonal Cheesecakes,
- Key Lime Tartlets, Crème Puffs,
- Fruit Tarts
- Chocolate Mousse Cups,
- Seasonal Fruit and Nut Tarts

### Cakes

- Death by Chocolate, Homestyle
- Chocolate Butter Cake, Carrot
- Cake, Seasonal Cakes

### Cupcakes

- White Chocolate Mousse,
- Red Velvet Chocolate Cream
- Cheese and Seasonal

### Cookies & Bars

- Peanut Butter, Carnival, Chocolate
- Chunk, Snicker Doodle, Oatmeal,
- Almond Joy Bars

### Pastries

- Croissants, Chocolate Croissants,
- Puyallup Fair Scones (Recipe
- Originated in 1915)
- "Copper Toppers" Cinnamon Rolls
- Better Than Your Grandma's
- Apple Dumplings

## 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, Vanilla
- Wafers, Oreo Cookies, Lady
- Fingers, Marshmallows, Coconut
- Macaroons, Rice Crispy Treats,
- Red Vines

## Delectable Seafoods

*"You Crack Me Up Crab"*

- Pacific Northwest 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
- Salt-Crusted Salmon,
- Steelhead Lox
- 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.*

**Veggies:** Chopped green onions, sweet red bell peppers, baby spinach, sliced Ostrom mushrooms, sliced black olives, artichoke hearts, sun-dried Roma tomatoes, medium heat jalapeños, minced garlic, capers

**Seafood:** Sweet Snow Crab Meat, Oregon Bay Shrimp, Cedar-Smoked Salmon

**Meats:** Breakfast Sausage Links, Crisp Bacon, Smoked Ham, Chicken Breast

**Toppers:** Parmesan Cheese

**Spices:** Salty's Seasoning Salt, Salt and Pepper, Crushed Red 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,
- Pink Peppercorn, Raspberry
- 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.*

**Veggies:** Chopped Green Onions, Sweet Red Bell Peppers, Baby Spinach, Sliced Ostrom Mushrooms, Sliced Black Olives, Medium Heat Jalapeños

**Seafood:** Sweet Snow Crab Meat, Oregon Bay Shrimp, Cedar-Smoked Salmon

**Choice Meats:** Breakfast Sausage Links, Thick Crisp Bacon, Smoked Ham

**Toppers:** Pico de Gallo, Tillamook Sour Cream, Mozzarella Cheese, Tillamook Cheddar Cheese

**Spices:** Salty's Seasoning Salt, 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 Au 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

- Blueberry Syrup
- Boysenberry Syrup
- Strawberry Syrup
- Maple Syrup
- Sugar-Free Syrup

### And Even More!

- Granny Smith Apples
- Blueberries
- Blackberries
- Yellow Peaches
- Fresh Strawberries
- Raspberries
- Mini Chocolate Chips
- Powdered Sugar
- Dried Fruit
- Candied Pecans
- Toasted Walnuts
- Shredded Coconut
- Whipped Sweet Cream
- Whipped Butter
- Devonshire Crème

# A \$1,000 Value!

