

ON TAP

COORS LIGHT ABV 4.2% Coors Brewing Company.	6.00
BUD LIGHT ABV 4.2% Anheuser Busch.	6.00
HEFEWEIZEN This cloudy brew has a bold, clean flavor with pronounced citrus and floral aromas. American-style hefeweizen, finished with a lemon. ABV 4.9% Widmer Brewing, Portland, OR.	6.75
BODHIZAF Pale straw in color with a light silky texture from the rolled oats. The flavor and aroma both express mandarin and citrus IPA. ABV 6.9% Georgetown Brewing Company, Seattle, WA.	6.75
SPACE DUST Great western double Imperial IPA. Notes of tropical fruit, citrus and pine. ABV 8.2% Elysian Brewery, Seattle, WA.	7.25
SMACK IPA This IPA is balanced at its core. It'll greet you with peach, pine and bright citrus. ABV 7.0% Jellyfish Brewing Company, Seattle, WA.	7.25
MANNY'S PALE ALE American Pale Ale—Pours a hazy golden orange color. A fresh aroma of bready malts and light citrusy hops with notes of peach, pineapple and honey. ABV 5.4% Georgetown Brewing Company, Seattle, WA.	6.75
MAC AND JACK'S AFRICAN AMBER This amber ale has an underlying smoky aroma with hints of malts and caramel. ABV 5.9% Mac and Jack's Brewing Company, Redmond, WA.	6.75
MODELO ESPECIAL Well-balanced taste and light hop character with a crisp, clean finish. Modelo Especial is characterized by an orange blossom-honey aroma with a hint of herbs. Contains barley malt, non-malted cereals and hops. ABV 4.4%, Modelo Brewery, Mexico.	6.75
BLUE MOON A wheat beer brewed with Valencia orange peel for a subtle sweetness and bright, citrus aroma. ABV 5.4% Blue Moon, Denver, CA.	6.75
QCC IPA In the 1890s, Native Americans in King and Snohomish Counties were one of the largest hop growing organizations in the world after major droughts killed most of the European hops. They grew cluster hops which are included in this beer. It is primarily a bittering hop but it does put a little bit of a black currant and berry flavor into the beer. Simcoe hops are also added which have a cedar flavor, and Barbe Rouge hops which create strawberry and berry character to go with the salmonberry that is a prominent feature in Northwest native cuisine. ABV 6.2% Crucible Brewing, Everett, WA.	6.75

COCKTAILS

ITALIAN LEMONADE Twist on a classic! Lemon vodka, amaretto and Galliano combine for a surprising elixir!	13.50
STORMS BREWING Classic dark and stormy with Myers rum, Cointreau, lime juice and ginger beer.	13.50
BLACK NECTAR Hennessy, peach schnapps, orange and cranberry juices combine for a fruity, rich nectar.	13.50
RASPBERRY MOJITO Bacardi, mint, raspberry and lime are muddled together to make this tasty treat!	13.50
BOOZY CHERRY LIMEADE Cherry vodka, lime sour and Sprite muddled with lime! What could go wrong??	13.50
ELDERFLOWER FIZZ Bluewater elderflower cardamom liqueur and champagne make a spicy, fizzy treat.	13.50

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ELEMENTAL SEASONAL HARD CIDER Light fruit aroma, thin-bodied, mild carbonation, semi-dry with a strong fruit taste. ABV 6.0% Elemental Hard Cider, Arlington, WA.	6.75
VOODOO RANGER Packed with bright tropical aromas and brilliant citrusy flavors, this unfiltered IPA wraps up with a pleasantly smooth finish. ABV 7.5% New Belgium Brewing, Fort Collins, CO.	7.25
AMBER'S HOT FRIEND Amber ale brewed with a shapely malt body and enough hops to keep her feisty. Flavors of caramel, mild citrus and a clean, balanced finish. ABV 5.2% Skookum Brewery, Arlington, WA.	7.25
ROTATING SEASONAL BEER The best the season has to offer. Please see your Bartender for details.	7.50
DITSY BLONDE This crisp and refreshing blonde ale hits you with an alluring lime aroma. A terrific combination of crisp, light, slightly sweet, smooth and tasty! ABV 7.3% Birds View Brewery, Concrete, WA.	7.25
TRES ARROYOS MEXICAN LAGER This easy-drinking Mexican cerveza transports you south of the border. Pilsner malt and Saaz hops create just a touch of sweetness. Tres Arroyos is sure to please the most discerning palate. Salud! ABV 4.5% Three Creeks Brewing, Three Rivers, CA.	7.25
HOP VALLEY KRAKEN STASH From the mysterious depths of Hop Valley Brewing comes the legendary Kraken Stash, a mythically smooth IPA brewed with Cryo Hops that is sure to rock your boat. ABV 7% Hop Valley Brewing Company, Eugene, OR.	6.75
IRISH DEATH Quilter's Irish Death is the namesake beer of Jim Quilter, founder of Iron Horse Brewery. This malt-focused brew - dark in color, deep in taste - defies those pesky style guidelines. ABV 7.8% Iron Horse Brewery, Ellensburg, WA.	6.75
BONEYARD BEER INCREDIBLE PULP Juicy pulp and prominent bitter citrus peel - very flavorful with the orange pith, zest and spiciness. Herbal spicy hops back up the orange flavors. The malt is very light and completely gets out of the way of the fruit and hops. Very juicy and reminiscent of oranges without being cloying or sweet; the pureed fruit really comes through well. ABV 6% Boneyard Beer, Bend, OR.	7.25

WINES

CK MONDAVI CHARDONNAY This Chardonnay is medium-bodied with a hint of oak. Aromas of citrus combined with flavors of apple and pear lead to a delightfully crisp finish.	7.00
CK MONDAVI PINOT GRIGIO This is a refreshing, palate-cleansing wine that blends crisp apple and white peach flavors on a tangy texture that's supported by good acidity. It's light-bodied and appetizing.	7.00
CK MONDAVI MERLOT This charming Merlot has darker flavors of clove, tea and cherry. The earthiness of the tea and clove fades quickly on the finish, but their initial charm make this wine easily approachable.	7.00
CK MONDAVI CABERNET This wine has frank, open fruit and spice flavors, with a slightly boisterous, grippy texture that will wrap very well around all kinds of protein dishes. It's medium-bodied, moderately tannic and has a touch of lively acidity.	7.00
MAGNIFICENT WINE COMPANY ROSÉ Aromas of citrus and orange blossom open on the nose, leading to refreshingly light strawberry and raspberry notes on the palate and a balanced, mouthwatering acidity on the finish.	7.00
HOGUE RIESLING The wine is crisp and clean with ripe aromas of lime and apple. An off-dry style with notes of peach and melon goes great with anything spicy!	7.00
SUTTER HOME WHITE ZINFANDEL A delicate blush pink color introduces this fresh, lively wine. On your palate, light creaminess surrenders to a refreshing crisp finish of strawberry and melon. Enjoy chilled as an aperitif, or partnered with all types of foods, particularly those with a slight spiciness, such as Asian or Latin cuisine.	7.00

KEG BAR

11AM TO 2AM

SHARING PLATES

PRIME RIB SLIDERS 13.00

Three sliders with tender, slow-roasted prime rib, sweet onions, Swiss cheese and a creamy horseradish sauce on sweet buns. Served with bone broth for dipping.

JUMBO BAVARIAN PRETZEL 10.00

A huge 14-inch authentic Bavarian pretzel served warm with cheese sauce and spicy brown mustard.

NACHOS 12.50

Warm tortilla chips covered in seasoned beef and black beans with lots of hot bubbly cheese garnished with lettuce, tomatoes, jalapenos, salsa fresca and sour cream.

Add guacamole 2.00

Add chicken 4.00

MOZZARELLA CHEESE STICKS 10.50

Served warm with your choice of ranch or marinara.

KEG BAR BASKETS

CHICKEN WINGS 16.00

A basket of crispy fried bone-in wings tossed in your choice of sauce (traditional, BBQ, sesame ginger) served with sidewinders.

CRUNCHY TACOS 7.50

Three hard shell tacos filled with beef, cheese, lettuce, tomatoes, served with salsa.

Add sour cream 1.00 | Add guacamole 2.00

CHICKEN CAESAR SALAD 13.50

Hand-torn romaine lettuce, fresh garlic croutons and Caesar dressing, tossed together with Parmesan cheese.

KEG CLASSICS

ALL KEG CLASSICS COME WITH SEASONED FRIES

KEG BAR BURGER 13.25

Freshly charbroiled beef served with your choice of cheese on a toasted bun, with house made burger sauce, lettuce, red onions, sliced tomatoes and pickle slices.

Add bacon 3.00

THE WINNERS CLUB 15.25

Black Forest ham and oven-roasted turkey with cheddar and Swiss built on our freshly baked ciabatta bread with handcrafted pesto aioli and farm fresh tomatoes, crisp lettuce and smoky bacon (can be made on toasted multigrain bread as well).

PRIME RIB FRENCH DIP 17.25

Prime rib thinly sliced with caramelized onions and Swiss on ciabatta bread. Served with bone broth for dipping.

ITALIAN GRINDER 14.00

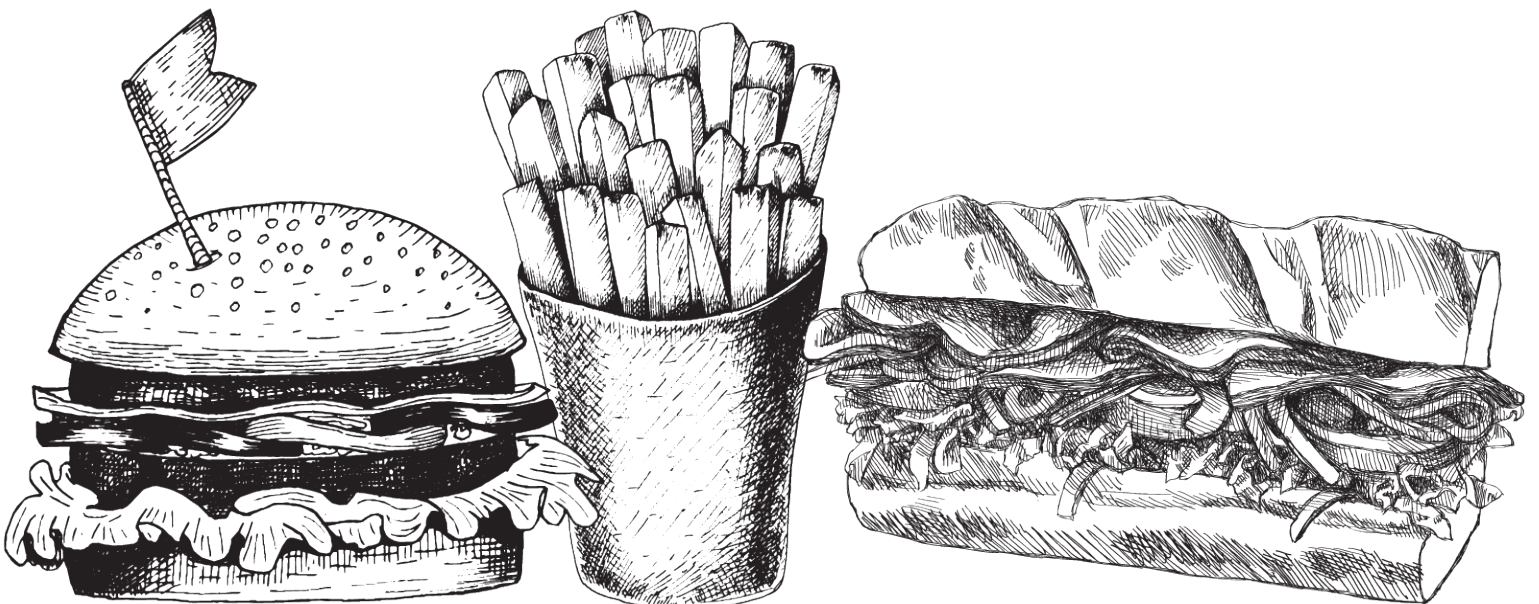
Salami, capicola, pepperoni and lots of melted mozzarella on chewy ciabatta bread or a soft white hoagie roll with pesto, tomatoes and banana peppers. Served with bone broth for dipping.

CHICKEN CAESAR WRAP 14.25

Sliced chicken tenders, romaine lettuce, Parmesan cheese, grape tomatoes, red onion and Caesar dressing wrapped in a flour tortilla.

TUSCAN TURKEY BACON SANDWICH 13.50

Oven-roasted turkey, Swiss cheese, tomatoes, bacon, lettuce and our handcrafted pesto aioli built on freshly toasted ciabatta bread.



FOOD ALLERGY DISCLAIMER: Please be aware that our food may contain or come into contact with common allergens. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur, as factors beyond our control may alter the formulations of the food we serve, or manufacturers may

change their ingredients. Please inform your server if you have a food allergy. Tulip Resort will not assume any liability for adverse reactions. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.