

ON TAP

COORS LIGHT ABV 4.2% Coors Brewing Company.	5.50
BUD LIGHT ABV 4.2% Anheuser Busch.	5.50
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% Widmere Brewing, Seattle, WA.	6.25
BODHIZAPA 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.	6.25
SPACEDUST 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 peaches, pine and bright citrus. ABV 7.0% Jelly Fish 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 peaches, pineapple and honey. ABV 5.4% Georgetown Brewing Company, Seattle, WA.	6.25
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.	6.25
MODELO 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 herb. Contains barley malt, non-malted cereals and hops. ABV 4.4%, Modelo Brewery, Mexico.	6.25
GROOVE PINEAPPLE WHEAT Mosaic hops brighten this American wheat and rye ale, with fresh pineapple squeezed into every keg. ABV 5.8% Ten Pin Brewery, Moses Lake, WA.	7.25
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.	7.25

COCKTAILS

ITALIAN LEMONADE Twist on a classic! Lemon vodka, amaretto and Galliano combine for a surprising elixir!	12.50
STORMS BREWING Classic dark and stormy with Myers rum, Cointreau, lime juice and ginger beer.	12.50
BLACK NECTAR Hennessy, peach schnapps, orange and cranberry juices combine for a fruity, rich nectar.	12.50
RASPBERRY MOJITO Bacardi, mint, raspberry and lime are muddled together to make this tasty treat!	12.50
BOOZY CHERRY LIMEADE Cherry vodka, lime sour and Sprite muddled with lime! What could go wrong??	12.50
ELDERFLOWER FIZZ Bluewater elderflower cardamom liquor and champagne make a spicy, fizzy treat.	12.50

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ELEMENTAL SEASONAL HARD CIDER Light fruit aroma, light thin-bodied, light carbonation, semi-dry with a strong fruit taste. ABV 6.0% Elemental Hard Cider, Arlington, WA.	7.25
FRESH SQUEEZED Juicy citrus and grapefruit flavor, as if Citra and Mosaic hops were squeezed straight into the glass. The makeup of the beer is Pale, Crystal and Munich malt, with Citra, Mosaic and Nugget hops. ABV 6.4% Deschutes Brewery, Deschutes, OR.	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
TRACTION CONTROL BLONDE American style blonde ale. Very clean, crisp and refreshing, this is a great beer for the newbie to the craft beer scene. 2-row malted barley and flaked corn make up the grain bill, and German Hallertau are the hops. ABV 5.0% White Wall Brewery, Smokey Point, WA.	7.25
DITSY BLOND 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
KIWANDA CREAM ALE Inspired by one of America's traditional 19th century beer style with golden color, floral aroma, refreshing body and a snappy finish. 5.4% ABV Pelican Brewing, Cannon Beach, OR.	7.25
SKY KRAKEN At the dawn of our time, near to a future sun, in the imagined universe of reality, dwells the Sky Kraken. A contradiction of the senses, Sky Kracken features ripe melon, juicy citrus, pineapple and pepper flavors to the brave. An idea brought together by the cosmic attraction of opposites, Sky Kraken is a naturally unfiltered beer. ABV 5.5% Fremont Brewing, Seattle, WA.	7.25
CHOCOLATE JESUS A nice stout without the harshness of many stouts of this size due to balanced grains, chocolate malts and noble hops to even out the sweetness. ABV 5.4% Dreadnought Brewery Company, Monroe, WA.	7.25
TRULY BERRY SELTZER Hard seltzer with naturally sweet strawberries, raspberries and blackberries. ABV 5% Sam Adams Brewery, Boston, MA.	6.25

WINES

CK MONDAVI CHARDONNAY This Chardonnay is medium-bodied with a hint of oak. Aromas of lemon and citrus combined with flavors of apple and pear lead to a delightfully crisp finish.	6.50
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.	6.50
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.	6.50
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.	6.50
WATERBROOK TWO PONDS ROSÉ Bright, juicy flavors of melon, grapefruit juice and fresh cranberries burst on the palate, and notes of strawberry and graphite linger on the finish.	6.50
HOGUE RIESLING The wine is crisp and clean with ripe aromas of lime and apple. An off-dry style with notes of peaches and melon goes great with anything spicy!!	6.50

KEG BAR

11AM TO 2AM

SHARING PLATES

CIABATTA AND OLIVE OIL 2

Freshly baked ciabatta bread served with extra virgin olive oil and barrel-aged balsamic vinegar.

JUMBO BAVARIAN PRETZEL 10

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

PRETZELLA NACHOS 10

Our mini toasted pretzel chips covered in zesty homemade beef and bean dip with lots of hot bubbly cheese garnished with lettuce, tomatoes, jalapenos, salsa fresca and sour cream.

FRYBREAD QUESADILLAS 9.50

Hand-stretched frybread, topped with seasoned chicken, roasted red peppers and sweet onions, all grilled together and served with sour cream and fresh salsa.

KEG BAR BASKETS

PRETZEL MANIA 8

A basket of mini pretzel bites served warm with a spicy grain mustard and warm cheese dip.

CHICKEN WINGS 12

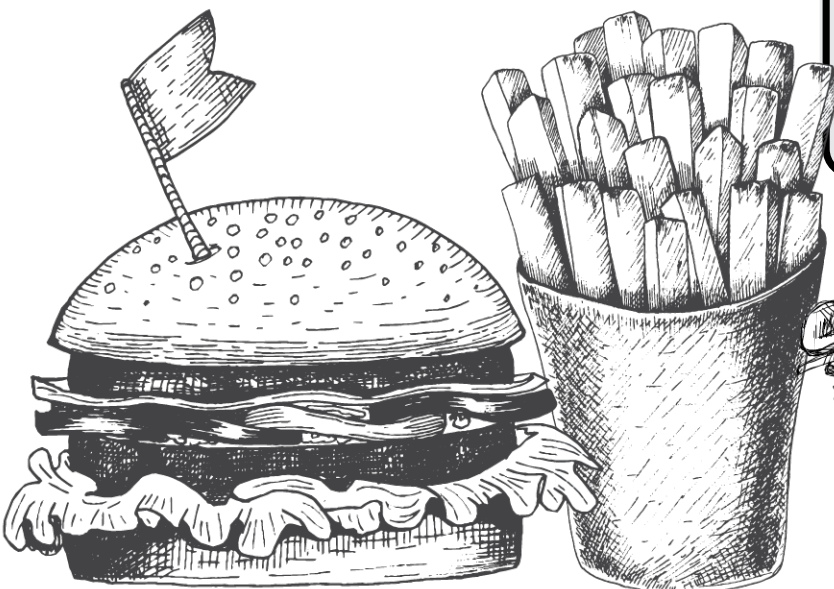
A basket of crispy fried bone-in wings tossed in your choice of sauce (traditional, BBQ, sesame ginger) served on a bed of sidewinders.

POTATO DIPPERS 6

A heaping basket of seasoned fries served with beef and bean dip and melted cheese.

OODLES OF NUTS 4

A delightful assortment of nuts.



KEG CLASSICS

ALL KEG CLASSICS COME WITH SEASONED FRIES

WAGYU BEEF BURGER 12

Our American Wagyu beef burger is charbroiled, topped with your choice of cheese and served on a toasted bun with lettuce, tomato, red onions and pickle chips.

Add Bacon 1.50

THE WINNERS CLUB 12.50

Black forest ham and oven-roasted turkey with cheddar and Swiss cheese 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).

ALMOND CHICKEN SALAD 9

Tender chunks of grilled chicken mixed with fresh grapes, Craisins, olive oil mayo, celery and red onion on toasted multigrain bread with a layer of toasted almonds. Garnished with lettuce and ruby red tomatoes.

PRIME RIB FRENCH DIP 15.50

Slow-roasted and savory prime rib thinly sliced and topped with caramelized onions and Swiss cheese, served with bone broth for dipping.

ITALIAN GRINDER 12

Salami, capicola, pepperoni and lots of melted mozzarella cheese, served on rustic sub roll with pesto, lettuce, tomatoes and banana peppers.

TACO SALAD ON CHIPS 12

A bed of crispy tortilla chips topped with salad greens, cheddar cheese, our homemade beef and bean mix, sour cream, salsa fresca and fresh diced tomatoes.

Substitute chicken 1.00

TUSCAN TURKEY 13.50

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. FOOD ALLERGY DISCLAIMER: Quil Ceda Creek Casino makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies. Every effort is made to instruct our food production staff on the severity of food allergies; however, there is always a risk of contamination. Based on our product mix and preparation, we cannot guarantee that any menu item is completely free of any allergen.

There is also a possibility that manufacturers of the commercial foods we use could change the formulation at any time, without notice. Guests concerned with food allergies need to be aware of this risk. Quil Ceda Creek Casino will not assume any liability for adverse reactions to food consumed, or items one may come in contact with while eating at any Quil Ceda Creek Casino establishment. Please inform your restaurant manager if you have a food allergy and ask to see the ingredient listings for the menu items you are interested in choosing.