

COCKTAILS

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

WINE

- HOGUE CELLARS CABERNET SAUVIGNON** 6.50
Eastern Washington's warm days and cool nights provide the perfect conditions for producing Cabernet Sauvignon. The result is a silky smooth and nicely balanced wine with a bouquet of black cherry and spicy oak. This soft and creamy Cabernet is sure to please.
- HOGUE MERLOT** 6.50
Washington has been touted as the best Merlot producing region, Hogue Merlot lives up to this reputation. With earthy aromas of coco and spice, it's rich but not heavy. With cherry and notes of boysenberry fruit flavors.
- HOGUE CHARDONNAY** 6.50
This Chardonnay reveals juicy apple and pear on the nose with lemon meringue and creamy vanilla oak. This rich well balanced wine goes well with just about everything!
- HOGUE PINOT GRIGIO** 6.50
Try this lovely light Pinot Grigio. It has a nicely balanced complexity of melon, stone fruit and fresh herbal aromas. Its fresh flavors of pear and guava give it a rich crisp food friendly finish.
- HOGUE RIESLING** 6.50
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!!



BEER ON TAP

- COORS LIGHT** 5.50
ABV 4.2% Coors Brewing Company.
- BUD LIGHT** 5.50
ABV 4.2% Anheuser Busch.
- HEFEWEIZEN** 6.25
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.
- BODHIZAF** 6.25
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.
- SPACEDUST** 7.25
Great western double Imperial IPA. Notes of tropical fruit, citrus and pine. ABV 8.2% Elysian Brewery, Seattle, WA.
- SMACK IPA** 7.25
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.
- MANNY'S PALE ALE** 6.25
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.
- AFRICAN AMBER** 6.25
This amber ale has an underlying smoky aroma with hints of malts and caramel. ABV 5.9% Mack and Jack's Brewing Company, Redmond, WA.
- MEN'S ROOM RED** 6.25
Brewed for the KISW radio program of the same name, Men's Room is amber in color with a light hop aroma and a toasty malt finish. ABV 5.6% Elysian Brewery, Seattle, WA.
- BOUNDARY BAY SCOTCH ALE** 7.25
Scotch ale became a Northwest classic with the inaugural brew in 1995. Scotch ale's signature malt character is crafted for pure enjoyment. ABV 6.4% Boundary Bay Brewery, Bellingham, WA.
- DIRT TRACK BROWN** 7.25
Northwest style brown ale. This is a great beer for people that says they don't like dark beer. ABV 6.5% White Wall Brewery, Smokey Point, WA.
- NORWEGIAN DEATH** 6.25
Toasty flavor with dark malts, light chocolate and mocha sweet. Earthy bitterness with a dry-roasted lasting finish. Pours almost black with a great tan head creamy and lasting. ABV 5.8% Lazy Boy Brewing Company, Everett, WA.
- CRUCIBLE ARC FURNACE PILSNER** 7.25
Clear, and straw-colored, with crisp flavor and a pleasant herbal bitterness. Light and approachable. ABV 4.8% Crucible Brewery Company, Everett, WA.
- FULL CONTACT** 7.25
Citrus and tropical notes, with unique aroma and flavor explosion of bright raspberry, currant, citrus, guava, and Passion fruit. ABV 8.8% Elysian Brewery Imperial Hazy IPA, Seattle, WA.
- RASPBERRY CRUSH** 7.25
Brewed to appeal to any palate or virgins of the sour craze, this award-winning beer is crisp and refreshing. ABV 6.5% 10 Barrel Brewing Company, Bend, OR.
- DITSY BLOND** 7.25
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.
- KIWANDA CREAM ALE** 7.25
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.
- RED MENACE BIG AMBER** 7.25
Ruby red amber ale strikes a pleasing balance between malt and hop influences. This Red Menace is out to revolutionize the world of amber ales. ABV 5.2% Hales Ales, Bremerton, WA.
- CHOCOLATE JESUS** 7.25
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.
- HONEY CRISP APPLE CIDER** 7.25
Handcrafted cider with a passion second to none. We'll let you decide, but remember Granny knows best! 6.9% ABV Bad Granny Hard Cider, Chelan, WA.

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 9
A huge 14-inch authentic Bavarian pretzel served warm with spicy brown mustard, beef and bean dip, zesty marinara and cheese sauce.

PRETZELLA NACHOS 9
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
Hand-stretched frybread, topped with seasoned chicken, roasted red peppers and sweet onions, all grilled together and served with sour cream and fresh salsa.

ITALIAN MIXED GRILL 13
Our homemade meatballs in a rich zesty marinara sauce with sweet Italian sausage served in a toasted pretzel with a sprinkling of barrel-aged Parmesan cheese and toasted cheese raviolis with a balsamic drizzle.

CHARCUTERIE BOARD 6 PER PERSON (MIN. OF 2)
A wonderful blend of sliced cured meats and cheeses with olives and gherkins served with grain mustard and creamy horseradish sauce in a toasted super jumbo pretzel.

FLATBREAD CLASSICS

CHICKEN AND PESTO 9
Basil pesto layered with sun-dried tomatoes and covered with our pizza cheese blend, topped with blackened chicken and arcadia mix with a drizzle of balsamic glaze.

MARGHERITA 7
Brushed with pesto and topped with pizza cheese, fresh mozzarella cheese, a sprinkling of Parmesan cheese and fresh basil.

MEAT LOVERS 11
Homemade meatball slices, real Italian sausage and pepperoni with lots of hot melted cheese and a fragrant green topping.

TRULY VEGETARIAN 11
Our fresh tomato sauce, freshly roasted mushrooms, roasted peppers and sweet onions with melted cheese, arcadia mix and a dusting of Parmesan cheese.

PACIFIC SALMON DIP 14
Cold smoked fresh Pacific salmon blended with cream cheese, dill and capers. Served with fresh baked crostini.

KEG CLASSICS

ALL KEG CLASSICS COME WITH SEASONED FRIES

THE KEG BURGER 8.50

Our six-ounce American Kobe-style burger is charbroiled, topped with your choice of cheese and served on a toasted bun with lettuce, tomato, red onions and pickle chips.

THE WINNERS CLUB 10

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 13

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.

KEG BAR BASKETS

PRETZEL MANIA 7

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

CHICKEN WINGS 10

A basket of crispy fried bone-in or boneless chicken 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 9

A delightful assortment of nuts, served warm.

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.