



BLACKFISH

Wild Salmon Grill & Bar

WINE & COCKTAILS

ON THE ROCKS

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WHITE WINE

BY THE GLASS

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RED WINE

BY THE GLASS

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PROLETARIATE "HOUSE WINE"

BY THE GLASS

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ON THE ROCKS

KNOB CREEK 'OLD FASHIONED'

STAYING TRUE TO THE ORIGINAL RECIPE, STRONG AND SIMPLE USING A GENEROUS POUR OF KNOB CREEK® BOURBON WHISKEY, BITTERS, CANE SUGAR, ORANGE, CHERRY, AND LEMON ZEST. \$9.25

LARIOS DRY GIN 'THE AVIATION'

A THROWBACK TO THE ERA WHEN AIRPLANES WERE BRAND NEW. THIS CLASSIC GIN COCKTAIL, THE AVIATION, IS CRAFTED WITH LARIOS LONDON DRY GIN, AND FLAVORS OF DRY CHERRY, LEMON AND VIOLET. \$9.25

HORNITOS PLATA 'THE MARGARITA'

THE MARGARITA OFFERS A PERFECT BALANCE BETWEEN TEQUILA, TART LIME FLAVORS AND TRIPLE SEC. \$9.25

CRUZAN RUM 'THE MAI TAI'

AS THE OLD TIKI ADAGE GOES, 'WHAT ONE RUM CAN'T DO, THREE RUMS CAN.' A BLEND OF LIGHT AND DARK RUMS AND A COMBINATION OF ORANGE, PINEAPPLE, ORGEAT AND COCONUT MAKE FOR THE PERFECT MAI TAI. \$9.25

TRES GENERACIONES PLATA 'JALAPEÑO PINEAPPLE MARGARITA'

THE PERFECT DRINK FOR THOSE WHO LOVE OF ALL THINGS HOT. THE JALAPEÑO PINEAPPLE MARGARITA USES A FLAVOR COMBINATION OF PINEAPPLE AND TRIPLE SEC MARRIED WITH PLATA TEQUILA AND THE HEAT FROM THE JALAPEÑO. \$9.25

ON THE ROCKS

KAHLUA ESPRESSO MARTINI

THE KAHLÚA ESPRESSO MARTINI IS CRAFTED WITH ARABICA ROASTED COFFEE, KAHLÚA LIQUEUR AND A DASH OF GRAIN VODKA. A VELVETY, CANNED, READY-TO-DRINK COCKTAIL. \$9.25

MULE 2.0

AUTHENTIC TASTE OF THE ORIGINAL, CRAFTED WITH GRAIN NEUTRAL SPIRITS, NATURAL GINGER AND LEMON LIME FLAVOR. GLUTEN FREE. THE AUTHENTIC TASTE OF THE ORIGINAL MOSCOW MULE IN THE CONVENIENCE OF A CAN. \$10.00

STELLA ROSA COLLECTION

REFRESHING GRAPE BASED BEVERAGES WITH THE PERFECT COMBINATION OF BEING SPARKLY, SEMI-SWEET FRESH AND FRUITY. ALL FLAVORS \$8.00

WATERMELON

RUBY RED GRAPEFRUIT

PINEAPPLE

TROPICAL MANGO

BLUEBERRY

SPARKLING WINE

5011 GRUET BLANC DE NOIR

BADLANDS, NEW MEXICO

\$9.25 GLASS | \$43 BOTTLE

MAKE NO MISTAKE, GRUET PRODUCES TOP SPARKLING WINES AND THE NV GRUET BLANC DE NOIR IS ONE THE WINERY'S MOST CONSISTENT! DRY AND MEDIUM-BODIED WITH NOTES OF DRIED LEAVES, BRIGHT ACIDITY AND RIPE RED BERRIES. PINOT NOIR & CHARDONNAY.

5014 DARK HORSE BRUT ROSE

CALIFORNIA

\$8.50 GLASS | \$40 BOTTLE

THE DARK HORSE HAS LIVELY BUBBLES AND FRESH NOTES OF STONE FRUITS LAYERED WITH HINTS OF REFRESHING CITRUS AND RED BERRIES, CLEANSING ACIDITY AND A CRISP FINISH. PINOT NOIR, CHARDONNAY & OTHER.

5015 STELLA ROSA MOSCATO D' ASTI

PIEDMONT, ITALY

\$8.50 GLASS | \$40 BOTTLE

FRESH PEACH, APRICOT AND HONEY CHARACTERISTICS. THIS IS IN PERFECT BALANCE WITH THE SWEETNESS AND LIGHT BUBBLES.

CHARDONNAY

3008 BOOMTOWN 'BY DUSTED VALLEY'

COLUMBIA VALLEY, WASHINGTON

\$8.75 GLASS | \$41 BOTTLE

THIS CHARDONNAY OPENS WITH NOTES OF FRESHLY CUT PEARS FRAMED BY BALANCING ACIDITY. FRESH WITH JUST A KISS OF OAK ACCENTS.

3212 SECRET INDULGENCE 'EVOLUNA'

SONOMA, CALIFORNIA

\$11.50 GLASS | \$55 BOTTLE

LAYERED, CONCENTRATED, AND BALANCED, WITH BEAUTIFUL ACIDITY, VANILLA BEAN, MANGO, DRIED APPLE AND APRICOT PRESERVES.

FEATURED SEASONAL ROSE

3849 THE WALLS 'CRUEL SUMMER' ROSÉ

WASHINGTON STATE

\$8.25 GLASS | \$38 BOTTLE

PERFECT END OF SUMMER WINE! THIS BLEND OF YAKIMA GRENACHE AND RED MOUNTAIN MOURVEDRÉ BURSTS FROM THE GLASS WITH HINTS OF CITRUS, MINERAL AND RED CHERRY, LIVELY ACIDITY AND RED FRUIT FLAVORS.

RIESLING

3806 CHATEAU STE. MICHELLE 'EROICA'

COLUMBIA VALLEY, WASHINGTON

\$9.25 GLASS | \$43 BOTTLE

A PURE, DELICIOUS WHITE THAT HAS VIBRANT ACIDITY, MEDIUM RICHNESS AND CLASSY NOTES OF LYCHEE NUT, PETROL AND HONEYED MINERALITY.

OTHER WHITES

3813 SECRET SQUIRREL 'RHONE WHITE' BLEND

WALLA WALLA, WASHINGTON

\$8.50 GLASS | \$40 BOTTLE

LAYERED AND COMPLEX WITH AMAZING NOTES OF STONE FRUIT FLAVORS, WHITE PEACHES, APRICOTS ACCENTED BY A LUSH, TEXTURED MID-PALATE AND FOLLOWED BY A SUBTLE SPICY, NUTTY DRY FINISH. ROUSSANNE, VIOGNIER, MARSANNE & OTHER.

PINOT GRIS

3820 KING ESTATE WINERY

OREGON

\$9.25 GLASS | \$43 BOTTLE

A BEAUTIFUL EXAMPLE FROM KING ESTATE SHOWS FRESH FRUIT NOTES OF RIPE PEAR AND LIME ZEST, HONEYSUCKLE, NECTARINE AND FRESH CUT PINEAPPLE WITH JUST A KISS OF SWEETNESS.

PINOT NOIR

5805 RAINSTORM

WILLAMETTE VALLEY, OREGON

\$8.75 GLASS | \$41 BOTTLE

THIS WINE IS FRUIT-FORWARD, SOFT AND ELEGANT WITH FLAVORS OF BRIGHT CHERRY AND POMEGRANATE.

5887 CHATEAU ST. JEAN 'BENOIST RANCH

SONOMA, CALIFORNIA

\$9.25 GLASS | \$43 BOTTLE

THE BENOIST RANCH IS LOCATED IN THE COVETED SONOMA COAST APPELLATION WHERE MARITIME INFLUENCES PRODUCE PINOT NOIR WITH CONCENTRATED BLACK CHERRY AND PLUM FLAVORS AND RICH EARTHY AROMAS. 16 MONTHS OF FRENCH OAK AGING INTEGRATES AND REFINES THE TANNINS, CREATING A SILKY TEXTURE THAT WRAPS AROUND THE JAMMY FRUIT CORE.

MERLOT

6090 NEWSPRINT 'QUINTESSENCE VINEYARD'

RED MOUNTAIN, WASHINGTON

\$11.00 GLASS | \$52 BOTTLE

100% RED MOUNTAIN MERLOT! SHOWS OFF ITS RED CHERRY, SPICE VANILLA BEAN AND MOCHA NOTES.

CABERNET SAUVIGNON

6839 MERF WINES

COLUMBIA VALLEY, WASHINGTON

\$8.50 GLASS | \$40 BOTTLE

THIS OUTSTANDING CAB CRAFTED BY THE UBER TALENTED DAVE MERFELD IS CHALK FULL OF CLASSIC WASHINGTON DARK FRUIT, FLAVORS OF BLACKBERRY VANILLA AND SUBTLE SPICE NOTES.

7051 JAM CELLARS

CALIFORNIA

\$8.50 GLASS | \$40 BOTTLE

CLASSIC CALI CABERNET, HINTS OF NEW OAK WITH VANILLA, BIG, RICH FRUIT NOTES OF BLACKBERRIES, PLUMS AND CASSIS.

CABERNET FRANC

7763 COLUMBIA CREST 'RESERVE'

COLUMBIA VALLEY, WASHINGTON

\$11.50 GLASS | \$53 BOTTLE

VIBRANT AND FOCUSED, WITH RIPE BLACK FRUIT, DRIED HERBS,
SPICE AND MINERAL TONES.

SYRAH

7860 DAVID & MICHAEL '6TH SENSE' SYRAH

LODI, CALIFORNIA

\$8.50 GLASS | \$40 BOTTLE

CONCENTRATED FLAVORS OF COLA, PINE FOREST, RIPE BLACKBERRIES
AND CLOVE NUANCES WITH A MEDIUM TO FULL BODY FINISH.

MALBEC

7803 AGUA DE PIEDRE 'GRAN SELECCION'

MENDOZA, ARGENTINA

\$9.50 GLASS | \$44 BOTTLE

THE GRAPES WERE SELECTED FROM OLD YIELDING VINEYARDS ON
GLACIAL DEPOSIT SOILS. ALL THE VINEYARDS WERE SINGLE TRELLISSED.
DENSE FLAVORS OF DARK PLUM AND CHOCOLATE, LAYERED WITH
TOASTED OAK AND A VELVETY FINISH THAT LINGERS AND LINGERS.

OTHER REDS & BLENDS

7953 DARK HORSE

CALIFORNIA

\$7.00 GLASS | \$32 BOTTLE

A MEDLEY OF MALBEC, SYRAH, TEMPRANILLO AND MERLOT SOURCED FROM ARGENTINA, CALIFORNIA AND AUSTRALIA, THIS PLUSH RED BLEND OFFERS DEEP FLAVORS OF DARK BERRY AND BLACK CURRANT.

7847 OPAQUE 'DARKNESS'

PASO ROBLES, CALIFORNIA

\$15.00 GLASS | \$64 BOTTLE

SMOKED BLACK CHERRY, COLA AND OAK, DENSE DARK FRUIT FLAVORS WITH TOUCHES OF ROOT BEER, BAKING SPICE AND BLACK CURRANT ZINFANDEL CABERNET, SYRAH, MALBEC, PETITE VERDOT & PETITE SIRAH.

7845 SECRET INDULGENCE 'CHRONOLOGY'

CALIFORNIA

\$12.00 GLASS | \$57 BOTTLE

A KITCHEN SINK BLEND THAT IS SUPER RICH AND VELVETY WITH NOTES OF BLACK CHERRY, PLUMS, CASSIS & BLACK PEPPER. PETITE SIRAH, CABERNET GRENACHE, SYRAH MOURVÈDRE AND A HANDFUL OF OTHER VARIETIES.

ZINFANDEL

6614 MARIETTA ESTATE GROWN 'ROMAN'

NORTH COAST, CA

\$10.00 GLASS | \$47 BOTTLE

BIG BERRY-SOAKED FLAVORS, SMOOTH BUT SLIGHTLY TANNIC TEXTURE, THIS FULL-BODIED WINE DRENCHES THE PALATE WITH BLACKBERRY AND BOYSENBERRY RICHNESS.

PROLETARIAT WAS FOUNDED IN WALLA WALLA, WA IN 2011, PROLETARIAT WINE IS ONE OF WASHINGTON STATE’S FIRST KEG ONLY WINERIES. THEY STRIVE TO PROVIDE BRIGHT, FRESH AND CONSISTENT WINES BY THE GLASS TO RESTAURANTS AND THEIR DINERS. THEIR WINES ARE 100% GROWN AND PRODUCED IN THE NORTHWEST, AND THEIR FOCUS IS ON AVAS SUCH AS WALLA WALLA, HORSE HEAVEN HILLS, WAHLUKE SLOPE AND SNIPES MOUNTAIN. THE WINES ARE FILLED ON DEMAND IN WALLA WALLA AND ARE THEN SHIPPED OUT TO MARKET THE NEXT DAY. THIS NOT ONLY MEANS NO WASTE AND LESS SPOILAGE, BUT IT MEANS LESS OF A TOLL ON THE ENVIRONMENT; LESS TRANSPORTATION AND MANUFACTURING COSTS, LESS FUEL.

CHARDONNAY

3016 PROLETARIAT

YAKIMA VALLEY, WASHINGTON

\$8.00 GLASS | \$37 BOTTLE

THOUGHTFULLY BALANCED WITH A CREAMY TEXTURE LEADING TO A MELANGE OF PEAR, PEACHES AND STARFRUIT.

PINOT GRIS

3817 PROLETARIAT

YAKIMA VALLEY, WASHINGTON

\$8.25 GLASS | \$38 BOTTLE

SMOOTH, WITH NECTARINE, PEAR, CITRUS AND MELON THAT GLIDES EASILY THROUGH WITH A HINT OF MINERALITY ON THE FINISH.

RIESLING

3837 PROLETARIAT “EVERGREEN VINEYARD”

WAHLUKE SLOPE, WASHINGTON

\$8.25 GLASS | \$38 BOTTLE

ZINGY PINEAPPLE, APRICOT AND BAKED APPLE PLAY OUT AROUND A CORE OF VIBRANT ACIDITY, STONE AND MINERAL FLAVORS.

SAUVIGNON BLANC

3408 PROLETARIAT

YAKIMA VALLEY, WASHINGTON

\$8.25 GLASS | \$38 BOTTLE

THOUGHTFULLY BALANCED WITH A CREAMY TEXTURE LEADING TO A MELANGE OF PEAR, PEACHES AND STARFRUIT.

CABERNET SAUVIGNON

6916 PROLETARIAT

YAKIMA VALLEY, WASHINGTON

\$9.50 GLASS | \$44 BOTTLE

SILKY EARTH TEXTURES PLUM, RASPBERRY AND CURRANT FRUIT FRAMED WITH DARK CHOCOLATE AND DRIED HERBS.

RHONE BLEND "GSM"

7958 PROLETARIAT

YAKIMA VALLEY, WASHINGTON

\$9.50 GLASS | \$44 BOTTLE

JUICY BLACKBERRY, RED RASPBERRY AND PLUM WITH HINTS OF SMOKED MEAT BALANCED NICELY WITH WHITE PEPPER AND FINELY INTEGRATED TANNINS. 34% GRENACHE, 33% SYRAH & 33% MOURVEDRE.

MALBEC

7960 PROLETARIAT "EVERGREEN VINEYARD"

WAHLUKE SLOPE, WASHINGTON

\$9.50 GLASS | \$44 BOTTLE

BRIMMING WITH JUICY DARK BERRY, RHUBARB AND CHERRY FLAVORS ATOP A LIVELY BACKBONE OF ACIDITY.

BORDEAUX BLEND "BDX"

7961 PROLETARIAT "RIGHT BANK STYLE"

YAKIMA VALLEY, WASHINGTON

\$9.50 GLASS | \$44 BOTTLE

RIGHT BANK STYLE BEAUTY, 50% MERLOT 50% CABERNET FRANC. SHOWS NOTES OF RASPBERRY, BLACK CHERRY, DARK PLUM, CHOCOLATE AND EXOTIC SPICE.

FOOD ALLERGY DISCLAIMER: Tulalip Resort 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. Tulalip Resort will not assume any liability for adverse reactions to food consumed, or items one may come in contact with while eating at any Tulalip Resort 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. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Parties of 8 or More, 18% Gratuity will be added.

SHARE YOUR EXPERIENCE:

#BlackfishTRC

