



DESSERTS & DRINKS

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GRANDMA'S CHOCOLATE CAKE

Seven layers of rich, decadent chocolate cake
sprinkled with toasted almonds. 8.00

INDIVIDUAL APPLE PIE WITH SALTED CARAMEL SAUCE

Granny Smith apples are sautéed in butter and brown
sugar then baked in a flaky pie dough. Covered in
salted caramel sauce. 7.50

À la mode is an additional option.

CRÈME BRÛLÉE

Traditional, caramelized topped crème brûlée
infused with vanilla bean. 7.50

JUST A SCOOP ON THE SIDE OR À LA MODE

Vanilla bean ice cream. 3.25 (per scoop)

BUD LIGHT

6.00

COORS LIGHT

6.00

**MAC & JACK'S
"AFRICAN AMBER"**

6.75

**BOUNDARY BAY
"CEDAR DUST" IPA**

6.75

**IRON HORSE
"IRISH DEATH"
MILK STOUT**

6.75

**WHITEWALL BREWING
"SMOKEY POINT"
PALE ALE**

6.75

**BLUE MOON
"BELGIAN WHITE" ALE**

6.75

SEASONAL "CRAFT BEER"

INQUIRE WITH SERVER

SPARKLING WINE

5066 DOMAINE STE. MICHELLE "BRUT"

Columbia Valley, Washington

This sparkling wine has delicate flavors of apples and citrus with lively acidity.

8.25 GP | 38 BTL

5016 DOMAINE STE. MICHELLE "BRUT ROSÉ"

Columbia Valley, Washington

Slightly sweet with notes of ripe strawberry and apple citrus with subtle spice and berry flavors.

8.75 GP | 42 BTL

5015 STELLA ROSA MOSCATO D' ASTI

Piedmont, Italy

Bubbly peach and apricot with honey sweetness.

8.75 GP | 42 BTL

PINOT GRIS

3820 KING ESTATE WINERY

Oregon

Shows fresh fruit notes of ripe pear, lime zest, honeysuckle and nectarine.

9.25 GP | 43 BTL

FEATURED SEASONAL ROSÉ

3821 BERGEVIN LANE "LINEN" ESTATE

Walla Walla, Washington

This all-estate dry rosé crafted from Malbec, Cabernet Merlot delivers fresh flavors of strawberries, raspberries mineral and fresh acidity.

8.50 GP | 40 BTL

CHARDONNAY

3062 MERCER FAMILY VINEYARDS

Columbia Valley, Washington

Notes of fresh apple, pear, honeydew melon,
toasted marshmallow and vanilla cream.

9.25 GP | 44 BTL

RIESLING

3866 “KUNG FU GIRL”

Columbia Valley, Washington

A Wine Spectator “Top 100 Wine” favorite! This gem
shows classic stone fruits of white peach and apricot
with Fuji apple, mineral and lime notes.

8.50 GP | 39 BTL

OTHER WHITES

3819 MONTINORE ESTATE “BOREALIS” WHITE

Willamette Valley, Oregon

This blend of Muller-Thurgau, Gewurztraminer, Riesling
and Pinot Gris is plush on the palate with stone fruit,
Meyer lemon, juicy pear and caramel notes.

9.GP | 42 BTL

SAUVIGNON BLANC

3404 CHATEAU STE. MICHELLE “RESERVE”

Horse Heaven Hills, Washington

Bright and vibrant flavors of pineapple,
kiwi, pear, herbs and spice.

9.GP | 42 BTL

CABERNET SAUVIGNON

6855 BLOCK & ROW

Horse Heaven Hills, Washington

Sourced from Horse Heaven Hills, this plush Cabernet shows notes of cherries, figs, cocoa and savory herbs.

9.GP | 42 BTL

PINOT NOIR

5842 KING ESTATE "INSCRIPTION"

Willamette Valley, Oregon

Aged in 30% new oak, this wine ripples in blackberry and black raspberry flavors, balanced by fresh acidity and ripe tannins.

10.00 GP | 48 BTL

MERLOT

6207 CORVIDAE "ROOK"

Columbia Valley, Washington

Hand harvested, small-lot fermented and aged in neutral French oak keeps the red and black fruit notes fresh, with hints of cola, orange peel, cinnamon and tobacco.

8.50 GP | 41 BTL

SYRAH

7224 LONE BIRCH WINES

Yakima Valley, Washington

Estate Syrah with a bouquet of dark berries and toasted oak with soft tannins and a smooth finish.

8.50 GP | 41 BTL

OTHER REDS & BLENDS

7750 NW WINE ACADEMY BLAUFRANKISCH

Yakima Valley, Washington

Crafted by NW wine students, this lighter style red shows fruit flavors of plums, black currant, tobacco, mushrooms and leather with a white pepper finish.

8.50 GP | 41 BTL

7553 REININGER "MR. OWL" RED

Columbia Valley, Washington

Bold black cherry, currant and plum with hints of eucalyptus, licorice and leather. Syrah, Merlot Cabernet Sauvignon and Petite Verdot.

10.25 GP | 49 BTL

7631 TOWNSHEND CELLARS "VORTEX" RED

Columbia Valley, Washington

This Cabernet, Merlot and Cabernet Franc over delivers with its hits of oak, plush dark fruits and silky tannins.

9.50 GP | 44 BTL

7294 NEWSPRINT PETITE SIRAH

Columbia Valley, Washington

Big and powerful notes of juicy blackberry and black pepper.

11. GP | 52 BTL

SPARKLING WINES

5009 Veuve Clicquot “Yellow” Label
Champagne, France
138 BTL

5031 Bisol Prosecco Rosé
Veneto, Italy
43 BTL

5080 Risata Moscato d’ Asti
Piedmont, Italy
42 BTL

5108 Karma Vineyards
“Blanc de Noir” Sparkling
Lake Chelan, Washington
126 BTL

WHITE WINES

3264 Kosta Browne “One Sixteen” Chardonnay
Russian River, California
141 BTL

3608 Kim Crawford Sauvignon Blanc
Marlborough, New Zealand
43 BTL

3891 Pursued by Bear “Blushing Bear” Rose
Columbia Valley, Washington
49 BTL

3808 Charles Smith “Vino Grigio”
Columbia Valley, Washington
39 BTL

3815 Time & Direction “Fretboard” Viognier
Columbia Valley, Washington
66 BTL

RED WINES

7591 Delille Cellars "D2" Red
Columbia Valley Washington
91 BTL

7187 Austin Hope Cabernet Sauvignon
Paso Robles, California
71 BTL

7321 Cayuse "Cailloux Vineyard" Syrah
Walla Walla, Washington
199 BTL

5807 Prince Hill "Purple Rain" Pinot Noir
Private Barrel Auction Lot
Dundee Hills, Oregon
266 BTL

6808 Quilceda Creek "Palengat Vineyard"
Proprietary Red
Horse Heaven Hills, Washington
241 BTL

5863 Kosta Browne
"Santa Rita Hills" Pinot Noir
Sta. Rita Hills, California
179 BTL

7565 Reynvaan "Result of a Crush" Red
Walla Walla, Washington
49 BTL

6831 Soldier Cabernet Sauvignon
Columbia Valley, Washington
56 BTL

RED WINES

7725 Newsprint Malbec
Columbia Valley, Washington
45 BTL

7841 The Goose Pinotage
South Africa
53 BTL

7969 Caduceus "Anubis" Red
by Maynard James Keenan
Cornville, Arizona
110 BTL

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.

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