



# DESSERTS & DRINKS

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## **GRANDMA'S CHOCOLATE CAKE**

Seven layers of rich, decadent chocolate cake  
sprinkled with toasted almonds. 7.95

## **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. 6.95

À la mode is an additional option.

## **CRÈME BRÛLÉE**

Traditional, caramelized topped crème brûlée  
infused with vanilla bean. 6.95

## **JUST A SCOOP ON THE SIDE OR À LA MODE**

Vanilla bean ice cream. 2.95 (per scoop)

**BUD LIGHT**

5.50

**COORS LIGHT**

5.50

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

6.25

**BOUNDARY BAY  
"CEDAR DUST" IPA**

6.25

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

6.25

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

6.25

**BLUE MOON  
"BELGIAN WHITE" ALE**

6.25

**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.

7.75 GP | 36 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.

8.50 GP | 40 BTL

### **5015 STELLA ROSA MOSCATO D’ ASTI**

**Piedmont, Italy**

Bubbly peach and apricot with honey sweetness.

8.50 GP | 40 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.

8.25 GP | 38 BTL

## CHARDONNAY

### **3062 MERCER FAMILY VINEYARDS**

**Columbia Valley, Washington**

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

8.75 GP | 42 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. GP | 38 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.

8.50 GP | 40 BTL

## SAUVIGNON BLANC

### **3404 CHATEAU STE. MICHELLE “RESERVE”**

**Horse Heaven Hills, Washington**

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

8.50 GP | 40 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.

8.50 GP | 40 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.

9.75. GP | 46 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.

8.25 GP | 39 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 | 39 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 | 39 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. GP | 47 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. GP | 43 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  
41 BTL

**5080 Risata Moscato d’ Asti**  
Piedmont, Italy  
40 BTL

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

## **WHITE WINES**

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

**3608 Kim Crawford Sauvignon Blanc**  
Marlborough, New Zealand  
42 BTL

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

**3808 Charles Smith “Vino Grigio”**  
Columbia Valley, Washington  
37 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  
212 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  
47 BTL

**6831 Soldier Cabernet Sauvignon**  
Columbia Valley, Washington  
56 BTL

**RED WINES**

**7725 Newsprint Malbec**  
Columbia Valley, Washington  
43 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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