

# JOURNEYS

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## COCKTAILS

### PINEAPPLE MOJITO

Malibu pineapple rum, fresh lime, mint leaves and pineapple juice; topped with soda water 11.00

### BLACKBERRY MARGARITA

Tequila, blackberry liqueur, triple sec, sour mix; salted rim 10.00

## ON THE ROCKS

### CRUZAN 'THE MAI TAI'

As the old tiki adage goes, 'what one rum can't do, three rums can.' A blend of Cruzan light and dark rums and a combination of orange, pineapple, orgeat, and coconut make for the perfect Mai Tai 9.75

### LARIOS '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 showcases the cherry, lemon and violet flavors 9.75

## TRES GENERACIONES' '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 9.75

## 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 9.75

## HORNITOS 'THE MARGARITA'

This Margarita offers the perfect balance between tequila, tart lime flavors and triple sec 9.75

## 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 9.75

## MULE 2.0

Authentic taste of the original Moscow Mule and the convenience of a can! This gluten-free cocktail is crafted with grain neutral spirits, natural ginger and lemon-lime flavors 10.50

## **VIETNAMESE MILKSHAKE**

Slow drip coffee, vanilla ice cream,  
condensed milk 6

## **THAI ICED TEA**

Cold-brewed Thai tea with  
half and half 3

## **VERY BERRY MILKSHAKE**

A blend of triple berry Snoqualmie gourmet  
ice cream made with marionberries, blueberries  
and raspberries blended with fresh strawberries,  
milk and a touch of vanilla to make a  
very berry shake 8

## **KARAAGE**

Japanese fried chicken drizzled with spicy mayo;  
served with lemon 9

## **GOI CUON**

Fresh Vietnamese spring roll with shrimp;  
served with peanut sauce  
(no substitutions) 10

## **CHA GIO EGG ROLL**

Deep-fried shrimp and pork 10

## **SIU MAI**

Steamed pork, shrimp and black mushroom  
dumpling; topped with tobiko 10

## **POT STICKER**

Pan-fried pork dumpling 9

## **SPICY WONTONS**

Pork and shrimp wontons tossed  
in a black vinegar chili oil sauce 9

## **TEMPURA SHRIMP**

Served with daikon and tempura sauce 13

## **SOUPS**

### **WONTON NOODLE SOUP**

Chicken broth, pork and shrimp wontons,  
egg noodles, bok choy and green onion 12

### **PHO**

Beef broth, rice noodles, yellow onion, green onion  
and cilantro; served with bean sprouts, Thai basil,  
jalapeño, lime, chili paste and hoisin sauce

Chicken 13 | Beef 16 | Shrimp 15

### **BO KHO**

Braised marinated beef, carrots, yellow onion, basil,  
cilantro, egg noodles; served with bean sprouts,  
Thai basil, jalapeño and lime 13

## **SIDES**

### **SIDE WONTON SOUP** 6

### **SIDE MISO SOUP** 6

### **STIR-FRIED VEGGIE MEDLEY** 9

### **STIR-FRIED BOK CHOY** 9

### **STIR-FRIED CHINESE BROCCOLI W/ GARLIC** 9

## CHOW MEIN

**Soft:** Egg noodles, bok choy, carrots,  
bean sprouts and onions

Chicken 14 | Shrimp 15 | Combo 15

## SHANGHAI STIR-FRY UDON

Udon Noodles, Napa cabbage, yellow onions,  
green onions, carrots and julienned mushrooms

Chicken 13 | Shrimp 15 | Combo 15

## PAD THAI

Rice noodles, tofu, egg, green onion and peanuts;  
served with bean sprouts, Thai basil,  
red cabbage and lime

Chicken 14 | Shrimp 15 | Combo 15

## JOURNEYS EAST FRIED RICE

Chinese pork sausage, egg, carrots, peas, cabbage,  
Chinese broccoli, bean sprouts and green onion

Chicken 13 | Shrimp 14 | Combo 14

## **STEAMED HALIBUT**

10 oz. halibut fillet with ginger, scallion,  
cilantro and house-made sauce 30

## **BEEF & BROCCOLI**

Beef, Chinese broccoli, carrots, mushroom,  
ginger, garlic and oyster sauce 15

## **BO LUC LAC**

Beef, garlic, pepper and shallots tossed in  
oyster sauce; served with lettuce and tomato 18

## **MONGOLIAN PLATE**

Stir-fried with scallions and chilies in a savory  
brown sauce; served on crispy rice noodles  
Chicken 14 | Beef 18

## **HONEY WALNUT SHRIMP**

Shrimp tossed in a creamy sauce;  
topped with candied walnuts 19

## **STIR-FRIED GARLIC PRAWNS**

Prawns stir-fried with broccoli, carrot,  
and sugar snap peas 19

## **GREEN CURRY CHICKEN**

Chicken, zucchini, Thai basil, green curry  
paste, lemongrass and coconut milk 15



**SERVED  
THURSDAY - MONDAY  
3PM - CLOSING**

## **LOBSTER**

Lobster salad, asparagus, cucumber, avocado,  
mango, strawberry, wasabi sauce 18

## **CALIFORNIA\***

Crab salad, avocado, rice, tobiko 12

## **TUNA\***

Tuna, rice, seaweed wrap 12

## **SPICY TUNA\***

Spicy tuna, rice, seaweed wrap 12

## **CATERPILLAR**

Eel, avocado, rice, tamago 12

## **SPIDER\***

Soft shell crab, crab salad, cucumber,  
lettuce, rice, tobiko 14

## **RAINBOW\***

Crab salad, avocado, rice, topped with  
avocado, tuna, yellow tail, salmon 14

## **BARBIE\***

Seared salmon, crab salad, avocado, rice,  
spicy mayonnaise, eel sauce 13

## **RED DRAGON\***

Shrimp tempura, spicy tuna, cucumber,  
rice, jalapeño, eel sauce 15

## **MONSTER\***

(DEEP FRIED)

Shrimp tempura, avocado, cream cheese, spicy tuna,  
rice, spicy mayonnaise, eel sauce 13

## **TEMPURA ROLL\***

Shrimp tempura, cucumber, avocado, spicy  
mayonnaise, rice, tobiko, eel sauce 12

## **CANADIAN\***

Salmon, crab salad, cucumber, avocado,  
rice, tobiko 14

\* CONTAINS RAW OR UNDERCOOKED ITEM

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 6 or More, 18% Gratuity will be added.

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