

Cedars Cafe

DESSERTS & DRINKS

▶ **DESSERTS**
PAGE 2

▶ **DRAFT BEER**
PAGE 3

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

BLUE MOON WHEAT

5.25

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

6.25

**WHITEWALL BREWING
'SMOKEY POINT'
PALE ALE**

6.25

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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