

JOURNEYS

E A S T

BEVERAGES

PAGE 2 - 4

STARTERS

PAGE 5

SOUPS & SIDES

PAGE 6

NOODLES & RICE

PAGE 7

JOURNEYS EAST PLATES

PAGE 8

SUSHI

PAGE 9 - 10

COCKTAILS

PINEAPPLE MOJITO

Malibu pineapple rum, fresh lime, mint leaves and pineapple juice; topped with soda water 10

BLACKBERRY MARGARITA

Tequila, blackberry liqueur, triple sec, sour mix; salted rim 9.50

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 8.50

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 8.50

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 8.50

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 8.50

HORNITOS 'THE MARGARITA'

This Margarita offers the perfect balance between tequila, tart lime flavors and triple sec 8.50

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 8.00

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 10.00

STELLA ROSA COLLECTION

Refreshing grape-based beverages with the perfect combination of being sparkly, semi-sweet fresh and fruity. All flavors 8.00

**RUBY RED GRAPEFRUIT
PINEAPPLE
TROPICAL MANGO
WATERMELON
BLUEBERRY**

SPIRIT-FREE BEVERAGES

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 7

KARAAGE

Japanese fried chicken drizzled with spicy mayo;
served with lemon 8

GOI CUON

Fresh Vietnamese spring roll with shrimp;
served with peanut sauce 9

CHA GIO EGG ROLL

Deep-fried shrimp and pork 8

SIU MAI

Steamed pork, shrimp and black mushroom
dumpling; topped with tobiko 9

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 12

SOUPS

WONTON NOODLE SOUP

Chicken broth, pork and shrimp wontons,
egg noodles, bok choy and green onion 11

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 12 | Beef 13 | Shrimp 15

BO KHO

Braised marinated beef, carrots, yellow onion, basil,
cilantro, egg noodles; served with bean sprouts,
Thai basil, jalapeño and lime 12

SIDES

SIDE WONTON SOUP 5

SIDE MISO SOUP 5

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

Crispy: Egg noodles, bok choy, carrots, straw mushrooms

Chicken 12 | 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 12 | Shrimp 13 | Combo 13

JOURNEYS EAST FRIED RICE

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

Chicken 12 | Shrimp 13 | Combo 13

STEAMED HALIBUT

10 oz. halibut fillet with ginger, scallion, cilantro and house-made sauce 25

BEEF & BROCCOLI

Beef, Chinese broccoli, carrots, mushroom, ginger, garlic and oyster sauce 14

BO LUC LAC

Beef, garlic, pepper and shallots tossed in oyster sauce; served with lettuce and tomato 14

MONGOLIAN PLATE

Stir-fried with scallions and chilies in a savory brown sauce; served on crispy rice noodles
Chicken 13 | Beef 15

HONEY WALNUT SHRIMP

Shrimp tossed in a creamy sauce; topped with candied walnuts 18

STIR-FRIED GARLIC PRAWNS

Prawns stir-fried with broccoli, carrot, and sugar snap peas 18

GREEN CURRY CHICKEN

Chicken, zucchini, Thai basil, green curry paste, lemongrass and coconut milk 14

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

LOBSTER

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

CALIFORNIA*

Crab salad, avocado, rice, tobiko 10

TUNA*

Tuna, rice, seaweed wrap 9

SPICY TUNA*

Spicy tuna, rice, seaweed wrap 9

CATERPILLAR

Eel, avocado, rice, tamago 12

SPIDER*

Soft shell crab, crab salad, cucumber, lettuce, rice, tobiko 12

RAINBOW*

Crab salad, avocado, rice, topped with avocado, tuna, yellow tail, salmon 11

BARBIE*

Seared salmon, crab salad, avocado, rice, spicy mayonnaise, eel sauce 12

RED DRAGON*

Shrimp tempura, spicy tuna, cucumber,
rice, jalapeño, eel sauce 12

MONSTER*

(DEEP FRIED)

Shrimp tempura, avocado, cream cheese, spicy tuna,
rice, spicy mayonnaise, eel sauce 11

TEMPURA ROLL*

Shrimp tempura, cucumber, avocado, spicy
mayonnaise, rice, tobiko, eel sauce 10

CANADIAN*

Salmon, crab salad, cucumber, avocado,
rice, tobiko 13

* 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.

SHARE YOUR EXPERIENCE:

#JourneysEastTRC

