



CATERING MENU



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CATERING MENU

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CONTINENTAL BREAKFASTS

Priced per guest for 60 minutes of service / Minimum 10 guests

Continental Breakfast \$12

Whole fruit (apples, oranges, bananas)
House-baked pastries
Freshly brewed coffee, tea and assorted juice

Elite Continental Breakfast \$17

Seasonal fresh fruits and berries
House-baked pastries
House-made seasonal scones
Yogurt and house-made granola
Freshly brewed coffee, tea and assorted juice

BREAKFAST BUFFETS

All meals include freshly brewed coffee, decaffeinated coffee, tea and assorted juice

Priced per guest for 60 minutes of service / Minimum 30 guests

Premier Brunch Buffet \$35

Seasonal fresh fruits and berries
House-baked pastries
House-made cinnamon rolls
Specialty salads
Smoked salmon platter with mascarpone and mini naan
Butter-roasted Yukon potatoes
Smoked bacon and country sausage
Biscuits and country sausage gravy
Buttermilk lemon pancakes with maple syrup
Scrambled eggs with assorted toppings
Chef-carved honey-glazed ham
Miniature dessert display

Superior Breakfast Buffet \$26

Seasonal fresh fruits and berries
House-baked pastries
House-made seasonal scones
Yogurt and house-made granola
Butter-roasted Yukon potatoes
Smoked bacon and country sausage
Scrambled eggs with assorted toppings
Crème brûlée French toast with maple syrup

Traditional Breakfast Buffet \$22

Seasonal fresh fruits and berries
House-baked pastries
Yogurt and house-made granola
Butter-roasted Yukon potatoes
Smoked bacon and country sausage
Scrambled eggs with assorted toppings

BUFFET ENHANCEMENT

Add an extra touch to any Breakfast Buffet

Snoqualmie Oatmeal \$3

Raisins, brown sugar and creamery butter

Waffle Bar \$7

Chef-Attended station

Butter, syrup, berries, bananas, chocolate shavings and whipped cream

Omelet Bar \$8

Chef-Attended station

Spinach, mushrooms, fresh salsa, onions, peppers, cheddar jack, diced ham and bacon

PLATED BREAKFASTS

All meals include freshly brewed coffee, decaffeinated coffee, tea, assorted juice and house-baked pastries

Classic Breakfast \$18

Scrambled eggs topped with
Tillamook cheddar
Butter-roasted Yukon potatoes
Smoked bacon

Breakfast Wrap \$19

Scrambled eggs, country sausage and
Tillamook cheddar in a flour tortilla
Sour cream and salsa
Butter-roasted Yukon potatoes

Crème Brûlée French Toast \$19

Golden brown French baguette topped with
toasted Oregon hazelnuts and berry compote
Country sausage

Biscuits & Country Gravy \$18

Country sausage gravy over house-made biscuits
Scrambled eggs



LUNCH BUFFETS

All meals include freshly brewed coffee, decaffeinated coffee, tea and soft drinks
Priced for 60 minutes of service / Minimum 30 guests

Lunch Buffet #1 \$24

Seasonal fresh fruits and berries
Spring greens with assorted toppings
New red potato salad
Assorted breads and rolls
Lettuce, tomato, red onion and condiments
Tillamook cheddar, Swiss and pepper jack
Roasted turkey, smoked ham and roast beef
Freshly baked cookies and brownies

Lunch Buffet #2 \$26

Seasonal fresh fruits and berries
Mediterranean salad with romaine, cucumbers, olives, tomato, pepperoncini, Parmesan and balsamic dressing
Lemon caper pasta salad
Ms. Vickie's potato chips
Roasted turkey with Dijon and Swiss
Roast beef with Tillamook cheddar and horseradish mayonnaise
Vegetable and hummus wrap
New England-style clam chowder
Assorted cookie bars

Lunch Buffet #3 \$26

Seasonal fresh fruits and berries
Spring greens with assorted toppings
Basil penne pasta salad
Freshly baked rolls and butter
Seasonal vegetables
Tortellini with sun-dried tomatoes and pesto cream
Lemon-herb seared chicken breast
Lemon meringue tart and dark chocolate torte

Lunch Buffet #4 \$28

Seasonal fresh fruits and berries
Tuscan white bean salad
Caprese salad with fresh mozzarella, basil and seasonal tomatoes
Garlic-herb bread sticks
Sautéed Italian vegetables
Three cheese lasagna
Seared chicken breast with prosciutto, sage, provolone and marinara sauce
Tiramisu and lemon ricotta cheesecake

Lunch Buffet #5 \$31

Seasonal fresh fruits and berries
Spring greens with Gorgonzola, toasted pecans and dried fruit with citrus vinaigrette
Asian-style broccoli salad with almonds and bell peppers
Freshly baked rolls and butter
Seasonal vegetables
Wild rice pilaf
Basil mashed Yukon potatoes
Seared chicken breast with savory huckleberry sauce
Roasted tri-tip with mushroom gravy
Huckleberry chiffon and chocolate caramel tart

KALISPEL HOSPITALITY

To arrive as strangers and leave as friends while sharing a meal is a sentiment born out of the rich heritage and generous hospitality for which the Kalispel Tribe is known. We are proud to provide service that reflects the Kalispel tradition of treating guests as family, with a place at the table for everyone.

TWO-COURSE PLATED LUNCHEES

All meals include freshly brewed coffee, decaffeinated coffee, tea and soft drinks

CHOOSE ONE ENTRÉE

Chop Chop Salad \$19

Crispy romaine, basil, roasted turkey, provolone, salami, tomato and garbanzo beans with honey-tarragon dressing

Freshly baked rolls and butter

Steak Salad \$22

Marinated flank steak, Gorgonzola, tri-color bell peppers and grape tomatoes on a bed of spring greens with golden balsamic vinaigrette

Freshly baked rolls and butter

Roasted Turkey Ciabatta \$20

Thinly sliced roasted turkey breast, Swiss, tomato, spring greens and Dijonnaise

Loaded baked potato salad

Prime Rib Wrap \$23

Slow-roasted prime rib, Gorgonzola, crisp romaine and diced apples with horseradish mayonnaise in a flour tortilla

Loaded baked potato salad

Blackened-Salmon Caesar Salad \$22

Crisp romaine tossed with classic Caesar dressing, garlic croutons, Parmesan and fresh lemon

Freshly baked rolls and butter

Seared chicken breast \$20

Grilled Gulf shrimp \$22

Chicken Caprese Sandwich \$21

Grilled chicken breast, tomato, fresh mozzarella, basil leaves, pesto mayonnaise and balsamic reduction on flat bread

Basil penne pasta salad

Chipotle Chicken Wrap \$21

Marinated grilled chicken breast, pepper jack, tomato, avocado, crisp romaine and smoky chipotle mayonnaise in a spinach tortilla

Loaded baked potato salad

CHOOSE ONE DESSERT

Lemon Meringue Tart

Vanilla Bean Ricotta Cheesecake

Dark Chocolate Torte

French Silk Pie

Huckleberry Chiffon



THREE-COURSE PLATED LUNCHEES

All meals include freshly brewed coffee, decaffeinated coffee, tea and soft drinks
Served with freshly baked rolls and butter, salad, seasonal vegetable and dessert

CHOOSE ONE ENTRÉE

Chicken Parmesan \$25

Parmesan breaded chicken breast with marinara sauce and mozzarella
Herbed orzo pasta

Oven-Roasted Pork Loin \$25

Rosemary-seasoned pork loin with caramelized apples and onions
Wild rice pilaf

Mushroom Chicken \$25

Seared chicken breast topped with savory shiitake mushrooms
Lemon jasmine rice

Northwest King Salmon \$29

Seared fillet of salmon with orange-basil butter
Wild rice pilaf

New York Steak \$29

Choice Manhattan barrel-cut New York steak, grilled to medium rare, topped with red wine mushroom sauce and crispy onions
Brown butter mashed Yukon potatoes

CHOOSE ONE SALAD

Classic Caesar Salad

Crisp romaine, Parmesan and garlic croutons served with fresh lemon

Garden Green Salad

Spring greens, cucumbers, carrots and grape tomatoes with golden balsamic vinaigrette and ranch dressing

Strawberry Spinach Salad

Baby spinach, fresh strawberries and Cougar Gold with sweet cider vinaigrette

CHOOSE ONE DESSERT

Lemon Meringue Tart

Vanilla Bean Ricotta Cheesecake

Dark Chocolate Torte

French Silk Pie

Huckleberry Chiffon

BOXED LUNCHES

Includes loaded baked potato salad, whole fruit, chocolate chip cookie and beverage
Multiple selections will be at higher price

For up to 30 guests choose up to two boxed lunches
For more than 30 guests choose up to three boxed lunches

CLASSIC

Turkey & Provolone \$21

Roasted turkey and provolone on ciabatta
Side of lettuce, tomato, mayonnaise

Ham & Swiss \$21

Smoked ham and Swiss on ciabatta
Side of lettuce, tomato, mayonnaise

Roast Beef & Cheddar \$21

Roast beef and Tillamook cheddar on ciabatta
Side of lettuce, tomato, mayonnaise

PREMIUM

Prime Rib Wrap \$24

Slow-roasted prime rib, Gorgonzola, crisp romaine and diced apples with horseradish mayonnaise in a flour tortilla

Grilled Chicken Wrap \$24

Marinated chicken breast, pepper jack, tomato, avocado, crisp romaine and smoky chipotle mayonnaise wrapped in a spinach tortilla



DINNER BUFFETS

All meals include freshly brewed coffee, decaffeinated coffee, tea and soft drinks
Assorted desserts selected by our chef / Priced per person for 90 minutes of service / Minimum 30 guests

Dinner Buffet #1 \$39

Seasonal fresh fruits and berries
Spring greens with assorted toppings
Toasted orzo pasta salad
Freshly baked rolls and butter
Seasonal vegetables
Oven-roasted Yukon potatoes
Grilled chicken breast with lemon caper sauce
Chef-carved flank steak with rosemary
Merlot sauce

Dinner Buffet #2 \$43

Seasonal fresh fruits and berries
Spring greens with assorted toppings
Asian-style broccoli salad with almonds and bell peppers
Freshly baked rolls and butter
Seasonal vegetables
Wild rice pilaf
Brown butter mashed Yukon potatoes
Rosemary pork loin with caramelized apples and onions
Chef-carved slow-roasted New York strip loin with cognac gravy

Dinner Buffet #3 \$44

Grilled pineapple coleslaw
Loaded baked potato salad
Watermelon and strawberries
Cornbread with honey butter
Corn on the cob
Barbecue chicken breast
Smoked baby back ribs
Chef-carved magic spice rubbed tri-tip
Trio of barbecue sauces
Down-home cobbler with vanilla whipped cream

Add: Baked potato bar \$3
butter, sour cream, chives, cheese and bacon

Dinner Buffet #4 \$53

Seasonal fresh fruits and berries
Spinach salad with goat cheese, smoked almonds and fresh berries with raspberry vinaigrette
Tuscan white bean salad
Freshly baked rolls and butter
Seasonal vegetables
Smashed Yukon potatoes with Parmesan
Seared chicken breast with Parmesan cream
Seared King salmon with mango butter sauce
Chef-carved, slow-roasted prime rib of beef
Au jus, horseradish and horseradish cream

QUALITY EXPERIENCE

From our award-winning Chefs and our passionate Sommelier to our hand-picked culinary staff and our in-house bakery, we proudly source the freshest ingredients in order to provide the highest quality dining experience. We will happily assist you to create a custom menu, uphold dining preferences and create the perfect pairings for you and your guests.

PLATED DINNERS

All meals include freshly brewed coffee, decaffeinated coffee, tea and soft drinks
Served with freshly baked rolls and butter, salad, seasonal vegetable and dessert
Multiple selections will be at higher price

For up to 30 guests choose one entrée selection, one salad, one side and one dessert
For more than 30 guests choose up to two entrée selections, one salad, one side and one dessert

Grilled Chicken Breast \$35

Topped with onion marmalade and melted Brie
Wild rice pilaf

Seared Pork Loin Chop \$36

Double-cut bone-in pork chop served with
Oregon hazelnut pesto
Creamy polenta

Northwest King Salmon \$41

Seared salmon filet with mango butter sauce
Wild rice pilaf

Prime Rib of Beef \$44

USDA Choice beef, seasoned and slow roasted,
served with rosemary jus and horseradish cream
Sour cream mashed Yukon potatoes

New York and Salmon Duet \$49

Choice Manhattan barrel-cut New York steak
with red wine sauce
King salmon with orange basil butter
Classic mashed Yukon potatoes

Pan-Seared Chicken \$37

With shiitake leek pan sauce
Herbed orzo pasta

Braised Short Rib \$39

Slow roasted boneless short ribs with
red wine gravy
Brown butter mashed Yukon potatoes

Grilled Chicken and Prawns \$45

Chicken breast topped with scampi-style
Gulf prawns in white wine garlic sauce,
tomato and parsley
Lemon jasmine rice

Filet Mignon \$44

USDA Choice center cut tenderloin of beef
with Gorgonzola and red wine sauce
Roasted garlic mashed Yukon potatoes

Petite Filet and Prawn Duet \$54

USDA Choice of center-cut tenderloin of beef
topped with scampi-style Gulf prawns
Brown butter mashed Yukon potatoes

PLATED DINNERS cont.

CHOOSE ONE SALAD

Classic Caesar Salad

Crisp romaine, Parmesan and garlic croutons served with fresh lemon

Garden Green Salad

Spring greens, cucumbers, carrots and grape tomatoes with a golden balsamic vinaigrette and ranch dressing

Spinach Salad

Baby spinach, fresh strawberries and Cougar Gold with sweet cider vinaigrette

CHOOSE ONE DESSERT

Chocolate Oblivion Torte

Vanilla bean crème anglaise and seasonal berries

Huckleberry Cheesecake

Northwest huckleberries and gingerbread crust

Strawberry 'n Cream Shortcake

Candied almonds, fresh strawberries and sweet cream

Chocolate Espresso Gateau

Flourless chocolate cake and salted caramel

Petite Dessert Sampler \$2

Chocolate oblivion torte

Huckleberry almond cake

White chocolate strawberry cream puff



PERFECT PAIRINGS

Our culinary team and Sommelier are happy to assist with creating a memorable event by pairing spectacular wines with our mouth watering entrées.

MORNING BREAKS

Priced per guest for 60 minutes of service / Minimum 10 guests

Fresh Start \$10

Whole fresh fruit (apples, oranges, bananas)

Trail mix

Yogurts

Assorted fruit juice

Energize \$15

Fruit skewers

Power bars, granola bars and Protein Pucks

Hummus with carrot and celery sticks

Assorted fruit juice

Yogurt Parfait \$12

Assorted yogurt:

Vanilla, strawberry and honey Greek

Assorted toppings:

House-made granola, dried fruit and berry compote

House-baked sweet breads

Assorted fruit juice

AFTERNOON BREAKS

Priced for 60 minutes of service / Minimum 10 guests

Sweet and Salty \$12

Fresh popcorn with flavor shakers

Soft pretzel sticks with mustards and cheese sauce

Cupcakes and brownie bites

Iced tea and lemonade

Snack Attack \$14

Fresh popcorn

House-made caramel corn

House-made honey roasted peanuts

Assorted candy:

Hot Tamales, Red Vines, Reese's Pieces, M&M's and Peanut M&M's

Soft drinks and bottled water

Say Cheese \$17

Cheese display with dried fruit and honey

House-smoked almonds

Artisan crackers

Still and sparkling water

Chocolate Lovers \$16

Fudge brownie bites

Chocolate chip cookies

Triple chocolate cookies

Chocolate mousse shooters

Assorted biscotti

Chocolate and regular milk

SNACKS

Priced Per Dozen

- Breakfast breads and pastries \$26
- House-made assorted scones \$26
- Bagels and whipped cream cheeses \$32
- House-made cinnamon rolls \$30
- House-made biscuits w/jam & butter \$23
- Freshly baked croissants w/jam & butter \$30
- House-made biscotti \$23
- Freshly baked cookies \$26
- Freshly baked brownies \$26
- Miniature desserts \$30
- Cupcakes \$34
- Miniature cupcakes \$26
- Assorted cocktail cupcakes \$40
(Kahlúa mudslide, champagne & strawberries, piña colada)
- Cookie bars \$30
- Whole fruit \$28
- Fruit skewers \$34
- Chocolate-dipped strawberries \$34
- Banana split skewers \$34



Priced Individually

- Energy bars \$4.50
- Granola bars \$3
- Yogurt \$3
- Ms. Vickie's potato chips \$3
- Ice cream bars \$3.50
- Fresh popcorn w/flavor shakers \$3
(minimum 20 bags)
- House-made caramel corn \$4
(minimum 20 bags)
- Soft pretzel sticks w/cheese and mustards \$3
(minimum 20 pretzels)
- Individual hummus cup w/carrot and celery \$3
(minimum 20 cups)

Priced Per Pound

- Deluxe mixed nuts \$28
- Trail mix \$24
- House-smoked almonds \$30
- Traditional Chex Mix \$17
- Pretzels \$15

Chips and Dip

- One pound of chips and one pint of house-made dip
- Potato chips with onion dip \$23
- Tortilla chips with salsa \$23
- Tortilla chips with guacamole \$29
- Mini naan with hummus \$25

BEVERAGES

Priced Per Gallon

Freshly brewed Thomas Hammer coffee \$36
(regular or decaffeinated)

Hot tea or iced tea \$36

Premium lemonade \$34

Assorted juice \$34
(orange, apple, V-8, grapefruit, cranberry)

Milk or chocolate milk \$26

House-made fruit punch \$34

Washington hot apple cider \$34

Hot cocoa \$34

Priced Individually

Soft drinks Pepsi products \$3

Bottled water \$3

San Pellegrino \$4.50

Naked juice \$5

Bottled juice \$3.50

Red Bull \$4.25

Rockstar \$4.25

Gatorade \$3.50



RECEPTION BUFFETS

Reception buffets include freshly brewed coffee, decaffeinated coffee, tea and soft drinks
Priced for 90 minutes of service / Minimum 30 guests

Classic Reception Buffet \$34

Fresh fruit display
Classic cheese board
Variety of deviled eggs
Spinach and artichoke dip with mini naan and crackers
Barbecue pork sliders with slaw
Crispy wings with buffalo, teriyaki and barbecue sauces served with blue cheese and celery sticks
Brownies and blondies

Elite Reception Buffet \$44

Gourmet cheese display with baked Brie and crackers
Grilled vegetable display
Assorted canapés
Chilled prawns with lemon and spicy cocktail sauce
Spinach-artichoke stuffed mushrooms
Coconut chicken skewers with marmalade horseradish sauce
Chef-carved slow-roasted New York strip loin served with dollar rolls, creamy horseradish, Dijon mustard and mayonnaise
Assorted miniature desserts



Legacy Reception Buffet \$54

Station #1:

Fruit and cheese display
Grilled vegetable platter

Station #2:

Top your own sliders:
Kalua pulled pork, shredded chicken and sirloin cheeseburgers on dollar rolls

Toppings to include:

Salsa, creamy coleslaw, barbecue sauce, ketchup and mustard

Station #3:

Crab cakes
With mango salsa

Coconut chicken skewers
With marmalade horseradish sauce

Station #4:

Chef-attended pasta station:
Trottole and cheese tortellini pastas with Alfredo and marinara sauces

Toppings to include:

Pancetta, Italian sausage, mushrooms, basil, tomato, green onions, garlic and Parmesan

Station #5:

Chef-attended bananas foster station:
Bananas sautéed in brown sugar, cinnamon, dark-rum and banana liqueur

Served over vanilla ice cream

Assorted biscotti

HORS D'OEUVRES

Order includes 50 pieces

Cold

Jumbo Prawns on Ice \$275
with spicy cocktail sauce and lemons

Cucumber with Hummus \$100

Chef's Assorted Canapés \$150

Mini Party Sandwiches \$250

Honey ham and Swiss

Roast beef and jack

Sesame chicken salad

Turkey and Tillamook cheddar

Crab Puffs \$160

Dungeness crab salad

Deviled Eggs \$125

Classic, bacon chive, tomato basil

Gazpacho Shooters \$100

Oregon bay shrimp

Crudité Cup \$100

Veggies and basil ranch

Smoked Salmon Mousse \$125

Phyllo cups

Ahi Tuna Poke Cup \$150

Poke dressing, wakame seaweed salad and avocado

Salads

Classic Caesar Salad \$90

Crisp romaine, Parmesan and garlic croutons served with fresh lemon

House Salad \$90

Spring greens, Gorgonzola, toasted pecans and dried fruit with citrus vinaigrette

Strawberry Spinach Salad \$90

Baby spinach, fresh strawberries and Cougar Gold with sweet cider vinaigrette

Hot

Seared Tenderloin Bites \$200

Mushroom Cream Meatballs \$100

Barbecue Sauce Meatballs \$100

Sweet and Sour Meatballs \$100

Italian Sausage Stuffed Mushrooms \$120

Smoked Salmon Stuffed Mushrooms \$120

Spinach-Artichoke Stuffed Mushrooms \$120

Chicken Satay \$175

Spicy caramel sauce

Asian Beef Skewers \$175

Gochujang hot and sweet sauce

Crispy Wings \$175

Buffalo, teriyaki and barbecue sauces, blue cheese dip and celery sticks

Potstickers \$100

Dark soy and sweet chili sauces

Crab Cakes \$250

Mango salsa

Kalua Pulled Pork Sliders \$175

Scallion and tamari slaw

BBQ Brisket Sliders \$175

Creamy coleslaw

Coconut Chicken Skewers \$200

Marmalade horseradish sauce

Fry Bread \$75

Huckleberry butter and sweet butter

Braised Pork Bao Buns \$175

Cucumber radish slaw

HORS D'OEUVRE PLANNING

Cocktail hour prior to dinner

3-4 pieces per person, 2-4 choices

One hour reception

6-8 pieces per person, 3-4 choices

Two hour reception

10-12 pieces per person, 4-6 choices

Heavy hors d'oeuvres, dinner replacement

15-18 pieces per person, 6-8 choices

TRAYS & DISPLAYS

Fresh Fruit Display

Seasonal fresh fruit with Chantilly cream

25 people \$105

50 people \$200

100 people \$380

Fresh Vegetable Display

Seasonal fresh vegetables with caramelized onion and ranch dips

25 people \$95

50 people \$180

100 people \$340

Grilled Vegetable Display

Marinated and grilled seasonal fresh vegetables

25 people \$105

50 people \$200

100 people \$380

Spinach and Artichoke Dip

Crostini and pita chips

25 people \$105

50 people \$200

100 people \$380

Add: Crab for an additional \$35 per 25 people

Bruschetta Platter

Variety of breads and toppings to include: balsamic marinated tomatoes, fresh mozzarella, hummus, cucumber relish and olive tapenade

25 people \$120

50 people \$230

100 people \$440

Classic Cheese Display

Array of domestic cheeses with assorted crackers

25 people \$150

50 people \$290

100 people \$560

Elite Cheese Display

Array of artisan cheeses with local honey, crackers, dried fruit and roasted nuts

25 people \$240

50 people \$470

100 people \$920

Charcuterie Display

Capicola, prosciutto, Spanish chorizo, dry salami, Cougar Gold, fresh mozzarella, pickled vegetables and artisan crackers

25 people \$220

50 people \$430

100 people \$840

Smoked Salmon Platter

House-smoked king salmon, mascarpone cheese, lemon, capers and red onion with mini naans and crackers

25 people \$225

50 people \$440

100 people \$860

Belgian Dark Chocolate Fondue

Strawberries, bananas, brownie bites, Rice Krispy treats, coconut macaroons and shortbread

25 people \$155

50 people \$300

100 people \$580

(white or milk chocolate also available)

CHEF CARVED STATIONS

Designed to enhance your existing buffet

Cedar Planked Salmon \$225

20 servings

Smoky rub, hazelnut-chive butter, pickled red onions and mini rye bread

Honey Baked Ham \$200

50 servings

Assorted mustards
Brioche rolls

Rosemary Dijon Roasted Pork Loin \$150

35 servings

Green apple horseradish sauce
Brioche rolls

Sage Roasted Turkey Breast \$200

30 servings

Cranberry chutney and pecan sage mayonnaise
Brioche rolls

New York Strip Loin \$400

50 servings

Horseradish cream, onion marmalade and roasted garlic marmalade
Brioche rolls



SIGNATURE BANQUET BAR

Special requests may be accommodated based on availability
Beverage selections subject to change

Liquor

All bars include a selection of liquors
Prices start at \$7.50

Vodka:

Grey Goose, Absolut, Svedka, Smirnoff,
Whipped, 44° North

Whiskey:

Pendleton, Seagrams 7, Crown Royal,
Black Velvet, Jack Daniels, Fireball

Bourbon:

Jim Beam, Makers Mark, Bulleit

Rum:

Bacardi, Captain Morgan, Malibu, Myers

Gin:

Tanqueray, Bombay Sapphire

Tequila:

Patron Silver, Jose Cuervo

Scotch:

Chivas, Dewar's, Glenlivet

Liquors:

Amaretto, Baileys, Jägermeister

Popular Cocktails

Tequila Sunrise \$8

Margarita \$8

Margarita (Premium) \$9

Lemon Drop \$11

White Russian \$10

Bloody Mary \$9

Smith & Kerns \$7.50

Mai Tai \$8

Long Island \$11

Sex On The Beach \$8.25

Smith & Wesson \$11

Irish Trash Can \$12

Melon Ball \$7.50

Beer

All bars include a selection of bottled beers

Budweiser \$5

Bud Light \$5

Coors Light \$5

Corona \$5.50

Kaliber \$4.50

Kokanee \$5.50

Heineken \$5.50

Alaskan Amber \$5.50

Inversion IPA \$5.50

Citrus Mistress IPA \$5.50

Guinness \$5.75

Wine

All bars include a selection of house wines

White

Canyon Road Chardonnay \$7/28

Canyon Road Pinot Gris \$7/28

Canyon Road White Zinfandel \$7/28

Chateau Ste. Michelle Riesling \$7/28

Columbia Chardonnay \$8/32

Red

Canyon Road Merlot \$7/28

Canyon Road Cabernet \$7/28

Angeline Pinot Noir \$8/32

Columbia Red Blend \$8/32

Columbia Cabernet \$8/32

Sparkling

Prosecco Brut \$7/28

BAR ENHANCEMENTS



Kegs of Beer

Keg orders to be placed two weeks in advance

Budweiser \$425

Bud Light \$425

Coors Light \$425

Kokanee \$425

Blue Moon \$500

Alaskan Amber \$525

Wines by the Bottle

Bottled orders to be placed two weeks in advance (selections subject to change, based on availability)

White:

Latah Creek Huckleberry d' Latah Riesling \$32

Anew Riesling \$30

Coeur d'Alene Cellars Viognier \$46

Amavi Semillon \$34

Robert Karl "Horse Heaven Hills" Sauvignon Blanc \$34

Chateau Ste. Michelle "Mimi" Chardonnay \$34

L'Ecole #41 Chardonnay \$42

Red:

Pennywise Pinot Noir \$30

Saviah "The Jack" Syrah \$42

Helix Merlot \$34

L'Ecole #41 Merlot \$48

Barrister Rough Justice \$45

Arbor Crest Cabernet Sauvignon \$36