

TAP! BAR

SHARING PLATES

CHICKEN WINGS 18.00

One-pound of crispy fried wings tossed in your choice of sauce: buffalo, BBQ, Asian chili lime, smoky spiced BBQ or garlic Parmesan.

TOASTED RAVIOLI 9.00

Cheese-filled breaded ravioli baked to crispy perfection with marinara sauce for dipping.

LUMPIA 12.00

Shanghai pork lumpia fried to a golden brown and served with a side of sweet chili sauce.

CHEESE NACHOS 13.50

Warm tortilla chips covered in lots of hot bubbly cheese. Garnished with tomato, jalapeños, salsa, sour cream and green onions.
Add beef 6.50 | Add chicken 5.00 | Add guacamole 3.00

BASKET OF BREW CITY ONION RINGS 11.00

Thickly cut sweet onions double-dipped in beer batter for extra crunch! Served with your choice of dipping sauce.

LIGHTER SIDE

THE WINNER'S CLUB 17.00

Black Forest ham and oven-roasted turkey with cheddar and Swiss cheeses built on a fresh Tuscan roll with handcrafted pesto aioli, tomato, lettuce and bacon (can be made on toasted multigrain bread as well).

CRUNCHY TACOS 15.00

Three hard shell tacos filled with seasoned ground beef, cheese, lettuce and tomato, served with salsa.
Add sour cream 1.50 | Add guacamole 3.00

THAI CHICKEN FLATBREAD 14.00

Seasoned chicken, Monterey Jack, mozzarella and provolone cheeses on a base of peanut sauce topped with cabbage and mandarin orange slices, and drizzled with sweet chili sauce.

QUESADILLA 13.00

Your choice of chicken or beef, shredded cheese blend and diced tomatoes, folded in a flour tortilla and grilled to perfection. Garnished with cilantro and served with salsa and sour cream.
Add guacamole 3.00

WEDGE SALAD 16.00

Two wedges of iceberg lettuce smothered in blue cheese dressing, thickly cut bacon and cherry tomatoes with a drizzle of balsamic.

BUFFALO RANCH CHICKEN SALAD 16.00

Chopped buffalo chicken tenders served on a bed of fresh romaine and spring mix lettuce tossed in ranch dressing and topped with red onion, croutons, grape tomatoes and blue cheese crumbles.

CLASSICS

ALL CLASSICS COME WITH FRIES.
UPGRADE TO BREW CITY ONION RINGS 3.25.

HOUSE BURGER 18.00

A 1/3-lb. patty served with your choice of cheese on a toasted bun, with house-made burger sauce, lettuce, red onions, tomato and pickles.
Add bacon 4.00

WESTERN BURGER 20.00

A 1/3-lb. patty served with cheddar cheese, BBQ sauce and topped with Brew City onion rings.

TAP TURKEY MELT 18.00

Turkey, bacon, provolone cheese and tomato slices toasted on sourdough bread with a creamy pesto aioli. Served with French fries.

PHILLY CHEESESTEAK 20.00

Shaved, seasoned sirloin, grilled onions and green peppers topped with melted provolone cheese and served on a soft Philly roll.

SMOKED BRISKET DIP 20.00

Smoked brisket, Swiss cheese, caramelized onions and candied jalapeños on a fresh Tuscan roll with handcrafted garlic aioli sauce. Served with au jus for dipping.

REUBEN SLIDERS 17.00

Thinly sliced and stacked corned beef, caraway sauerkraut and Swiss cheese served on slider buns and topped with our double Thousand Island dressing.

ITALIAN GRINDER 19.00

Salami, capicola, pepperoni and lots of melted provolone on a fresh Tuscan roll with pesto, tomato and banana peppers.

BEER-BATTERED FISH AND CHIPS 18.00

Two pieces of beer-battered cod served with fries, tartar sauce and a lemon wedge.
Add a third piece of cod 5.00

CHICKEN BACON RANCH SLIDERS 17.00

Three crispy chicken patties served on slider buns and topped with cheddar cheese, thickly cut bacon, ranch dressing and lettuce.

SWEETS

**ASK YOUR SERVER FOR OUR CURRENT
DESSERT OPTIONS.**

FOOD ALLERGY DISCLAIMER: Please be aware that our food may contain or come into contact with one or more of the nine major allergens - crustacean shellfish, eggs, fish, milk, peanuts, sesame, soybeans, tree nuts and wheat. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross-contamination may occur,

as factors beyond our control may alter the formulations of the food we serve, or manufacturers may change their ingredients. Please inform your server if you have a food allergy. Quil Ceda Creek Casino will not assume any liability for adverse reactions. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

ON TAP

BLUE MOON	7.00
ABV 5.4% Blue Moon, Denver, CO.	
BODHIZAF A	7.00
ABV 6.9% Georgetown Brewing Company, Seattle, WA.	
BUD LIGHT	6.25
ABV 4.2% Anheuser Busch.	
COORS LIGHT	6.25
ABV 4.2% Coors Brewing Company.	
HEFEWEIZEN	7.00
ABV 4.9% Widmer Brewing, Portland, OR.	
KONA BIG WAVE	7.00
ABV 4.2% Kona Brewing, Kona, HI.	
MAC AND JACK'S AFRICAN AMBER	7.00
ABV 5.9% Mac and Jack's Brewing Company, Redmond, WA.	
MANNY'S PALE ALE	7.00
ABV 5.4% Georgetown Brewing Company, Seattle, WA.	
MODELO ESPECIAL	7.00
ABV 4.4% Modelo Brewery, Mexico.	
MODELO NEGRA	7.00
ABV 5.4% Modelo Brewery, Mexico.	
SCHILLING SEASONAL HARD CIDER	7.50
SPACE DUST	7.50
ABV 8.2% Elysian Brewery, Seattle, WA.	

ASK ABOUT OUR ROTATING SEASONAL HANDLES!

BOTTLES

BUD LIGHT	6.25
BUDWEISER	6.25
COORS LIGHT	6.25
CORONA EXTRA	7.00
HEINEKEN	7.00
MICHELOB ULTRA	6.25
MILLER LITE	6.25
MODELO ESPECIAL	7.00
PACIFICO	7.00
RAINIER	6.25
STELLA ARTOIS	7.00

HARD SELTZER

WHITE CLAW GRAPE	7.00
WHITE CLAW GREEN APPLE	7.00
WHITE CLAW PEACH	7.00

NON-ALCOHOLIC

ASK YOUR SERVER FOR OUR CURRENT
NON-ALCOHOLIC OPTIONS.

RED WINES

HOUSE CABERNET	7.25
This wine has frank, open fruit and spice flavors with a slightly boisterous, grippy texture that wraps very well around all kinds of protein dishes. It's medium-bodied, moderately tannic and has a touch of lively acidity.	
HOUSE MERLOT	7.25
This charming Merlot has darker flavors of clove, tea and cherry. The earthiness of the tea and clove fades quickly on the finish, but their initial charm make this wine easily approachable.	
HIGHLANDS 41 BLACK GRANITE RED BLEND	8.25
This handcrafted artisan blend reveals ripe flavors of raspberry and blackberry with notes of spice and vanilla.	
J. LOHR HILLTOP CABERNET	8.75
Shows dark fruit, chocolate, graphite and anise on the nose. The palate is dense and soft at once with layers of mineral, sweet oak barrel and fresh savory notes.	

WHITE WINES

HOUSE CHARDONNAY	7.25
This Chardonnay is medium-bodied with a hint of oak. Aromas of citrus combined with flavors of apple and pear lead to a delightfully crisp finish.	
HOUSE PINOT GRIGIO	7.25
This is a refreshing, palate-cleansing wine that blends crisp apple and white peach flavors on a tangy texture that's supported by good acidity. It's light-bodied and appetizing.	
HOUSE RIESLING	7.25
The wine is crisp and clean with ripe aromas of lime and apple. An off-dry style with notes of peach and melon goes great with anything spicy!	
HOUSE WHITE ZINFANDEL	7.25
A delicate blush pink color introduces this fresh, lively wine. On your palate, light creaminess surrenders to a refreshing crisp finish of strawberry and melon. Enjoy chilled as an aperitif, or partnered with all types of foods, particularly those with a slight spiciness, such as Asian or Latin cuisine.	
SEAGLASS ROSÉ	7.25
You are first greeted with delicate aromas of wild strawberry and a hint of dried rose petals. Then, juicy cherry and ripe raspberry flavors come forward, balanced by a crisp, clean finish that is as refreshing as a cool coastal breeze.	
MADDALENA CHARDONNAY	8.25
This wine greets the nose with an array of ripe fruit aromas, including citrus, guava and orange peel. The round mouthfeel shows depth and body, complemented by forward flavors of tropical fruit. A touch of oak adds complexity. Balanced acidity creates structure and a long, complex finish.	
STELLA ROSA MOSCATO	8.25
This semi-sweet, semi-sparkling wine is the perfect choice for girls' nights (and guys' nights), date nights, daytime activities and you-time.	
J ROGET CHAMPAGNE	6.50
This medium-dry sparkling wine has crisp fruit flavors. The aromas are balanced with a bouquet of toasty yeast notes and floral nuances.	

