

SPECIALTY DRINKS

Huck 208

Huckleberry vodka, fresh lemonade, and our house-made huckleberry soda. 10

Huckleberry Mojito

Bacardi Silver rum, puréed local huckleberries, mint leaves, simple syrup, muddled limes and a splash of soda. Finished with a lime wedge and mint sprig. 10

Raspberry Spritzer

Puréed raspberries, a splash of Smirnoff blueberry vodka, sweet white wine and Sprite. 8

Super Sherberts

Choose between mango, huckleberry or raspberry purees mixed with Smirnoff Whipped Vodka, house cream and lemonade. 9.5

Paloma

Corazon Blanco tequila, pink grapefruit juice, simple syrup and club soda stirred together and garnished with a slice of lime. 8.75

Cranberry Gin Cosmo

Gin, Cranberry juice, lime juice and triple sec liqueur shaken and chilled. Strained and poured into a martini glass with a lime peel garnish. Perfect pink drink for a girls night out. 9.5

Not So Old Fashioned

A honey sweetened twist on the classic cocktail featuring Yellowstone Select Bourbon. 10

Tennessee Berry mule

Whiskey, amaretto, cranberry juice, fresh squeezed limes and ginger beer. 10

SMOOTHIES

Miami Nice

Piña colada and strawberry layered smoothie. 6.5

Smoothie

Strawberry, Piña colada, mango, huckleberry ice cream or raspberry limeade. 6.5

WINE

Coeur d'Alene Casino Private Label White
Spokane, WA glass 8 | bottle 26

Coeur d'Alene Casino Private Label Red
Spokane, WA glass 10 | bottle 30

Chardonnay 6 | 21

Merlot 6 | 21

Cabernet 6 | 21

White Zinfandel 6 | 21

Pinot Grigio 6 | 21

Chateau Ste. Michelle **Riesling**
Woodinville, Washington 7 / 26

Canoe Ridge **Chardonnay**
Walla Walla, WA 8 | 30

Oyster Bay **Sauvignon Blanc**
New Zealand 10 | 30

Alamos **Malbec**
Argentina 8 | 26

Columbia Crest H3 **Merlot**
Horse Heaven Hills, Washington 9 | 34

Chateau Ste. Michelle Indian Wells **Cabernet Sauvignon**
Woodinville, Washington 11 | 40

Lunetta Brut 9

BEER

16 oz. | 22 oz.

Domestics 5 | 7

Coors Light • Bud Light • Kokanee

Crafts 6.5 | 8

Eight Rotating Handles

Ask your server for today's selections.

PREMIUM & IMPERIAL

Rotational Beers 7.75

12 oz. Bottles 4.5

Rolling Rock • O'Doul's • Bud Light Lime

16 oz. Aluminum Pint 5

Budweiser • Bud Light • Coors • Coors Light
Michelob Ultra • Miller Lite

Craft & Import Bottles 5

Corona • Stella • Guinness
Hard Cider • Hard Seltzer • Modelo



All discounts must be applied before you leave the restaurant.
Make sure and show your server your VIP Club Card to see if you qualify.
18% auto gratuity to parties of 8 or more. Split plate fee 4

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition. Menu items are subject to change without warning. Not all items are listed on the menu. Please advise your server if you have an allergy. Curious about Gluten Free options, ask your server for more details.

APPETIZERS

Indian Fry Bread

Traditional Native American fry bread recipe, fried and served warm. Served with a side of local honey, berry jam and whipped butter. 10.45
Add extra jam 4 each

Queso Dip

Creamy white queso sauce with Pico de Gallo. Served with our warm house made tortilla chips and salsa. 10.45

Western Garlic Fries

Fresh chopped garlic, olive oil, cotija cheese and chili flakes. Served with pickled chili, sweet-hot ketchup and ranch. 10.95

Three Cheese Quesadillas

Smoked gouda, cheddar, and pepper Jack cheese with caramelized onions and Pico de Gallo, served with salsa. Half 6.95 Whole 10.95
Add grilled chicken or pork – Half 3 Whole 6
Add Sour Cream .5

Onion Petals

Battered onion petals, fried and served with a Sriracha ranch. 10.45
Additional dipping sauces .50

Chicken Wings

Slow-cooked Washington chicken wings, lightly coated and crisp-fried. Tossed in your choice of Spicy raspberry, Amber barbecue or Buffalo hot sauce.
Bone in or Boneless
Small 17.95 | Large 22.95

Cheese Curds

Battered cheese curds fried and tossed with honey, minced jalapenos and bacon bits. Drizzled with Sriracha sauce. 10.45

Taco Pizza

Tortillas topped with green chili sauce, taco meat, olives, diced red onions, diced tomatoes, jalapenos, cheddar and pepper Jack cheese. 16.95

SALAD OR SOUP

Add Blackened or Grilled Chicken 6.95 | Salmon or Shrimp 15.95

Berry Salad

Arcadia, fresh seasonal berries, candied nuts and feta cheese. Served with house made white balsamic poppy seed vinaigrette. Half 7 Whole 11

Taco Salad

Iceberg and Green leaf lettuce topped with seasoned taco meat, cheddar cheese, diced tomato, black olive, red onion, sour cream, house salsa and guacamole. Served in a fried tortilla bowl. 16.75

Cobb Salad

Mixture of iceberg and green leaf lettuce topped with diced chicken, diced ham, cheddar cheese, pepper Jack, green onions, diced tomatoes and hardboiled egg. Served with your dressing of choice. Half 11.95 Whole 15.95

Garden Salad

Mixed greens with carrot, celery, cucumber, tomato and green onion with your choice of dressing. Half 6.5 Whole 8.5

Chicken Pesto Salad

Iceberg and green leaf lettuce mixture topped with diced chicken, tomatoes, red onions, cucumber and mozzarella cheese. Served with a pesto ranch. Half 11.95 Full 15.95

Beef Stew

Good Ol' beef stew seasoned with rosemary, thyme and garlic. Loaded with seasoned beef, carrot, celery, potato and onion. Cup 6.95 Bowl 8.95

Ol' West Chili

Buffalo slow-cooked with onions, beans, spices and Old 95 IPA. Topped with diced onions, Served with cornbread croutons. Cup 6.95 Bowl 8.95
Add Cheese .5 Add sour cream .5

House Clam Chowder

Pacific Clams cooked with potatoes and bacon. Cup 6.95 Bowl 8.95

BURGERS

Served with a choice of fries, tots or coleslaw.

Substitute our signature half pound Kobe beef burger for \$6.5 or grilled/blackened chicken breast for any burger for \$4

Ol' Western Burger

Our signature half-pound Kobe beef topped with smoked gouda cheese, Amber barbecue sauce, grilled country ham and bacon on a potato bun. Served with green leaf lettuce, tomato, pickled chiles and smoked chili aioli. 19.5

Hamburger

Fresh ground brisket burger; seasoned & grilled. Served on a potato bun with lettuce, tomato and pickle. 12.95
Add Cheese 2 Add bacon 3

Smoke House Burger

Fresh ground brisket burger, seasoned and grilled. Topped with Amber barbecue sauce, brisket, cheddar cheese, bacon and fried onions on a potato bun. 18.5

Mushroom Swiss Burger

Fresh ground brisket burger, seasoned & grilled. Topped with sautéed mushrooms, melted Swiss cheese, lettuce, tomatoes and pickles on a potato bun. 15.95

Black Bean Garden Burger

Grilled black bean patty topped with lettuce, tomato, cucumber, red onion and house sauce on a potato bun. 13.95

SANDWICHES

Served with fries, tots or coleslaw.

Spicy Chicken Bacon Ranch Wrap

Lettuce, tomato, pepper Jack, bacon, grilled or blackened chicken and sriracha ranch in a flour tortilla wrap. 16.95

Chicken Philly

Diced chicken, grilled onions and grilled red and green peppers. Topped with a white American cheese on a hoagie 17.95

Chicken Sandwich

Grilled chicken breast topped with cheddar cheese, bacon, lettuce and tomato on a potato bun. 16.95

Pesto Melt

Grilled sourdough bread filled with mozzarella cheese, pesto, tomatoes and a balsamic glaze. 14.95

Red Tail Rueben

Slow-roasted and smoked house cured brisket, sliced and topped with Swiss cheese and sauerkraut on rye bread with grain mustard and house sauce. 18.5

Prime Rib Dip

Thin sliced, slow-cooked, prime rib on a toasted French roll with au jus and a side of creamy horseradish. 17.95

BLT

Applewood smoked bacon layered with leaf lettuce, tomato and brown butter mayonnaise on sourdough bread. 14.95

Prime Rib Philly Wrap

Sliced prime rib, grilled red and green peppers, grilled onions with white American cheese and a horseradish aioli in a flour tortilla. 18.95

ENTREES

Beer Battered Fish 'N Chips

Alaskan cod dipped in fresh beer batter and crisp-fried. Served with coleslaw, house made tartar sauce and your choice of fries or tater tots. 19.5

Chimichanga

Chili braised beef or chicken and verde sauce, cheddar and pepper Jack cheese rolled in a flour tortilla and fried. Served with salsa and sour cream. 17.5
Add queso 3.5

Indian Taco

Traditional Native American fry bread recipe – fried and served warm. Topped with our house made buffalo chili, shredded lettuce, sour cream, cheddar, olive, green onion and tomato. 15.95

Chicken Fajita

Sautéed chicken, bell peppers and onions. Served with your choice of flour or white corn tortillas, salsa and sour cream. 16.95

Beef Fajita

Sautéed beef, bell peppers and onions. Served with your choice of flour or white corn tortillas, salsa and sour cream. 18.95

Shrimp Fajita

Sautéed shrimp, bell peppers and onions. Served with your choice of flour or white corn tortillas, salsa and sour cream. 19.95

Grilled Ribeye Steak

12oz. grilled ribeye beer-butter basted and served with a baked potato, seasonal vegetables and a house garden salad with your choice of dressing. 33.95
Add sautéed mushrooms 1 Add sautéed onions 1 Load your baked potato with bacon and cheese 2

Grilled Salmon

6oz. filet of Sockeye salmon grilled and served with a baked potato and seasonal vegetables. Includes a house salad with your choice of dressing. 23.95
Load your baked potato with bacon and cheese 2

Pork Tacos

Three flour or white corn tortillas filled with slow-cooked pork. Topped with cilantro slaw, Pico de Gallo and cotija cheese. Served with guacamole and house salsa. 16.95

Fish Tacos

Three flour or white corn tortillas filled with fried Alaskan Cod. Topped with cilantro slaw, Pico de Gallo and Sriracha Cream Sauce. Served with guacamole and house salsa 18.5

Shrimp Tacos

Three flour or white corn tortillas filled with your choice of grilled or blackened shrimp. Topped with Pico de Gallo, lettuce and cilantro lime aioli. Served with guacamole and house salsa. 19.95

DRINKS

Huckleberry Soda

House-made 32 oz. 7.95
Add ice cream to make a float 9.5

Flavored Lemonade

Huckleberry, raspberry or strawberry 4.95
One refill

Coke, Diet Coke, Sprite, Barq's Root Beer, Fanta Orange, Pibb Xtra, lemonade, iced tea, orange juice, coffee, hot tea, milk, chocolate milk 3.25

PROUDLY SERVING

Coca-Cola

DESSERTS

Blue-Huckleberry Crisp

Northwest wild huckleberries combined with Mt. Blueberries topped with golden browned, walnuts infused crisp topping. Served warm, with a scoop of old fashion vanilla ice cream. 8.95

Turtle Cheesecake

House-made New York style cheesecake topped with pecans, caramel and a chocolate ganache. 7.95

Brownie Sundae

Decadent chocolate brownie topped with vanilla ice cream, chocolate drizzle, whipped topping and a cherry. 7.5

Carrot Cake

A house-made carrot cake with a hint of orange, carrots and walnuts. Finished with a cream cheese icing for the perfect sweet treat. 7.95

Huckleberry Sundae (pictured)

Vanilla ice cream drizzled with a huckleberry sauce. Topped with whipped cream and a maraschino cherry. 8.5

Sundae

Vanilla ice cream drizzled with milk chocolate. Topped with whipped cream and a maraschino cherry. 6.5

