

SPECIALTY COCKTAILS

CRAFT COCKTAILS \$9

Prairie Fizzle

Gin, lime juice, lemon juice, cream, elder flower water, bitters touch of sugar and soda.

Grand Iceberg

Huckleberry vodka, peach liqueur, lemon, soda and huckleberries.

Smokey Autumn

Rye whiskey, maple syrup, scotch, apple brandy, bitters and orange twist.

Cacti Grande

Blanco tequila, aged tequila, lemon, lime juice and frothy egg white served over ice.

Spiced Orange Soda

Spiced rum, orange juice, simple syrup, soda and frothy egg white served over ice.

Cucumber Crush

Local cucumber grapefruit gin, simple syrup, soda and crushed cucumber and lemons.

DESSERTS

Hearth Baked Blondie with Huckleberry Ice Cream

Rich, sweet, vanilla dessert served hot with a scoop of huckleberry ice cream. 8

Chocolate Leche Caramel Cake

Dark chocolate cake moistened with cream and a caramel drizzle.

Topped with whip cream and toffee pieces. 8

Nitrogen Ice Cream for Two

Housemaid anglaise frozen at your table with an array of different flavor variations of your choosing. Scooped at your table and topped with your choice of toppings. 16

Smoked Vanilla Bean Crème Brulee

House made custard flavored with smoked vanilla bean.

Topped off with caramelized sugar. 8

Panna Cotta

Vanilla bean panna cotta topped with fresh berries. 8



C H I N O O K

CRAFTED BY - *Chef Adam Hogsted*

SPECIALTY COCKTAILS

NEW FASHIONED CLASSICS \$9

Chinook Manhattan

Rye whiskey, sweet and dry vermouth, bitters and brandied cherry.

Dirty Bleu Martini

Grey Goose vodka, vermouth, rosemary, olive juice, lemon and bleu cheese olives.

White Raspberry Cosmopolitan

Raspberry Vodka, orange liquor, bitters, muddled lime and white cranberry juice.

Brûléed Old Fashioned

Markers Mark bourbon, demerara sugar, orange liqueur, angostura and orange bitters, with brûléed orange, served over ice.

Our Daquiri

White rum, aged dark rum, lime juice and a splash of sugar served ice cold with a brandied cherry.

Moscow Idaho Mule

Idaho vodka, ginger beer, lime juice, bitters, rosemary and lime served over ice.

Great Northwest Martini

Huckleberry vodka, Crème de Cocoa, house cream, huckleberries, and pineapple juice served in a white chocolate and graham cracker rimmed martini glass.

Louis XIII Cognac ½-oz 125 1oz 200 2oz 350

Over the decades, a mysterious communion between the air, the wood and the eaux-de-vie culminates in a magical firework of flavors and aromas, evoking myrrh, honey dried roses, plum, honeysuckle, cigar box, leather, figs and passion fruit.

BEER

Rotating Handles

16-oz. 5.75 • 23-oz. 7.25
Ask your server for selections.

Premium & Imperial
Rotational Beers 6.5

16 oz Aluminum Pint

Budweiser
Bud Light
Coors Light
Miller Lite
Michelob Ultra

4.75

Craft Bottles

Blue Moon
Corona
Widmer Hefeweizen
Stella
Kokanee
O'Doul's

4.75



CHINOOK

CRAFTED BY - *Chef Adam Hegsted*

WINE BY THE GLASS

6-oz. 9-oz. Bottle

Coeur d'Alene Casino Private Label 7 10 26

Mignups White Blend • Arbor Crest - Washington

Fresh peaches and apricots with a lively acidity that finishes nicely on the palate. The combination of Sauvignon Blanc 75% and Chardonnay 25% is an excellent blend of stone fruit and tropical fruit.

Merf Chardonnay 8.5 12.25 32

Columbia Valley, Paterson, Washington

Rich fruit flavors, complemented by a creamy texture, give way to a lengthy, balanced finish.

Latah Creek Chardonnay 8 11.50 30

Spokane Valley, Washington

Papaya and buttery with hints of lime and toasty oak.

Château Ste. Michelle Riesling 7 10 26

Columbia Valley, Washington

Dry, refreshing style of Riesling with beautiful fruit flavors, crisp acidity and an elegant finish.

Erath Pinot Gris 8 11.50 30

Gary Horner, Winemaker

Fragrant white flowers, nectarine, melons with a hint of key lime lay the aromatic path to this tropical paradise.

Brancott Sauvignon Blanc 8 11.50 30

Marlborough, New Zealand

Well balanced wine with the palate weight, sweet fruit flavors and the crisp acidity usually associated with this style.

Beringer White Zinfandel 6 8.50 21

Vineyards, California

Fresh red berry, citrus and melon flavors accented by subtle hints of stone fruit and violets.

MOSCATO 7 10

Maryhill Winery Moscato Di Canelli

Goldendale, Washington

Floral Aromas mingle with notes of crisp apple and honey. Balanced by a Lovely acidity are hints of Bartlett pear, apple, and peach compote.

Sparkling - Segura Viudas, Cava Brut 7.50

Cava region of Spain

Aromas of white fruits, citrus, tropical fruits, and light floral notes. Dry and long on the finish.



C H I N O O K

CRAFTED BY - *Chef Adam Hoagstad*

WINE BY THE GLASS

6-oz. 9-oz. Bottle

	6-oz.	9-oz.	Bottle
Coeur d'Alene Casino Private Label	8	11.5	30

Qhasi'qs Red Blend • Arbor Crest - Washington

The bright red fruit and jammy characters that unfold and linger on the palate are a fine example of excellent Columbia Valley fruit. The medium bodied wine displays layers of spicy oak, red currant, cedar and black raspberry flavors.

Columbia Crest H3 Merlot 9 13 34

Horse Heaven Hills, Washington

Medium-bodied Merlot delivers aromas of spice and blackberry with the perfect balance of earth, cocoa and ripe cherry notes on the palate. Followed by a smooth, velvety finish.

MacMurray Russian River Pinot Noir 10 14.50 38

Sonoma, California

Generous in spicy clove and dark cherry fruit.

Château Ste. Michelle Cabernet Sauvignon 9 13 34

Indian Wells Vineyard, Washington

Dark fruit aromas and flavors. Syrah added an enhanced richness and concentration to the wine.

Alamos Malbec 8 11.50 30

Mendoza, Argentina

Full & rich with black raspberry fruit, interwoven with a touch of chocolate and sweet spice from a light oak aging.

Latah Creek Merlot 10 14.5 38

Spokane Valley, Washington

Smooth velvety tannins laced with cigar tobacco and toasty oak flavors.



C H I N O O K

CRAFTED BY - *Chef Adam Hoagland*

BOTTLED WINE

SAUVIGNON BLANC

Brancott

30

Marlborough, New Zealand

Well balanced wine with a palate weight, sweet fruit flavor, and crisp acidity usually associated with this style.

CHARDONNAY

La Crema

54

Russian River Valley, Sonoma County

Aromas of Myer Lemon, Gala apple, subtle hints of oak with flavors of White Stone Fruit, plum and honeydew.

RIESLING

Château Ste. Michelle

26

Woodinville, Washington

Sweet lime and mandarin orange aromas with subtle mineral notes. The mouth-watering acidity is beautifully balanced by flavorful Washington Riesling fruit.

MOSCATO

Maryhill Winery Moscato Di Canelli

27

Goldendale, Washington

Floral aromas mingle with notes of crisp apple and honey. Balanced by a lovely acidity are hints of Bartlett pear, apple and peach compote.

SYRAH

J. Lohr

31

San Luis Obispo County, California

Varietal aromas of blueberry and black tea, lifted by barrel aging in American and French Oak barrels. A touch of white pepper and hints of pomegranate fruit on the finish.



C H I N O O K

CRAFTED BY - *Chief Adam Hoyle*

BOTTLED WINE

MERLOT

Gordon Brothers 42

Columbia Valley, Washington

This soft, easy to drink wine is fruity and savory on the palate with flavors of anise, cocoa, white pepper and candied raspberry giving way to a lovely smooth finish.

Northstar 79

Walla Walla, Washington

Rich concentrated aromas of cherry, raspberry and vanilla that lead into flavors of spice and chocolate. It is subtle and soft with a lingering toasted oak finish.

CABERNET SAUVIGNON

Januik 54

Columbia Valley, Washington

Brimming with dark berry, ripe raspberry, and spice notes. The palate is overflowing with black cherry and chocolate flavors.

Pepper Bridge 89

Walla Walla, Washington

Exotic Moroccan spice leads to notes of black and blue fruit cobbler. Black currant is front and center on the palate, showing off the brightness of tart fruit with dark undertones, mingling with hints of eucalyptus.

L'Ecole No. 41 64

Walla Walla, Washington

With an elegant, Old World structure, this sophisticated Cabernet shows savory aromas of bouquet garni, rose petal, and cocoa. A robust core of blackberry and plum with notes of black currant.

Browne Family Cabernet 64

Spring Valley District of Walla Walla, Washington

Aromas of black fruit, notably cherry with flavors of blackberry, fresh sweet tobacco, fruit leather and black pepper. Toasted oak vanilla and berry compote.

PINOT NOIR

Chehalem 42

Willamette Valley, Oregon

Warming, spice-driven, and showcases beautiful oak to complement bright red fruit. Tobacco leaf, cinnamon, cola, Italian plum and pomegranate are in the foreground, with fruitcake, dusty ripe berry and dark chocolate supporting.



CHINOOK

CRAFTED BY - *Chef Adam Hryciak*