

SPECIALTY DRINKS

Redtail Margarita

Gran Centenario Reposado, blood orange and pomegranate, fresh lime lemon and oranges. Black salt or candied orange sugar rim. \$12

Hot Peach Cooler

Peach vodka with jalapeño, vanilla, peach puree, served over ice with fresh mint in a hurricane glass. \$10

Smoked Kentucky Mule

Coeur d'Alene Casino Bourbon, muddled lime, ginger beer finished in a smoked mug. \$12

Blood Orange Lemon Drop

Salerno blood orange liquor, blood orange and lemon, with a candied orange sugared rim. \$11

Huckleberry Lemon Drop

44 North Huckleberry Vodka, fresh huckleberries, with our signature lemondrop double simple syrup, served with a sugared rim. \$10

Blackberry Old Fashioned

Coeur d'Alene Casino Bourbon, orange oléo saccharum, pecan bitters, crushedblackberries, served over a gentleman's cube and smoked. \$13

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

Chardonnay \$6 | \$21

Merlot \$6 | \$21

Cabernet \$6 | \$21

White Zinfandel \$6 | \$21

Pinot Grigio \$6 | \$21

Lunetta Prosecco \$9

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 \$8 | \$30

Maryhill Rose of Sangiovese

Horse Heaven Hills, Washington \$8 | \$30

Cline Lodi Old Vine Zinfandel

Sonoma California \$11 | \$40

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 to show your server your Coeur Rewards 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 foodborne 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. \$11.50  
*Add extra jam \$4*

**Queso Dip**  
Creamy white queso sauce with Pico de Gallo. Served with our warm tortilla chips and salsa. \$12

**Ballpark Garlic Fries**  
Loads of fresh chopped garlic, kosher salt, and parsley served with ketchup. Just like the ballpark! \$10

**Three Cheese Quesadillas**  
Smoked gouda, cheddar, and pepper Jack cheese served with salsa. Half \$8 Whole \$12  
Add grilled chicken or pork – Half \$3 Whole \$6  
Add sour cream 50¢

**Onion Petals**  
Battered onion petals, fried and served with chipotle aioli. \$11

**Chicken Wings**  
Slow-cooked Washington chicken wings crisp-fried. Tossed in your choice of Spicy raspberry, Amber barbecue or Buffalo hot sauce.  
*Bone in or Boneless*  
1 lb. \$18 | 2 lbs. \$24

**Cheese Curds**  
Battered cheese curds fried and tossed with honey, minced jalapeños and bacon bits. Drizzled with Sriracha sauce. \$11

**Zucchini Blossom**  
Zucchini flowers stuffed with Italian ricotta and mascarpone. Deep-fried to golden brown in a light and crispy batter. Served with sweet chili dipping sauce. \$15

**Chips and salsa**  
Corn tortilla chips served with fire-roasted tomato salsa. \$9

SALAD OR SOUP

Add blackened or grilled chicken breast \$7.5  
Blackened or three grilled shrimp \$9  
Add blackened or grilled salmon skewer \$9

**Berry Salad**  
Arcadia lettuce, fresh seasonal berries, candied nuts and feta cheese. Served with house-made white balsamic poppy seed vinaigrette. Half \$8 Whole \$12

**Taco Salad**  
Iceberg and green leaf lettuce topped with seasoned taco meat, cheddar cheese, tomato, black olive, red onion, sour cream, house salsa and guacamole. Served in a fried tortilla bowl. \$18

**Cobb Salad**  
Mixture of iceberg and green leaf lettuce topped with diced chicken, diced ham, cheddar cheese, pepper Jack, green onions, tomatoes and hardboiled egg. Served with your dressing of choice. Half \$13 Whole \$17

**Garden Salad**  
Mixed greens with tomato, cucumber, red onion, croutons and cheddar cheese with your choice of dressing. Half \$7 Whole \$9

**Beef Stew**  
Classic homemade beef stew loaded with potato, onion, carrot, celery, herbs and spices. Cup \$8 Bowl \$10

**Buffalo Chili**  
Buffalo slow-cooked with onions, beans, spices and Old 95 IPA. Topped with diced onions and cornbread croutons. Cup \$8 Bowl \$10  
Add cheese 50¢ Add sour cream 50¢

**House Clam Chowder**  
Pacific Clams cooked with potatoes and bacon. Cup \$8 Bowl \$10

**Caesar Salad**  
Romaine lettuce, shaved parmesan, and croutons tossed in Caesar dressing garnished with lemon wedge. Half \$10 | Whole \$15

HANDHELDS

Served with fries, tots or coleslaw. Substitute with our signature ½ pound Kobe burger for \$5.  
Substitute with grilled or blacked chicken breast for no charge.

**Beast Burger**  
Elk, venison, wagyu, and wild boar blended together, creating a one-of-a-kind 1/2-pound burger. Topped with smoked gouda cheese, huckleberry jalapeño bacon jam, smokey mayo and red onion on a ciabatta bun. \$25

**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 chipotle aioli. \$20

**Cheeseburger**  
Fresh ground brisket burger; seasoned & grilled. Served on a potato bun with lettuce, tomato and pickle. \$15  
Add bacon \$3

**Smoke House Burger**  
Fresh ground smoked brisket burger, seasoned and grilled. Topped with amber barbecue sauce, brisket, cheddar cheese, bacon and fried onions on a potato bun. \$20

**Mushroom Swiss Burger**  
Fresh ground brisket burger, seasoned & grilled. Topped with sauteed mushrooms, smokey mayo, and melted Swiss cheese on a potato bun. \$17

**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. \$21

**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. \$19  
Add queso \$3.5

**Indian Taco**  
Traditional Native American fry bread topped with our house-made buffalo chili, shredded lettuce, olives, cheddar cheese, sour cream, Pico de Gallo, and green onions. \$16

**Chicken Fajita**  
Sautéed chicken, bell peppers and onions. Served with flour or white corn tortillas, salsa and sour cream. \$18

**Beef Fajita**  
Sautéed beef, bell peppers and onions. Served with flour or white corn tortillas, salsa and sour cream. \$20

**Shrimp Fajita**  
Sautéed shrimp, bell peppers and onions. Served with your choice of flour or white corn tortillas, salsa and sour cream. \$21

**Beauty Burger**  
Coeur d'Alene Casino’s famous grilled black bean burger topped with Pico de Gallo, cotija cheese, and cilantro lime crema on a potato bun. \$15

**Red Tail Rueben**  
Slow-roasted corned beef topped with sauerkraut, Swiss cheese, and 1000 island on marble rye. \$18.5

**Prime Rib Dip**  
Thinly sliced slow-cooked prime rib on a toasted French roll with au jus and a side of creamy horseradish. \$19  
Make it a loaded - add Swiss cheese, grilled onions, and sauteed mushrooms \$2

**BLT**  
Applewood smoked bacon layered with leaf lettuce, tomato and smokey mayonnaise on sourdough bread. \$16

**Chicken Caesar Wrap**  
Grilled or crispy chicken chopped and wrapped with romaine lettuce, shaved parmesan, a spritz of fresh squeezed lemon wedge and Caesar dressing. \$18

ENTREES

**Applewood Smoked Pork Ribs**  
Smothered with amber barbecue sauce, served with a baked potato, seasonal vegetable and house garden salad with your choice of dressing. Half \$25 Full \$35

**Grilled Top Sirloin Steak**  
8 oz. Top sirloin basted in garlic butter and served with a baked potato, seasonal vegetables and a house garden salad with your choice of dressing. \$32  
Add sautéed mushrooms \$1 Add sautéed onions \$1  
Load your baked potato with bacon and cheese \$2

**Grilled Salmon**  
8 oz. filet of Sockeye salmon grilled and served with a baked potato and seasonal vegetables. Includes a house salad with your choice of dressing. \$26  
Load your baked potato with bacon and cheese \$2

**Pork Tacos**  
Three flour or white corn tortillas filled with shredded smoked pork. Topped with cilantro slaw, pico de gallo, cilantro lime crema and cotija cheese. Served with guacamole and fire-roasted salsa. \$18

**Shrimp Tacos**  
Three flour or white corn tortillas filled with grilled or blackened shrimp. Topped with cilantro slaw, pico de gallo, cilantro lime crema and cotija cheese. Served with guacamole and fire-roasted salsa. \$21

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



DESSERTS

**Blue-Huckleberry Crisp**  
Northwest wild huckleberries combined with mountain blueberries topped with a golden browned walnut infused crisp topping. Served warm with a scoop of old-fashioned vanilla ice cream. \$8.95

**Turtle Cheesecake**  
House-made New York-style cheesecake topped with pecans, caramel and 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 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

**Birthday Cake Bread Pudding**  
A new twist on a classic. Made with donuts, rainbow sprinkles, and creme brulee served with vanilla ice cream. Dessert for two and a party of flavors! \$12

