

BEVERAGE & CATERING MENU

If you are entertaining in your room, our professional Room Service team can provide both food and refreshments for any occasion. Dial 27 for assistance.

COCKTAILS

COEUR D'ALENE RUM RUNNER

Rum, blackberry juice, Peach Schnapps, pineapple and orange juice with a float of Myers Rum.

BREEZY COLADA

A frozen creamy colada with Malibu Rum.

THE CUCUMBER WHITE COSMOPOLITON

This cocktail adds new flavor to an old favorite. Fresh cucumber muddled with Kettle 1 Citroen vodka and white cranberry juice. Very refreshing and unique.

BEVERLY'S SPLASH

Grey Goose L 'Orange mixed with peach schnapps and cranberry juice. Orange as a garnish.

THE FUITINI

A melody of infused vodka and fresh squeezed orange juice, and cranberry juice.

HUCKLEBERRY SPARKLER

Moet & Chandon "white Star" champagne adorned with fresh huckleberry, dancing to the bubbles.

COEUR D'ALENE SUNRISE

Malibu Rum, Triple Sec, orange and pineapple juice with a floater of grenadine.

SHAKERS

TRADITIONAL COSMOPOLITAN

Absolut, Triple Sec, cranberry juice and a hint of lime.

PEPPERMINT TWIST

Peppermint Schnapps, Kahlua, Crème de Cacao shaken and strained into a martini glass.

APPLETINI

Apple Pucker, vodka and a splash of sprite.

CHOCOLATE MARTINI

Kahlua, Stolichnaya Vanil Vodka, Godiva and a splash of cream.

BOTTLED BEER

MICRO BREWS

ALASKAN AMBER
BLACK BUTTE PORTER
PYRAMID HEFEWEIZEN
BRIDGEPORT IPA
FAT TIRE

IMPORTED

HEINEKEN—Holland
AMSTEL LIGHT—Holland
CORONA—Mexico
KOKANEE—Canada
MODELO ESPECIAL—Mexico

MACRO BREWS

BUDWEISER
BUD LIGHT
COORS LIGHT
MILLER LITE
MICHELOB ULTRA

WINES BY THE GLASS

WHITE WINES

LATAH CREEK "HUCKLEBERRY RIESLING"
7 Glass 26 Bottle

DR. LOOSEN RIESLING QBA,
Mosel, Germany 2005
9 Glass 34 Bottle

COEUR D'ALENE CELLARS BARREL
ROOM WHITE, Columbia Valley 2004
9 Glass 34 Bottle

TENUTA SETTEN PINOT GRIGIO, Fiuiano, Italy
8 Glass 30 Bottle

GORDON BROTHERS CHARDONNAY,
Columbia Valley 2004
8 Glass 30 Bottle

FREI BROTHERS CHARDONNAY,
Russian River 2004
11 Glass 42 Bottle

CLOS DU VAL CHARDONNAY, Carneros 2004
14 Glass 54 Bottle

DROUHIN POUILLY-FUISSE,
Burgundy 2004
10 Glass 38 Bottle

RED WINES

PARKER STATION PINOT NOIR, California
7 Glass 26 Bottle

ELK COVE PINOT NOIR,
Willamette Valley 2004
16 Glass 52 Bottle

JIM BARRY SHIRAZ, Clare Valley Australia
10 Glass 38 Bottle

WALLA WALLA VINTNER'S MERLOT,
Columbia Valley
15 Glass 58 Bottle

BERINGER MERLOT, Napa Valley
9 Glass 34 Bottle

J. LOHR CABERNET SAUVIGNON, Paso Robles
9 Glass 34 Bottle

NELM'S ROAD, Cabernet, Columbia Valley
14 Glass 54 Bottle

LA MASSA GIOEGIO PRIMO
CHIANTI CLASSICCO
15 Glass 58 Bottle

WINES WITH BUBBLES

MOUNTAIN DOME BRUT, Columbia Valley ~ 30 Bottle
MOET & CHANDON "WHITE STAR" EXTRA DRY CHAMPAGNE ~ 85 Bottle

For more wine selections by the bottle, please dial 27 for Beverly's Full Wine List.

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VEGETABLE RELISH CRUDITES

An arrangement of organic and locally grown raw vegetables.
Served with guacamole, ranch and Roquefort dips. ~ 16.50

FRUIT & CHEESE PLATTER

Fresh grapes and berries, French Brie, Swiss, Gouda, Tillamook Cheddar, herb cream cheese, breadsticks and assorted crackers. ~ 28

NORTHWEST PLATTER

Sliced salami, smoked ham, turkey breast, Swiss, Tillamook Cheddar and Pepper Jack, sourdough rolls and condiments. ~ 30

CLUB SANDWICH PLATTER

Turkey, bacon, lettuce and tomato on grilled ciabatta; Roast beef, Havarti, horseradish, sour cream and lettuce on grilled sourdough; Shaved ham, Swiss, sweet pickles and sweet hot mustard on a grilled wheat roll.

Six sandwiches ~ 24 Twelve sandwiches ~ 36

IDAHO POTATO SKINS

Eighteen golden fried potato skins topped with melted Tillamook Cheddar, bacon bits, green onions and black olives. Fresh tomato salsa and sour cream on the side. ~ 24

BUFFALO WINGS

Twenty pieces of our tender chicken drumettes tossed in our spicy sauce.
Served with celery sticks and Roquefort dressing. ~ 26

A TASTE OF MEXICO PLATTER

Jalapeño poppers, Pepper Jack quesadillas with shrimp, mini beef and bean burritos, warm tortilla chips and spicy cheese dip. Served with our 8-layer dip. ~ 32

COCONUT CHICKEN SKEWERS

Ten skewers served with sweet pungent dipping sauce. ~ 28

KOBE BEEF SLIDERS

One dozen of our mini Snake River Farms sliders with melted Tillamook Cheddar served on a toasted bun with fried onions, dill pickle skewer and our special sauce. ~ 30

HOT HORS D'OURVE SAMPLER

12 Buffalo wings, 12 Potato skins and 12 Meatballs served with Roquefort cheese, sour cream and salsa. ~ 29

PUBHOUSE CHICKEN TENDERS

Eighteen crispy filets of white meat chicken. Served with barbeque, ranch and honey mustard dipping sauces. ~ 30

Please allow a minimum of one hour preparation time.
\$3.50 service charge and 18% gratuity will be added to each order.
All of our hot items are presented in chafing dishes.

