

MENU

SNACKS & STARTERS

Pretzel Bites \$8

POINTS 3,200

Soft, bite-sized Pretzels served with a house-made Beer-cheese Dipping Sauce

POINTS 3,600

Fresh Tomato layered with soft Mozzarella Cheese and fresh Basil topped with Olive Oil and a **Balsamic Reduction**

Wings \$18

POINTS 7.200

Boneless or Bone-in Wings tossed in your choice of sauce (BBQ, Buffalo, Carolina Gold, Pineapple Habanero) and served with Carrots and Celery

Onion Rings \$7

POINTS 2,800

Beer Battered Onion Rings served with Ranch Dipping Sauce

Fried Cauliflower Bites \$8

POINTS 3,200

Beer Battered Cauliflower served with Ranch Dipping Sauce

Brisket Loaded Fries \$9

POINTS

House-smoked Brisket over golden French Fries topped with Queso, Red Onion, Green Onion and Cilantro, finished with Creamy Horseradish Sauce and **BBQ Sauce**

SALADS

PIZZA

Margherita \$15

POINTS 6,000

Topped with fresh Tomato, fresh Mozzarella Cheese and Basil Leaves

Asian Chicken \$14

POINTS

5,600 Spring Lettuce topped with Pan-Asian Dressing, Red Peppers, Onion, Celery and Cucumber, finished with a Grilled Chicken Breast and Crispy Fried Wontons

Pepperoni \$13

POINTS 5,200

Topped with fresh Mozzarella Cheese and Pepperoni

Southwest Chicken \$14

POINTS

Spring Lettuce tossed with Creamy Jalapeño Dressing, topped with Sauteed Onions & Peppers and Pepperjack Cheese, finished with a Grilled Chicken Breast and Crispy Fried Tortilla Chips

Hawaiian \$13

POINTS

5,200

Topped with fresh Mozzarella Cheese, Ham and Pineapple

Caprese Chicken \$16

POINTS 6.400

Spring Lettuce topped with Basil Pesto Ranch Dressing, sliced Tomatoes and fresh Mozzarella Cheese, finished with Grilled Chicken and a Balsamic Reduction

Supreme \$14

POINTS 5,600

Topped with fresh Mozzarella Cheese, Pepperoni, Bacon, Peppers, Onion and Mushrooms

DESSERT

SIDES

Cheesecake \$7

POINTS 2,800

Served with your choice of Caramel or **Chocolate Topping**

Cole Slaw \$4 Cup of Soup \$5

1,600 POINTS

POINTS

S'mores Pot \$6

POINTS 2,400

Melted Chocolate topped with Toasted Marshmallow, served with Graham Cracker sticks Side of Sauce \$1

2.000 POINTS 400

7-Layer Chocolate

Side Salad \$5

POINTS 2,000 POINTS

800

POINTS

Fries \$6

2,400 Pico de Gallo \$2 **POINTS**

Decadence \$8

3,200

Chocolate Cake, Chocolate Buttercream and rich Chocolate Ganache

> Make any bun or pizza crust Gluten Free. "Share" your order and choose an additional side add \$2 Use your Players Club points to purchase your meal.



BURGERS AND MORE

Served with your choice of Soup, Salad or Fries. Substitute Onion Rings or Loaded Fries (Garlic Parmesan, Bacon Cheddar or Jalapeño Pepperjack) add \$2 / 800 Points.

Bacon Cheddar Burger \$18

POINTS 7,200

Grilled K-Bar Beef patty with Cheddar Cheese and Smoked Bacon topped with Lettuce, Tomato, Onion and our Signature Burger Sauce

Garlic Mushroom Swiss \$17

POINTS

6,800 Grilled K-Bar Beef patty with Garlic Mushrooms and Swiss Cheese topped with Lettuce, Tomato, Onion and our Signature Burger Sauce

Full House Burger \$22

POINTS 8,800

Grilled K-Bar Beef patty with Smoked Bacon, Garlic Mushrooms, Grilled Onions, Crispy Onion Straws, Jalapeño and Rogue Creamery Bleu Cheese topped with Lettuce, Tomato and our Signature Burger Sauce

Smothered Beer-Cheese Burger \$23

POINTS

9,200 Grilled K-Bar Beef patty topped with Cheddar Cheese, Smoked Bacon and Caramelized Onions on a Pretzel Bun, smothered in our house-made Beer-cheese Sauce (knife and fork recommended)

PNW Salmon Sandwich \$21

POINTS

White-miso-glazed Pacific Northwest Salmon with a Napa Cabbage Slaw and Yuzu Mayonnaise on a soft Ciabatta Roll, served with Furikake Fries drizzled with Spicy Mayonnaise

Brisket Philly Sandwich \$19

POINTS 7,600

House-smoked Chopped Brisket topped with Peppers, Onion, Mushrooms and Cheddar Cheese

Italian Chicken Sandwich \$18

Grilled Chicken Breast with Tomato and fresh Mozzarella Cheese on a Ciabatta Bun, topped with a Basil Pesto Ranch Dressing

Stix Signature Grinder \$17

POINTS

6.800 Oven-roasted sandwich with Ham, Turkey, Bacon, Onion, Tomato, Swiss & Cheddar Cheeses and Bistro Sauce on a Hoagie Bun

House-Made Veggie Burger \$15 POINTS

6.000

Potato, Mushrooms, Carrots and Oats cooked with Savory Spices, then seared crispy served on a soft Ciabatta Roll with Avocado Aioli, Lettuce, Tomato and Pickled Red Onion

ENTRÉES

Cod Fish & Chips \$17

POINTS 6,800

Crispy Battered Cod served with Coleslaw and French Fries

Pesto Vegetable Pasta \$16

POINTS 6,400

Creamy Pasta tossed with Pesto, Tomatoes, Garlic Mushrooms, Peppers and Onions

Chicken & Chips \$15

POINTS

Colossal Crispy fried Chicken Strips served with Coleslaw and French Fries

Cod Fish Tacos (3) \$16

Cedar Plank Salmon \$29

POINTS

Crispy Battered Cod topped with Napa Cabbage Slaw, Spicy Southwest Dressing, Cilantro Cream Sauce, Cotija Cheese and Pico de Gallo

Buffalo Chicken Mac 'N' Cheese \$16

POINTS

Crispy Boneless Chicken tossed with Buffalo Sauce atop our Skillet Mac 'n' Cheese, garnished with Breadcrumbs and Rogue Creamery Bleu Cheese

POINTS

Balsamic-glazed Salmon Filet roasted on a Cedar Plank served with Garlic-parmesan Rice and Grilled Asparagus

Santa Fe Chicken Rice Bowl \$17

POINTS

6,800 Grilled Chicken Breast atop a Brown Rice & Quinoa blend with a Cilantro Cream Sauce, served with Mexican Street Corn, seasoned Black Beans, Cotija Cheese and Pico de Gallo

New York Steak \$35

POINTS 14,000

Tender New York Strip Steak grilled to your liking, topped with Crispy Onion Straws and served with Maple-bourbon Fries and Grilled Asparagus