

CAESARS

SPORTSBOOK

AT MUCKLESHOOT

APPETIZERS

BANG POW SHRIMP

\$12

Deep-Fried Shrimp, Bang Pow Sauce, Sweet Chili Drizzle

SPINACH

ARTICHOKE DIP

\$10

Green Onions, Pita Bread, Crisp Vegetables

HUMMUS PLATE

\$10

Chickpea Hummus, Pita Bread, Crisp Vegetables

BAVARIAN PRETZELS

\$14

Two Large Pretzels, Stone Ground Mustard, Beer Cheese Dip

TILLAMOOK

CHEESE CURDS

\$11

Breaded Deep-Fried Cheddar Cheese Bites and Ranch Dressing

SMOTHERED

STEAK FRIES

\$13

Bacon, Scallions, Cheddar Cheese, Choice of Smother: Clam Chowder or Pork Green Chili

SHAREABLE TOWERING

NACHOS

\$22

Crispy Corn Tortillas Layered in Queso, Cheddar Cheese, Jalapeños, Guacamole, Sour Cream, Pico De Gallo. Choice of Ground Beef, Chicken, or Bacon

MUCKLESHOOT

OYSTERS CASINO

\$13

Tasty Seasonal Oysters Topped with Bacon, Onions, Garlic, Shallots, Bell Peppers, Panko, Sautéed in Bacon Drippings and White Wine

FIRECRACKER CALAMARI

\$15

Deep-Fried Calamari Fries, Crispy Green Beans, Fried Jalapeños, Onion Straws, Tartar Sauce

JUMBO

WINGS

3 WINGS

\$9

6 WINGS

\$15

SAUCES

Traditional Buffalo

Flamin' Fresno Hot Sauce

BBQ

Sriracha-Honey

Sweet Chili

Choice of Sauce,

Celery, Carrot

Sticks, Choice of

Blue Cheese or

Ranch Dressing

FIELD OF GREENS

ADD '4 OZ SALMON FILET \$11

ADD '5 OZ ALL-NATURAL HANGER STEAK \$17

CHOPPED SALAD

\$12

Grilled Chicken, Bacon, Parmesan, Poblano Peppers, Cucumbers, Carrots, Tomatoes, Red Onions, Romaine Lettuce, Croutons, Red Wine Vinaigrette or Ranch Dressing

CAPRESE SALAD

\$10

Fresh Mozzarella, Tomatoes, Arugula, Balsamic Vinaigrette, Toasted Pine Nuts

SOUP'R BOWLS

MUCKLESHOOT

CLAM CHOWDER

\$8

Bavarian Pretzel Croutons

PORK GREEN CHILI

\$8

Crispy Tortilla Strips, Cotija Cheese

FLATBREADS

CAPRESE

\$13

Buffalo Mozzarella, Tomato, Arugula, Fresh Basil, Garlic, Extra Virgin Olive Oil, Balsamic Crème

CARAMELIZED ONION

& BACON

\$14

Tomato, Parmesan Cheese, Spinach Artichoke Spread

TRIPLE THREAT

PEPPERONI

\$13

“Pepperoni 3 Ways,” House Cheese Blend, and Tomato-Basil Sauce

*Certain items on our menu are cooked to order and may be served raw or undercooked. Consuming undercooked meats, poultry, shellfish, fish or eggs may increase the risk of a foodborne illness.

Please be aware that our food may contain or may have come into contact with common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish, sesame, or wheat. We take steps to minimize risk and safely handle foods that contain potential allergens, but please be advised that cross-contamination may occur.

GF Gluten-Free  Vegetarian  *A gratuity of 18% will be added for parties of 8 or more. Please drink responsibly.

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HANDHELDS

ALL SANDWICHES AND BURGERS COME WITH A PICKLE SLICE, PLUS YOUR CHOICE OF FRENCH FRIES OR COLESLAW.
UPGRADE TO SWEET POTATO WAFFLE FRIES FOR \$1
UPGRADE TO GARLIC FRIES FOR \$2

HOMERUN SLIDERS* \$18

Three Casino Blend Beef Burger Sliders, Onion Straws, Cheddar Cheese, and Bistro Sauce

CLUB SANDWICH \$16

Triple Layered Then Quartered, with Smoked Ham, Turkey, Bacon, Cheddar and Swiss Cheeses, Mayonnaise, Lettuce, and Tomato on Sourdough

BLACKENED SALMON TACOS* \$20

Cabbage Slaw, Cotija Cheese, Cilantro, Mango Salsa, Green Chili Salsa

CHEF'S SIGNATURE SANDWICH

Ask Your Server About This Month's Featured Sandwich

CHEESESTEAK SANDWICH* \$19

Grilled Beef Rib-Eye Steak, Peppers, Onions, Mushrooms, and American Cheese on a Hoagie Roll

SPORTSBOOK CUBANO* \$19

Carnitas, Ham, Pickle, Dijonnaise, and Swiss Cheese on Sourdough



MUSHROOM SWISS BURGER* \$19

Sautéed Mushrooms, Caramelized Onions, Swiss Cheese, Mayonnaise, Lettuce, and Tomato

BLACKENED BLUE BURGER* \$21

Candied Sriracha Bacon, Caramelized Onions, Blue Cheese Crumbles, Blackened Seasoning, Lettuce, and Tomato

BBQ BACON CHEESEBURGER* \$21

Bacon, Crispy Onion Straws, Cheddar Cheese, Barbecue Sauce, Lettuce, and Tomato

JALAPEÑO CHEDDAR BURGER* \$19

Cheddar Cheese, Fried Jalapeños, Salsa, and Chipotle Aioli

SPORTSBOOK BURGER* \$18

Lettuce, Tomato, Onion Straws, Bistro Sauce, Add Choice of Cheese \$1

SUBSTITUTIONS

• Beyond Meat® Patty

• Black Bean Patty

• Grilled Chicken Breast

ADDITIONS

• Casino Blend Beef Burger Patty* \$7

• Bacon \$2

• Avocado \$2

USDA CHOICE 6 OZ STEAK BLEND MADE TO OUR EXACT SPECIFICATIONS ONLY USING THE BEST QUALITY CUTS OF MEAT. SERVED ON A HOUSE-MADE BRIOCHE BUN.

WINNERS CIRCLE

VICTORY STEAK SALAD* \$26

5 oz All-Natural Hanger Steak, Artisan Greens, Tomatoes, Cotija Cheese, Pickled Onion, Fresno Pepper, Crispy Tortilla Strips, Chimichurri Green Chili Salsa and Red Wine Vinaigrette

CAESAR'S CIRCUS MAXIMUS SALAD \$24

6 oz Grilled Salmon, Crisp Romaine Hearts, Arugula, Shaved Parmesan Cheese, Lemon, Bavarian Pretzel Croutons, Creamy Caesar Dressing

FRESH & HOT CAKE DONUTS \$7

One Dozen Loaded Mini Donuts

TOPPINGS

• Chocolate Glaze

• Maple Glaze

• White Sugar Glaze

• Cinnamon Sugar

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COCKTAILS

CSB TRASH CAN	\$16⁵⁰
Traditional Long Island Iced Tea, Peach, Splash of Midori with Redbull	
STRAWBERRY MOJITO	\$13⁵⁰
Bacardi Rum, Mint, Lime, Fresh Strawberries, Soda and Sugar Rim	
LEMON LUST	\$13
Grey Goose Vodka, Muddled Citrus, Soda with a Lemon Wheel and Mint Garnish	
PATT DADDY	\$16
Casamigos Reposado Tequila, Passionfruit or Peach, Sweet Pomegranate, Triple Sec, Sour with a Lime and Salt or Tajin Rim	
TRADITIONAL OLD FASHIONED	\$12
Maker's Mark Bourbon, Simple Syrup, Bitters, Orange Zest and a Cherry for the Bourbon Lover.	
TROPICAL BLUES	\$15
Aviation Gin, Twist of Blue Curaçao, Mango, Passionfruit and Pineapple Juice Served with a Cherry and Orange Slice	
WASHINGTON APPLE	\$13⁷⁵
Crown Royal Whisky, Apple Pucker and Cranberry. Served Over Ice or as a Shot.	
DIRTY LEMONADE	\$13
Hennessy Cognac, Orange and Lemonade on the Rocks	
KING'S MARGARITA	\$16
Patron Silver Tequila, Grand Marnier, Watermelon, Sour and Lime with Your Choice of Salt, Sugar, or Tajin Rim.	
SPICY BLOODY MARY	\$13
Absolut Peppar Vodka, House-Made Bloody Mary Mix, Celery Salt Rim, Sriracha Bacon	

WINE BY THE GLASS

CHARDONNAY JOEL GOTT	\$11
PINOT GRIGIO MÉNAGE À TROIS	\$9
SAUVIGNON BLANC JOEL GOTT	\$11
MERLOT CK MONDAVI	\$7
RED BLEND JOEL GOTT	\$9
CABERNET SAUVIGNON MÉNAGE À TROIS	\$9

BEERS ON TAP

ASK YOUR SERVER ABOUT OUR QUARTERLY BEER

M253 HAZY IPA	\$9/11
BLUE MOON ALE	\$8⁵⁰/9⁵⁰
MANNY'S PALE ALE	\$8⁵⁰/10⁵⁰
MAC & JACK'S AMBER	\$8⁵⁰/10⁵⁰
BODHIZAFa IPA	\$8⁵⁰/10⁵⁰
BUD LIGHT LAGER	\$6/8
COORS LIGHT LAGER	\$6/8

BOTTLED / CANNED BEER

BUDWEISER	\$6⁵⁰
BUD LIGHT	\$6⁵⁰
MICHELOB ULTRA	\$6⁵⁰
STELLA ARTOIS	\$9
MODELO	\$8⁵⁰
CORONA	\$8⁵⁰
SAN MIGUEL	\$8⁵⁰
HEINEKEN	\$8⁵⁰
WIDMER HEFEWEIZEN	\$9
SAPPORO	\$8⁵⁰
TSING TAO	\$8⁵⁰
ANGRY ORCHARD CIDER	\$8⁵⁰
GUINNESS CAN	\$8⁵⁰
WHITE CLAW	\$8⁵⁰
RED HORSE	\$8⁵⁰
GOSLINGS GINGER BEER N/A	\$5⁷⁵
HEINEKEN ZERO N/A	\$8⁵⁰
CORONA N/A	\$8⁵⁰

VODKA

SINGLE/DOUBLE

CHOPIN	\$9⁵⁰/19
Earthy, with a Subtle Green Apple and Vanilla Aroma. Distilled Four Times to Produce an Authentic Spirit of Superior Quality and Taste	
CRYSTAL HEAD	\$15/30
Filtered Through Layers of Herkimer Diamonds, this One-Of-A-Kind Vodka Offers Hints of Vanilla, Citrus Aromatics, and a Sweet Velvet Finish	
GREY GOOSE	\$12/24
A Spirit of Unrivaled Craftsmanship Known for its Fresh, Clean, Elegant Aromatics, Taste and Smooth Finish	
NORTH 44	\$12/24
Independent, Handcrafted Spirits with Local Roots, Distilled with a Blend of Brundage Winter Wheat to Achieve a Distinctive Taste	
CIROC	\$12/24
WATERMELON/PEACH/PINEAPPLE Ultra-Premium Vodka. Lightly Sweet and Enriched by Natural Fine French Grapes. Gluten Free (Varies by Cîroc Flavor)	

GIN

SINGLE/DOUBLE

NOLETS SILVER	\$11/22
Wake Up and Smell the Turkish Rose, Raspberry, And Peach Botanicals in this “Floral Gin”. Known For a Series of Non-Traditional Gin Botanicals, Nolets Silver Will Sweep You Away with its Sweet Herbal Aromas	
GRAY WHALE	\$10⁷⁵/21⁵⁰
California Botanicals for Distillation, Fresh Hand-Zested Citrus and Fir Tree Needles for Extraction. This is California in a Glass	
TANGUERAY 10	\$11/22
Ultra-Premium Gin with an Explosion of Grapefruit, Orange, Lime and Chamomile Flowers. Best Served with Tonic Water Over Ice	
YUZUGIN JAPANESE GIN	\$15/30
Well-Balanced, Earthy Complexity, Playful Spice and Exotic, Rare, Locally Sourced Citrus Fruits Give this Gin a Unique Flavor Profile	
AVIATION AMERICAN GIN	\$10/20
Infused With a Precise Blend of Botanicals, the “Heart Cut” Of 142 Proof is Transferred to a Blending Tank Where Pure Water is Added, Bringing this Gun to the Desired 84 Proof. Best Served in Cocktails	

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TEQUILA	SINGLE/DOUBLE
PATRON SILVER	\$13/26
"Made Like It Should Be"—Handcrafted from the Finest Weber Blue Agave, Smooth and Sweet	
CASAMIGOS REPOSADO	\$14/28
An Award-Winning Spirit, with Hints of Caramel and Cocoa. Founded in 2013 From the Highlands of Jalisco, Mexico	
CINCORO REPOSADO	\$25/50
Fill The Air with Toasted Crème Brûlée Aromas, White Chocolate Taste, and an Incredibly Long Finish of Vanilla	
CLASE AZUL REPOSADO	\$27²⁵/45
A Symbol of Mexican Tradition and Culture. Medium Body, with Light Notes of Cinnamon and Banana	
CODIGO BARREL STRENGTH AÑEJO	\$33⁵⁰/67
Aged in French Oak with No Additives. Heavy on the Barrel, Light on the Fruits	

RUM	SINGLE/DOUBLE
BACARDI DIEZ 10 YEAR	\$12/24
Enjoy the Bright Notes of this 10-Year Rum, Barrel-Aged Under the Caribbean Sun. Almond and Peace Notes, Banana and Pear Palate, Pineapple and Cinnamon Finish	
RON AÑEJO CARUPANO XO	\$60²⁵/120⁵⁰
Smoky, Seductive, and Subtle Notes of Cocoa, Tobacco, Caramel, Toffee, and Almonds	
THE HEART OF RUM DIPLOMatico AMBASSADOR	\$31/62
One of Passion, Dedication, Craftsmanship and Heart. A Perfect Balance of Port Wine, Cigar Box, Dried Fruits, Chocolate with Complex Notes of Raisin, Nutmeg, and Toasted Oak	
RON ZAPACA XO	\$25/50
A Long, Smooth, and Sweet Taste of Dark Cherry, Chocolate, and Oak Spices. Best Enjoyed Near or on The Rocks	
PILAR SOLERA SHERRY	\$15/30
A Blend of Virgin Island Rums. Slight Sweetness and Spicy Finish	

BOURBON	SINGLE/DOUBLE
WOODFORD RESERVE SELECT KENTUCKY	\$15/30
Heavy with Rich Dried Fruits, Hints of Mint and Oranges, Covered with a Dusting of Cocoa, with Faint Notes of Vanilla and Tobacco Spice	
KENTUCKY OWL STRAIGHT BOURBON BATCH 11	\$31/62
Founded in 1879, 10-14-Year-Old Bourbons Are Blended with a 6-9-Year-Old Mature Bourbons to Create a Unique Blend. Best Served Neat or On the Rocks	
JEFFERSON OCEAN BOURBON	\$25/50
This Bourbon is Aged at the Mercy of the Sea... The Constant Motion of the Sea Churns this Spirit, Increasing its Interaction with the Wood. Notes of Sweet Tobacco, Brown Sugar Flavor and a Satin Finish	
WHISTLE PIG 12 YEAR	\$21/42
Matured for 12 Years in New American Oak, Finished to Perfection and Blended into a Symphony of Flavor. Smell the Winter Fruit, Taste the Apricots and Finish with Dark Chocolate	
WHISTLE PIG 15 YEAR	\$25/50
92-Proof, this Bourbon is Wise Beyond its 15-Year-Old Age Statement. One of Whistle Pig's Oldest Whiskeys. Estate Oak Rye is for the True Connoisseur of Rye. Dominated By Caramel, Warm and Rich with a Hint of Tobacco	

WHISKEY	SINGLE/DOUBLE
WESTLAND AMERICAN SINGLE MALT	\$15/30
Go West with this American Whiskey. Lovely Malt Scent and a Slight Smoky Flavor	
OLD ELK RYE	\$25/50
Made of 95% Rye, Named the Best American Rye Whiskey by The International Whiskey Competition. Taste Bold Spice of Rye, Allspice, And Peach with Caramel on the Finish. Medium Oak, Slightly Drying	
JEFFERSON OCEAN RYE WHISKEY	\$25/50
This Double-Barreled Rye Whiskey Travels the World on Ships at Sea, Blending this Bold Rye with the Rich Caramelization That Comes from the Unique Sea Aging Process and a Flavor Profile of Tobacco, Toffee and Sea Salt	
HIGH WEST RENDEZVOUS	\$15/30
Blended from Two Exotic Straight Rye Whiskeys. The Power is in the Finish...Menthol, Bright Spices and Lime Zest	
BLACKENED WHISKEY	\$17⁵⁰/35
Super Premium Whiskey Finished in a Black Brandy Cask. A Warm Honey-Amber Colored Spirit with a Touch of Butterscotch and Maple Taste	

SCOTCH	SINGLE/DOUBLE
GLENFIDDICH 12 YEAR	\$15/30
The World's Most Awarded Single Malt Scotch Whisky. Think Fresh Pear, Subtle Oak, and a Mellow Finish	
GLENMORANGIE 12 YEAR	\$17²⁵/34⁵⁰
Bursting with Rich Spiciness and Sun-Drenched Sweetness, this 12-Year Scotch Radiates with Raisins, Honeycomb and Chocolate-Covered Hazelnuts Lightened with Cinnamon Breezes	
OBAN SINGLE MALT 14 YEAR	\$22⁵⁰/45
Flavors of Rich Fruits, Smoky Dryness, Honeyed Spiciness, Honeyed Spice and a Whiff of Sea Salt. Oban is Two Centuries of Craftsmanship, Authenticity and Exceptional Taste	
DALMORE 15 YEAR	\$31/62
Dalmore 15 is Matured in American White Oak Ex-Bourbon Casks, Then Finished in Rare Sherry Casks Only Available to the Dalmore Distillery, Creating a Unique Combination of Mandarin, Vanilla, Ginger and Crushed Apples on the Palate	
BALVENIE CARIBBEAN 14 YEAR	\$25⁵⁰/51
This 14-Year-Aged Spirit is Rich with Sweet Notes of Ripe Mango, Coconut and Guava. It is a Tropical Fruit Salad for the Palate. Matured in Caribbean Rum Casks	

COGNAC	SINGLE/DOUBLE
HENNESSY XO	\$22/44
The Sensation of an Intense, Rising Heat Slowly Reveals the Complex Taste of Eaux-De-Vie Patiently Aged. Embrace the Candied Fruit and Notes of Spice	
HENNESSY PRIVILEGE	\$14/28
A Well-Balanced Cognac. Flamboyant Mahogany in Color, Vanilla and Spices in Taste with Fresh Fruit Aromatics	
REMY 1738	\$14/28
A Royal and Oaky Spirit. Generous Notes of Plum with Intense Notes of Oak and Toffee	
D'USSE VSOP	\$16²⁵/32⁵⁰
This Cognac Reveals Powerful Bouquet Aromatics, Rich in Woody Notes and Touches of Cinnamon	
REMY XO	\$21⁵⁰/43
This Smooth, Full-Bodied Cognac Presents a Velvety Texture with Complementing Spice of Cinnamon and Clove with Hints of Maple Syrup	