

COCKTAIL FAVORITES

- ULTIMATE SPICY BLOODY MARY \$13

Absolut Peppar Vodka, House-Made Bloody Mary Mix, Celery Salt Rim, Garnished with Tabasco and Applewood Smoked Bacon
- ULTIMATE TITO’S BLOODY MARY \$14

Tito’s Vodka, House-Made Bloody Mary Mix, Celery Salt Rim, Garnished with Applewood Smoked Bacon, for The Non-Spicy Lover

OPTION: VIRGIN BLOODY MARY \$8⁵⁰
- WASHINGTON LAVENDER COSMO \$12

Seattle Oola Citrus Vodka, Lavender, Cranberry, Lavender Sugar Rim
- THE PAINKILLER \$12

Rum, Pineapple Juice, Orange Juice, Coconut, Pineapple, Cherry
- IRISH COFFEE\$10⁷⁵

Coffee, Baileys, Jameson Whiskey, Whipped Cream

MIMOSAS

- ALL MIMOSAS \$10

Our Personal Favorite, Local Domaine Ste. Michelle Sparkling Wine, with Your Choice of Natural Flavors
- Orange | Apple | Grapefruit | Cranberry

NON-ALCOHOLIC

- SOMETHING COLD
- FOUNTAIN DRINKS \$3⁵⁰

Pepsi, Pepsi Zero, Starry, Dr. Pepper, Mug Root Beer, Mountain Dew
- NON-BUBBLY \$3⁵⁰

Iced Tea, Raspberry Iced Tea, Lemonade, Strawberry Lemonade
- JUICE \$4⁵⁰

Orange, Pineapple, Cranberry, Grapefruit, Tomato
- SHIRLEY TEMPLE \$3⁵⁰
- ARNOLD PALMER \$3⁵⁰
- ENERGY DRINKS \$7
- SUNRISE & ENERGIZE \$8⁵⁰
- TROPICAL ELECTRICITY \$8⁵⁰
- SOMETHING HOT
- THE ART OF TEA \$3⁵⁰

English Breakfast, Velvet, Earl Gray, Egyptian Chamomile, Sencha Green
- HOUSE BLENDED DRIP COFFEE \$3⁵⁰

Regular or Decaf
- HOT CHOCOLATE \$3⁵⁰



MUCKLESHOOT
RESTAURANT

THE MUCKLESHOOT TRIBE

WHERE WE LIVE

The eastern shores of Puget Sound and the rivers and streams of the Cascade Range that flow into it are the ancestral homeland of the federally-recognized Muckleshoot Indian Tribe. The Muckleshoot Reservation is located south and east of the City of Seattle on a rising plateau between the White and Green Rivers.

WHO WE ARE

The Muckleshoot Indian Tribe is comprised of the descendants of the area’s original Coast Salish peoples. The Tribe has lived in this area for thousands of years, possibly since the last glaciers receded. The Tribe’s ancestral homeland, now known as the Muckleshoot Usual & Accustomed Area, consists of a vast area stretching along the eastern and southern reaches of Puget Sound and the western slope of the Cascade Range.

PEOPLE OF THE SALMON

During the millennia that preceded their displacement by American settlers and industrial interests, Tribes living in the Northwest Coastal Region were among the most prosperous on the continent. At the base of their prosperity was the Salmon, which – then as now – the people regarded with great reverence.

RELOCATION TO THE MUCKLESHOOT INDIAN RESERVATION

After a brief period of armed resistance, the ancestors of today’s Muckleshoot people settled on their current reservation, which was set aside for them pursuant to the Treaties of Point Elliott and Medicine Creek. It is located at a place called Muckleshoot Prairie. Northwest Native Peoples are generally named after the locations of their villages. Thus, within a few years, those who relocated there, who had called themselves by names like Stkamish, Yilalkoamish, Skopamish, Smulkamish and Tkwakwamish came to refer to themselves by the name of their new home: “Muckleshoot.”

TODAY’S MUCKLESHOOT TRIBE

Through the Indian Reorganization Act, the Tribe adopted its constitution in 1936. It provides for a nine-member council serving rotating three-year terms. With the advice and input of the General Council, which is comprised of all community members, the Muckleshoot Tribal Council provides a full range of governance services to the reservation.

Today’s Muckleshoot Indian Tribe is one of Washington State’s larger Tribes, with an on, or near Reservation population of about 3,300. Over the years, in common with other Northwestern Tribes, the Muckleshoots have been active in asserting their rights and defending their traditional freedoms.

*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, wheat, soybeans, tree nuts, peanuts, fish, shellfish, sesame or wheat. We take steps to minimize risk and safely handle the foods that contain potential allergens, but please be advised that cross contamination may occur.

BREAKFAST FAVORITES

*FARMER’S BREAKFAST \$17
Three Eggs Cooked Your Way, Hash Browns, Choice of Bacon, Sausage, or Chicken Apple Sausage, Choice of Toast

*DEUCES WILD \$16
Two Eggs Cooked Your Way, Two Strips of Bacon, Crème Brulée French Toast

GF*STEAK AND EGGS \$30
Sirloin Steak, Two Eggs Cooked Your Way, Hollandaise, Hash Browns
SUBSTITUTE Grilled Salmon \$27

*BREAKFAST BURRITO \$20
Bacon, Avocado, Bell Peppers, Onions, Potatoes, Scrambled Eggs, Cheddar Cheese, Flour Tortilla, Smothered in Bison Green Chili

*CORNED BEEF HASH \$17
Corned Beef Brisket, Potatoes, Onions, Bell Peppers, Two Eggs Cooked Your Way

*HOMESTEAD HASH \$19
Two Eggs Cooked Your Way, Bacon, Avocado, Onions, Roasted Tomatoes, Red Potatoes, White Cheddar, Choice of Toast

*SOUTHERN COMFORT \$15
Biscuits Smothered in Country Gravy, Two Eggs Your Way

*CHICKEN FRIED STEAK AND EGGS \$22
Two Eggs Your Way, Hash Browns, Country Gravy, Choice of Toast

BENEDICTS

*BLT BENEDICT \$18
Two Poached Eggs, Crisp Pork Belly, Tomatoes, Avocado, Arugula, Hollandaise Sauce, English Muffin, Hash Browns

*EGGS BENEDICT \$18
Two Poached Eggs, Shaved Ham, Hollandaise Sauce, English Muffin, Hash Browns
SUBSTITUTE Pit-Smoked Salmon \$5

OMELETS

SERVED WITH HASH BROWNS AND YOUR CHOICE OF TOAST
(GLUTEN-FREE BREAD AVAILABLE) SUBSTITUTE EGG WHITES \$2

*PUGET SOUND \$22
Crab, Shrimp, Scallions, Asparagus, Avocado, Salsa Golf
ADD Cheese \$1

*LOADED BAKED POTATO \$16
Shredded Potatoes, Bacon, Sour Cream, Scallions, Cheddar Cheese, with a Side of Sour Cream and Salsa

♥*HARVEST \$15
Mushrooms, Onions, Tomatoes, Bell Peppers, Asparagus, Squash
ADD Cheese \$1

*DESIGN YOUR OWN OMELET \$18
Served with Hash Browns, and Choice of Toast

CHOOSE 2: PROTEIN
Country Ham, Bacon, Beyond Meat, Chicken Apple Sausage, Shrimp, or Pit-Smoked Salmon

CHOOSE 1: CHEESE
Cheddar, Swiss, Pepper Jack, American, or Jack

CHOOSE 2: VEGETABLES
Tomatoes, Onions, Spinach, Jalapeños, Bell Peppers, Avocados, Mushrooms, Squash, or Asparagus

SUBSTITUTE Egg Whites \$2

EACH ADDITIONAL Topping \$1.50

GRIDDLE CAKES AND SWEETS

*ADD TWO EGGS COOKED YOUR WAY, HASH BROWNS, AND CHOICE OF BACON, SAUSAGE, OR CHICKEN APPLE SAUSAGE FOR \$8.

BUTTERMILK PANCAKES \$14
Three Cakes, Whipped Butter, Warm Syrup, Confectioners’ Sugar
ADD Blueberries or Bananas \$3

CRÈME BRULÉE FRENCH TOAST \$15
Thick Cut Bread Coated in Crème Brulée Batter, Confectioners’ Sugar, Berries, Warm Syrup, Whipped Butter

MARKET FRESH

♥ AVOCADO TOAST \$12
Tomato, Pickled Red Onions, Radish, Queso Fresco, Nine Grain Bread
***ADD** Two Eggs Cooked Your Way \$3
***ADD** Pit-Smoked Salmon \$5

♥ OATMEAL \$10
Brown Sugar, Cinnamon, Raisin Medley, Choice of Whole Milk or Almond Milk
ADD Banana or Fresh Berries \$3

♥ BANANA SPLIT BREAKFAST PARFAIT \$10
Low-Fat Vanilla Yogurt, Honey Drizzle, Fresh Berries, House-Made Granola

FROM THE BAKERY

MUCKLESHOOT MUFFIN\$4.50
CINNAMON ROLL\$5.50
CROISSANT\$5.50
FRY BREAD\$4.50
Huckleberry Butter, Honey

ACCOMPANIMENTS

LOW FAT YOGURT\$3
SEASONAL BERRIES\$8
HASH BROWNS\$7
BACON OR SAUSAGE\$4
CHICKEN APPLE SAUSAGE\$5
*TWO EGGS COOKED YOUR WAY\$5
SINGLE PANCAKE\$5
TOAST\$3
DICED FRUIT\$7
1 BISCUIT & GRAVY\$8
SINGLE FRENCH TOAST\$5
HOLLANDAISE SAUCE\$3

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