

SMALL PLATES

Koko's Bread Planks 8

Lightly Garlic Buttered, sprinkled with Five Cheese Blend, served with Marinara Bath

Buffalo Wings 10

Jumbo Wings in your choice of Sauce with Celery

~ Spicy Buffalo with Bleu Cheese

~ Garlic Parmesan with Ranch

~ Sweet Chili Thai with Ponzu Sauce

Rice Crispied Tempura Shrimp Panang 10

Served with Sweet Chili Sauce

Chef's Famous Maryland Crab Dip 12

Broiled Jumbo Lump Creamy Crab Dip served with Grilled Pita Bread

Tenderloin Kabobs 12

Marinated Tenderloin Beef Kabobs in Merlot Demi

Sweet Potato Slides 6

Sprinkled with Powdered Sugar

Beer Battered Onion Rings 7

Thick cut Onion Rings slathered in Amber Beer Batter with Cajun Remoulade Dip

Hummus Puddle 8

Chive Hummus drizzled with Olive Oil with Grilled Pita Bread, Banana Peppers & Olives

Funky Frog Quesadilla 12

Grilled Chicken with Jack and Cheddar Cheeses nestled in a Grilled Tortilla, served with Salsa & Sour Cream

20% gratuity charged for groups of 8 or more.

SALADS

Watiki Wedge Salad 7

Iceberg Lettuce, Cherry Tomatoes, Smoked Applewood Bacon, with Bleu Cheese Dressing

Grilled Caesar's Super Bowl Salad 7

Crisp Romaine Hearts tossed in Caesar Dressing, Parmesan Sprinkles & Garlic Croutons
Add Grilled Chicken 3

Antipasto Plunge Salad 9

Chopped Romaine & Iceberg Lettuces, Salami, Ham, Banana Peppers, Olives, Asiago Cheese, Tomato & Onions, drizzled in Aged Balsamic Vinaigrette

Buffalo Chicken Salad 10

Iceberg Lettuce, Buffalo-Sauced Chicken Breast, Celery Sticks, Mozzarella Cheese, Onions & Garlic Croutons with Ranch or Bleu Cheese Dressing

Mixed Green Salad 4

Mixed Greens, Cherry Tomatoes, Slivered Carrots & Garlic Croutons with choice of Ranch, Balsamic Vinaigrette or Bleu Cheese Dressing

SLIDERS

Beef Tenderloin Slider 13

Filet Mignon Tenderloin, marinated in Garlic, Shallots, Olive Oil and Fresh Herbs with Roasted Tomatoes, Sautéed Onions & Horseradish Garlic Aioli served with Sweet Potato Fries

Cheese Burger Sliders 10

Grilled Certified Angus Beef, Tomato & Lettuce, Cheddar Cheese, Chef's Sauce

Chicken BLT Sliders 10

Herb Grilled Chicken, Bacon, Romaine & Roasted Tomato with Red Pepper Aioli

Portobello Sliders 10

Roasted Portobello Mushrooms, Sautéed Onions, Roasted Pepper & Chive Hummus

20% gratuity charged for groups of 8 or more.

SANDWICHES

Watiki Burger* 10

½ lb. Beef Patty, topped with Cheddar Cheese, Romaine, Onion & Applewood-Smoked Bacon on a Toasted Bun

Add Sautéed Mushrooms or Sautéed Onions 2

Chicken Cordon Bleu Sandwich 10

Grilled Chicken, Sliced Ham with Lemon-pepper Aioli, Broiled Provolone Cheese on a Toasted Sourdough Bun

Amber Beer-Battered Cod Sandwich 10

Crispy Cod, Romaine, Roma Tomatoes, Garlic Lemon Tartar all on a Rustic Hoagie Bun

Funky Italian 10

Salami, Pepperoni, Ham with Banana Peppers, Lettuce, Tomatoes & Onions, Four Cheese Blend Drizzled with Vinaigrette on a Rustic Hoagie Bun

Floating Meatball Sandwich 10

Handmade Beef Meatballs, Four Cheese Blend, Green Peppers, Floating in Pomodoro Sauce on a Toasted Rustic Hoagie Bun

Black Hills Cheese Steak 11

Shaved Ribeye, Provolone, Green Peppers, Sautéed Onions Spritzed with Chef's Herbed Oil & Vinegar on a Toasted Rustic Hoagie Bun

20% gratuity charged for groups of 8 or more.

PIZZAS

8" Personal 8

12" Medium 16

14" Large 18

Slider's Ultimate Meaty Special

Four Cheeses, Applewood-Smoked Ham & Bacon, Italian Sausage, Ground Burger, Pepperoni & Salami, finished with an extra layer of Cheese

Chicken Margareta

Classic Italian Pizza with Basil, Grilled Chicken, Roma Tomatoes, Four Cheeses plus Parmesan & Garlic Butter Crust

Six Cheese Garlic Pizza

Romano, Provolone, Mozzarella, Monterey Jack & Asiago Cheese plus Parmesan brushed with Herbed Garlic Butter

Prairie Gardens

Four Cheeses, Sautéed Mushrooms, Onions, Green Peppers, Black Olives, Sun-Dried Tomatoes & Spinach

Watiki Island BBQ Chicken

Four Cheeses, Grilled Breast of Chicken dunked in Sweet Baby Ray's BBQ Sauce, Applewood-Smoked Bacon, Pineapple Tidbits, Onions & Cilantro

Koko's Cajun Chicken

Creamy Parmesan Sauce, Four Cheeses, Blackened Chicken, Italian Sausage, Sautéed Mushrooms, Onions & Jalapeño Peppers

BUILD YOUR OWN PIZZA

8" Personal 8

12" Medium 11

14" Large 13

*Meat & Veggie Toppings: \$.75 personal, \$1.50 med & lg
Extra Cheese \$2.00*

Toppings:

Applewood Smoked Ham, Bacon, Italian Sausage, Pepperoni, Salami, Grilled Chicken, Ground Hamburger, Roma Tomatoes, Sun-Dried Tomatoes, Basil, Mushrooms, Onions, Green Peppers, Black Olives, Spinach, Banana Peppers, Pineapple, Jalapeño Peppers

ENTREES

Fishies & Chips 10

Amber Beer Battered Cod with Colossal Fries & Garlic Lemon Tartar

Garlic-Pepper Filet 25 *Choice of Blackening*

Aged 8 oz. Filet Mignon bathed in Garlic-Pepper Merlot Demi with Garlic Smashed Potatoes and Sautéed Green Beans & Carrots with Roasted Red Peppers.

Add Sautéed Mushrooms or Sautéed Onions 2

Parmesan Crusted Chicken 15

Parmesan Crusted Chicken Breast with White Wine Beurre Blanc with Garlic Smashed Potatoes and Sautéed Green Beans & Carrots with Roasted Red Peppers

Smoked Chicken Carbonara 16

Sautéed Chicken, Bacon, Garlic & Spinach tossed with Fettuccine Pasta and Carbonara Sauce

Portabello Verde Pasta 14

Sautéed Portabello, Roasted Red Pepper, Garlic & Spinach tossed with Fresh Fettuccine Pasta and Pomodoro Sauce

DESSERTS

Chocolate Mousse Ribbon Pie 6

Chocolate Mousse layered in Decadent Cake Wrapped in White Chocolate Ribbons

Red Velvet Cake 6

Brilliant Red Velvet Cake layers spread with Deep Chocolate Truffle Filling, frosted with Tangy Cream Cheese Icing

Rock Slide Brownie 6

Brownie Cubes, Toasted Pecans, and Drizzled with Caramel Ganache, topped with Vanilla Ice Cream and a dash of Hot Fudge

Ice Cream Island 5

Chocolate & Vanilla Scoops in a Hot Fudge River, Topped with Whipped Cream and a Cherry

Strawberry Tall-Cake Super Sundae 10

Layers of Angel Food Cake with Strawberries, Vanilla Ice Cream, Hot Fudge, Whipped Cream in a 32 ounce Super Bowl, to share with the entire Family

Consumer Advisory

Consuming Raw or Undercooked foods (Meat, Poultry, Seafood, Shellfish, or Eggs) may increase your risk of food borne illness, especially if you have certain medical conditions

Proudly serving Seattle's Best Coffee.

