



ROOM 94 IS MORE THAN JUST A ROOM — IT'S A REPRESENTATION OF ADAPTATION AND INCLUSION

Odawa Casino and its venues are owned and operated by the Little Traverse Bay Bands of Odawa Indians, and the number 94 represents a major landmark for the tribe. In September of 1994, the tribe was signed into reaffirmation as a federally recognized sovereign nation. This opened many doors for the tribe, one of which is economic development, which helps to fund tribal services and stimulates economic growth in surrounding community. Sovereignty allows the tribe to be self-sufficient and encourage both the tribe and its neighbors to flourish. Room 94 is an added example of that sovereignty being practiced in a good, positive way.

In Room 94 we've created an inclusive, unique, and inviting space for everyone. The exceptional menu makes it the perfect place to grab a bite with family; the games are ready to host a night of laughter with your friends; the fresh brews have been crafted specially for our beer lovers; the special selection of drinks add a certain flare to your night out; and the one-of-a-kind deck gives you a place for an intimate viewing of the best up-north sunsets over the bay. **We hope you'll take advantage of all Room 94 has to offer—there's always room for everyone.**

Shareables

Wonton-Wrapped Fried Pickle 14

Pickle spears wrapped with ham and Swiss cheese, wrapped in a wonton wrapper, fried and served with Sriracha ranch

Smoked Pork Belly Poutine 16

Beer-battered waffle fries, gravy, red onions, fried white-cheddar curds and smoked pork belly

Caramelized Feta 14

Whipped feta mousse, caramelized onions and honey, served with grilled pita, European cucumbers and olives

O.G. Cheese Curds 14

Crispy fried, ooey gooey garlic white cheddar curds served with a smoky pepper ranch

Corned Beef Ruben Egg Rolls 16

House-made corned beef, seasoned sauerkraut and Swiss cheese wrapped in an egg roll wrapper and fried. Served with Thousand Island dressing

Gochujang Chicken Wings 18

Smoked Korean chicken wings, fried and dipped in gochujang sauce finished with sesame seeds and scallions

Street Corn Waffle Nachos 20

Beer-battered waffle fries, topped with Mexican street-corn relish, chorizo, beer cheese, ancho crema, diced tomatoes, pickled red onion, cilantro and Cotija cheese
Add Pulled Pork 6 | Add Chicken Thighs 6

Sweet and Smokey Waffle Fries 14

Beer-battered waffle fries, sweet and smoky seasoning, parmesan and parsley. Served with a garlic aioli

Tempura-Shrimp Bao Bun 16

Tempura-shrimp, cabbage slaw with a smoky chipotle-lime dressing

Mac & Cheese and Chili

Smoked Brisket Three-Bean Chili 14

Served with fried white cheddar cheese curds, Fritos, cilantro crema, Sriracha crema

Room 94 Mac and Cheese 16

Cavatoppi smothered with our house-made cheese sauce, topped with a crispy panko topping

Smoked Mac and Cheese with Smoked BBQ Brisket 18

Cavatoppi and brisket smothered with our house-made cheese sauce, smoked low and slow

Soups & Salads

Greek Rocket Salad 14

Arugula, feta cheese, red onion, cucumber, grape tomatoes, green olives and banana peppers with Greek vinaigrette

Beer and Cheese Soup with Tempura Focaccia Sticks 10

Rich, house-made beer and cheese soup served with tempura focaccia sticks

Northern Lights Salad 14

Mixed baby greens, pickled red onions, pepitas, goat cheese and dried cherries with a smoked-jalapeño and honey vinaigrette

Romaine and Flowering Kale Salad 14

Romaine and kale tossed with toasted chickpeas and a creamy Chapon dressing sprinkled with Asiago cheese

Street Tacos

- Tempura Mahi Mahi Tacos** 15
Tempura mahi, jalapeño and cilantro lime slaw, Cotija cheese and sambal crema on flour tortillas
- Carnitas** 14
Beer-braised smoked pork carnitas, pineapple mango salsa, and Sriracha ranch on flour tortillas
- Seoul Fried Chicken** 14
Extra-crispy chicken thighs, gochujang glaze. Asian-style slaw, black sesame seeds with steamed Bao buns
- Smoke Pork Belly Burnt End Tacos** 15
House-smoked pork belly, caramelized with house-made bbq sauce. Served with pineapple mango salsa, Asian slaw and Sriracha ranch crema

Pizza

- 12-inch Pizzas on House-Made Dough**
Toppings: pepperoni, mushrooms, jalapeño peppers, banana peppers, chicken, sausage, bacon, onions, olives
- Margherita Pizza** 16
Tomato sauce and fresh mozzarella
- BBQ Chicken Pizza** 18
BBQ sauce, shredded chicken and cheddar cheese
- Smoked-Meat Lovers Pizza** 20
Brisket, pulled pork and pork belly on a ricotta cheese sauce topped with blended cheese
- Chicken Wing Pizza with Fried Curds** 18
Boneless chicken tenders, shredded and topped with fried mozzarella curds, banana peppers and drizzled with buffalo sauce
- Grilled Vegetable Pizza** 17
Balsamic-marinated grilled vegetables, topped with mozzarella blend and drizzled with balsamic glaze
- Build Your Own Pizza** 16
*Choose from our list of fresh toppings
Each Individual Topping 1 | Add Meats 5*

Burgers

Served with lettuce, tomato, onions and fries

- Plain Boy ½ lb. Patty** 13
- Cheeseburger** 14
Choice of cheese
- The Rio** 15
½ lb. patty with bacon jam, fresh jalapeños and aged cheddar cheese
- Blue Fungi** 16
½ lb. patty with Gorgonzola-filled grilled portobello cap
- Cali** 14
½ lb. patty with bacon, sprouts, avocado and Swiss
- The Hog** 17
½ lb. patty with bacon, cheddar, fried egg, pork belly, and BBQ sauce

Smokehouse Sandwiches

Served with fries

- House-Smoked Brisket** 16
Low and slow smoked brisket piled high on a toasted multi-grain sourdough. Topped with Gorgonzola, sweet pickles, onion ring and marinated cabbage slaw.
- Korean Sloppy Joe** 15
Spicy Korean-seasoned sloppy Joe served on a toasted brioche bun with a spicy pickle spear
- Smoked Pulled Pork Sandwich** 16
Low and slow smoked pork butt, Memphis-style BBQ sauce, sweet pickles and Asian slaw
- King of Smoke** 20
Brisket, pulled pork and pork belly piled high with onion rings, fried cheddar curds and Asian slaw, served with a cup of gochujang sauce for dipping
- Smoked Nashville Hot Fried Chicken Thigh Sandwich** 16
Panko-dusted smoked thigh, fried and dipped in Nashville hot sauce. Served on a brioche roll with Asian slaw and fried cheddar curds
- Three-Piece Smoked Fried Chicken Basket** 16
Fresh-fried smoked chicken breast, thigh and wing served with waffle fries dusted with a sweet and smoky seasoning
- House-Smoked Baby Back Ribs**
½ Rack 18
Full Rack 28
Served with smoked mac and cheese

**Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*