EST. 2015

ALDER & BIRCH

COCKTAILS | DINING

SOCIAL HOUR

***Seasonal Oyster Selection ½ DOZ $12**
Cocktail Sauce, Fresh Horseradish, Lemon

Braised Beef Short Rib $12
Portobellini Mushroom, Horseradish Crème

Tempura Rock Shrimp $12
Sweet Chili Glaze, Chives, Shaved Greens

Tempura Fried Calamari $10
Pepperoncini, Tomato Sauce

***Kobe Beef Meatballs $10**
Ricotta, Tomato Sauce, Grilled Baguette

Hot Pretzel Bites $8
Sweet Hot Mustard

Bacon Wrapped Dates $10
Bleu Cheese, Balsamic

**Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish & eggs may increase the risk of food borne related illness.*

BEER ON DRAUGHT 14OZ

Stone Cali-Belgique, Stone Brewery 7
Belgian IPA 6.9 abv

Shock Top Wheat Ale, Anheuser-Busch 7
Witbier 5.2 abv

Joseph James Lager, Joseph James Brewery 7
American Lager 5.2 abv

Dogfish Head 60 Minute, Dogfish Head Brewery 7
American IPA 6.0 abv

Big Blue Van, College Street Brewhouse & Pub 7
American Pale Ale, 5.8 abv

Black Butte Porter Deschutes Brewery 7
American Porter, 5.2 abv

See Your Server For Full Craft Beer Menu

SIGNATURE COCKTAILS

Alder & Birch Maple Manhattan 10
Crown Royal Maple Whisky, Maple Syrup, Angostura Bitters, Sweet Vermouth, Candied Bacon Strip

***Crimson Beauty** 10
Tres Agaves Reposado, Cartron Ginger, Strawberry, Pomegranate Juice, Lime, Egg Whites, Dehydrated Lime Wheel

The Winter Sangria 10
DaVinci Chianti, Sour Apple, Lemon, Handcrafted Cherry Sherry

The Spruce Goose 10
Bluecoat Gin, Elderflower Liqueur, Birch Syrup, Lime, Grapefruit Bitters

Modernista Colada 10
Spice-Infused Botran Reserva Rum, Pineapple Gomme, Lemon, Calahua Cream of Coconut, Espresso Foam

Lavender Kiss 10
Dehydrated Lavender Flower, Ketel One Vodka, Grand Marnier, Champagne

The Madeiran 10
Sailor Jerry Spiced Rum, Crown Royal Whisky, Leacock's Rainwater Madeira

***Bourbon Street** 10
Four Roses Bourbon, Chocolate Bitters, Fresh Lemon, Egg White, Handcrafted Cherry Sherry

And The Mule You Rode In On 10
Choose your Stoli Vodka Moscow Mule with flavored Ginger Beer: Meyer Lemon, Raspberry, Blackberry, Blood Orange, or Classic Style

WINE

	Glass | Bottle
Sparkling Wine	
Domaine Ste. Michelle, Columbia Valley, WA	11 | 35
Pinot Grigio	
Barone Fini, Italy	11 | 35
Sauvignon Blanc	
Matanzas Creek, Sonoma, CA	11 | 35
Santa Carolina, Chile	8 | 30
Chardonnay	
Rodney Strong, Russian River Valley, CA	14 | 45
Mouton Noir, "Knock on Wood", OR	12 | 40
Josh Cellars, Russian River Valley, CA	10 | 35
Viognier	
Cline, Carneros, CA	8 | 30
Fruit Wines	
Riesling, Heinz Eifel Kabinett, Mosel, Germany	10 | 38
Pinot Noir	
Mouton Noir, "Other People's Pinot", Willamette, OR	14 | 45
Meiomi, Central Coast, CA	9 | 30
Merlot	
Sterling "Vintners Reserve", CA	10 | 38
Francis Ford Coppola "Diamond", Napa, CA	8 | 30
Cabernet Sauvignon	
Educated Guess, Napa, CA	14 | 40
Seven Falls, Wahluke Slope, WA	9 | 33
Red Zinfandel	
Beran, CA	14 | 45
Full Body Reds	
Daou "The Pessimist", Paso Robles, CA	17 | 50
Malbec, Trapiche, Mendoza, Argentina	9 | 33
Sangiovese, Banfi Chianti, Tuscany, Italy	9 | 33
Shiraz, Rosemount, "Diamond Label", Australia	9 | 33

Full Wine List Available

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