

# ALDER & BIRCH

COCKTAILS DINING

## APPETIZERS

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

**\*Ocean Treasures \$24**  
*Whole Center Cut Alaskan Merus King Crab Legs, Colossal Shrimp, Seasonal Oyster, New York Clam, Lobster Medallions. Cucumber Seaweed Salad and House Made Cocktail Sauce*

**\*Sushi Grade Ahi Tuna \$14**  
*Cucumber Relish, Ponzu, Sesame Oil, Cucumber Sorbet, Wasabi and Pickled Ginger*

**\*Chilled Wild Baja Prawns \$14**  
*Cocktail Sauce, Shaved Greens, Lemon*

**Lump Crab Cake \$14**  
*Rémoulade Sauce, Lemon*

**\*Beef Carpaccio \$12**  
*Arugula, Parmesan, Lemon Mustard, Capers*

**Braised Beef Short Rib \$12**  
*Portobellini Mushroom, Horseradish Crème*

**Tempura Rock Shrimp \$14**  
*Sweet Chili Glaze, Chives, Shaved Greens*

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

## SOUPS

**Roast Tomato and Basil Bisque \$7**  
*Grilled Sourdough White Cheddar Cheese Croutons*

**Three Onion Soup \$7**  
*Crouton, Gruyère, Apple Cider*

## SALADS

**ABCD Wedge \$8**  
*Iceberg, Crisp Applewood Smoked Bacon, Vine Tomatoes, Maytag Bleu Cheese Dressing*

**Watermelon Salad \$7**  
*Goat Cheese, EVOO, Sea Salt*

**Kale and Roast Vegetable Salad \$8**  
*Kale, Root Vegetables, Snap Peas, Crispy Quinoa, Creamy Avocado Dressing*

**Classic Caesar Salad \$8**  
*Romaine, Shaved Parmesan, Crouton*

## HOUSE STEAKS

**\*Filet Mignon \$30**  
*8 oz.*

**\*Grass-Fed Ribeye \$41**  
*16 oz.*

**\*Filet Mignon \$38**  
*12 oz.*

**\*Wagyu Coulette Sirloin \$31**  
*12 oz.*

## PRIME STEAKS

**\*Bone-In Ribeye \$49**  
*22 oz.*

**\*Prime Porterhouse \$51**  
*24 oz.*

**\*New York Strip Steak \$43**  
*16 oz.*

**\*Flat Iron Steak \$27**  
*12 oz.*

## ENTRÉES

**\*Double Cut Kurobuta Pork Chop \$27**  
*Pan Fried Apples, Natural Juice, Cranberry / Mango Chutney*

**\*Free Range Chicken Breast \$25**  
*Herb Crusted, Sundried Tomato and Portobellini Pan Gravy, Roasted Carrots*

**Boneless Beef Short Rib \$29**  
*Red Wine Demi, Jardinière Garnish*

**\*Colorado Lamb Rack \$36**  
*Served Single Bone, Lamb Jus, Serrano Mint Gelatin*

## SEAFOOD

**\*Oven Roasted Halibut \$35**  
*Herb Crusted, Citrus Beurre Blanc, Pineapple Mango Relish*

**\*Wild Pacific Salmon \$30**  
*Grilled, Baked on an Alder Plank, Crawfish Tails, Spinach, Nantua Sauce, Crème Fraîche*

**\*Diver Scallops \$32**  
*Lightly Seasoned and Pan Seared, Basil Emulsion, Lemon Butter*

**Lobster Tails \$59**  
*Cold Water Tails, Clarified Butter, Grilled Lemon*

**\*Merus Alaskan King Crab \$59**  
*Center Cut Legs, Clarified Butter*

**\*Surf and Turf \$58**  
*Lobster, Petit Filet*

## SIDES

**\$7 Baked Potato**

**\$7 Grilled Asparagus** *Asiago Parmesan*

**\$7 Pommes Frites** *Truffle Sea Salt*

**\$7 Fried Quinoa**

**\$7 Roasted Root Vegetable** *Olive Oil, Sea Salt*

**\$7 Sautéed Brussels Sprouts** *Onion, Pecans*

**\$7 Bleu Cheese Scalloped Potatoes**

**\$7 Button Mushrooms, Sweet Onions**

**\$7 Grilled Cream of Corn** *Birch Syrup Crust*

**\$7 Boursin Mashed Potatoes**

**\$12 \*Roasted Bone Marrow** *Huckleberry Jam*

**\$12 Lobster Mac** *Truffle Oil*

## STEAK TOPPINGS

**\$3 \*Fried Organic Egg**

**\$3 Grilled Portobellini Mushrooms**

**\$4 Maytag Bleu Cheese**

**\$9 Oscar Style**

**\$12 Sautéed Bone Marrow**

## STEAK SAUCES

**\$2 Béarnaise Sauce**

**\$2 Red Wine Demi-Glace**

**\$2 Madagascar Peppercorn Sauce**

**\$2 Creamed Horseradish Sauce**

**\$2 Mustard Cabernet Sauce**

## BEER ON DRAUGHT 14OZ

<b>Stone Cali-Belgique, Stone Brewery</b> .....	<b>7</b>
<i>Belgian IPA 6.9 abv</i>	
<b>Shock Top Wheat Ale, Anheuser-Busch,</b> .....	<b>7</b>
<i>Witbier 5.2 abv</i>	
<b>Joseph James Lager, Joseph James Brewery</b> .....	<b>7</b>
<i>American Lager 5.2 abv</i>	
<b>Dogfish Head 60 Minute, Dogfish Head Brewery</b> .....	<b>7</b>
<i>American Ipa 6.0 abv</i>	
<b>Big Blue Van, College Street Brewhouse &amp; Pub</b> .....	<b>7</b>
<i>American Pale Ale, 5.8 abv</i>	
<b>Black Butte Porter, Deschutes Brewery</b> .....	<b>7</b>
<i>American Porter, 5.2 abv</i>	

## LONG-NECK BOTTLES

<b>Domestic Beer</b> .....	<b>5</b>
<i>Bud, Bud Light, Coors Light, Miller Lite, Michelob Ultra, O'Doul's</i>	
<b>Import Beer</b> .....	<b>6</b>
<i>Corona, Corona Light, Dos Equis, Heineken</i>	
<b>Craft Beer</b> .....	<b>7</b>
<i>#9 Magic Hat, Full Sail Amber Ale, Ghost rider White IPA, Golden Monkey, Rocky Mountain IPA, Samuel Adams Cherry Wheat, Stone IPA, Tennent's Whisky Oak, Widmer Hefeweizen</i>	

See Your Server For Full Craft Beer Menu

## SIGNATURE COCKTAILS

<b>Alder &amp; Birch Maple Manhattan</b> .....	<b>10</b>
<i>Crown Royal Maple Whisky, Maple Syrup, Angostura Bitters, Sweet Vermouth, Candied Bacon Strip</i>	
<b>Creole Burro</b> .....	<b>10</b>
<i>IXÁ Organic Reposado Tequila, Creole Shrub Rhum, Watermelon, Jalapeño</i>	
<b>The Winter Sangria</b> .....	<b>10</b>
<i>DaVinci Chianti, Sour Apple, Lemon, Handcrafted Cherry Sherry</i>	
<b>The Spruce Goose</b> .....	<b>10</b>
<i>Bluecoat Gin, Elderflower Liqueur, Birch Syrup, Lime, Grapefruit Bitters</i>	
<b>Modernista</b> .....	<b>10</b>
<i>Spice-Infused Botran Reserva Rum, Pineapple Gomme, Lemon, Brown Sugar</i>	
<b>Lavender Kiss</b> .....	<b>10</b>
<i>Dehydrated Lavender Flower, Ketel One Vodka, Grand Marnier, Champagne</i>	
<b>The Madeiran</b> .....	<b>10</b>
<i>Sailor Jerry Spiced Rum, Crown Royal Whisky, Leacock's Rainwater Madeira</i>	
<b>*Bourbon Street</b> .....	<b>10</b>
<i>Four Roses Bourbon, Chocolate Bitters, Fresh Lemon, Egg Froth, Handcrafted Cherry Sherry</i>	
<b>And The Mule You Rode In On</b> .....	<b>10</b>
<i>Choose your Stolli Vodka Moscow Mule with flavored Ginger Beer: Meyer Lemon, Raspberry, Blackberry, Blood Orange or Classic Style</i>	

## WINE

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

Full Wine List Available