

EST. 2015

ALDER & BIRCH

COCKTAILS DINING

APPETIZERS

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

Sushi Grade Ahi Tuna \$14
Cucumber Relish, Ponzu, Sesame Oil, Cucumber Sorbet

Chilled Wild Baja Prawns \$14
Cocktail Sauce, Hearts of Palm, Lemon

Lump Crab Cake \$14
Rémoulade Sauce

Beef Carpaccio \$12
Arugula, Parmesan, Lemon Mustard

Braised Short Rib \$12
Portobellini Mushroom, Horseradish Crème

Tempura Rock Shrimp \$14
Sweet Chili Glaze

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 Apple Bacon, Vine Tomatoes, Maytag Bleu Cheese Dressing

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

Chopped Vegetable Salad \$8
Root Vegetables, Snap Peas, Red Wine Vinaigrette

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

HOUSE DRY AGED STEAKS

Filet Mignon
8 oz. \$27 12 oz. \$35

Signature A&B Porter \$35
14 oz.

Grass-Fed Ribeye \$41
16 oz.

Wagyu Coulette Sirloin \$31
12 oz.

PRIME STEAKS

Bone-In Ribeye \$49
22 oz.

Flat Iron \$27
12 oz.

New York Strip Steak \$41
14 oz.

ENTRÉES

Double Cut Kurobuta Pork Chop \$26
Pan Fried Apples, Natural Herb Jus

Jidori Chicken Breast \$24
Herb-crusted, Pan Gravy, Roast Carrot

Boneless Beef Short Rib \$29
Cocktail Sauce, Hearts of Palm, Lemon

Colorado Lamb Rack \$36
Rémoulade Sauce

SEAFOOD

Oven-Roasted Sea Bass \$35
Lemon Spinach Purée

Wild Pacific Salmon \$29
Herb-crusted, Pan Gravy, Roast Carrot

Diver Scallops \$31
Pan Seared, Basil Emulsion

Australian Lobster Tails \$58
Clarified Butter, Grilled Lemon

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 Grilled Root Vegetable *Olive Oil, Sea Salt*

\$7 Sautéed Brussel Sprouts *Onion, Pecans*

\$7 Bleu Cheese Scalloped Potatoes

\$7 Button Mushrooms, Sweet Onions

\$12 Roasted Bone Marrow *Huckleberry Jam*

\$12 Lobster Mac *Truffle Oil*

STEAK TOPPINGS

\$3 Fried Organic Egg

\$3 Grilled Portobello Mushroom

\$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

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

LONG-NECK BOTTLES

Budweiser	4.25
Bud Light	4.25
Coors Light	4.25
Miller Lite	4.25
Michelob Ultra	4.25
Corona Light	5
Corona	5
Dos Equis	5
Heineken	5
O'Doul's (Non-Alcoholic)	4.25

SIGNATURE COCKTAILS

Alder And Birch Maple Manhattan	10
<i>Knob Creek Smoked Maple Bourbon, Maple Syrup, Angostura Bitters, Sweet Vermouth, Candied Bacon Strip</i>	
Crimson Beauty	10
<i>Tres Agaves Reposado, Canton Ginger, Strawberry, Pomegranate Juice, Lime, Egg Whites, Dehydrated Lime Wheel</i>	
The Winter Sangria	10
<i>DaVinci Chianti, Sour Apple, Lemon, Handcrafted Cherry Sherry</i>	
The Spruce Goose	10
<i>Blue Coat Gin, Elderflower Liqueur, Birch Syrup, Lime, Grapefruit Bitters</i>	
Modernista Colada	10
<i>Spice-Infused Botran Reserva Rum, Pineapple Gomme, Lemon, Calahua Cream of Coconut, Espresso Foam</i>	
Lavender Kiss	10
<i>Dehydrated Lavender Flower, Ketel One Vodka, Grand Marnier, Champagne</i>	
The Madeiran	10
<i>Sailor Jerry Spiced Rum, Crown Royal Whisky, Leacock's Rainwater Madeira</i>	
Bourbon Street	10
<i>Four Roses Bourbon, Chocolate Bitters, Fresh Lemon, Egg White, Handcrafted Cherry Sherry</i>	
And The Mule You Rode In On	10
<i>Choose your Stolli Vodka Moscow Mule with flavored Ginger Beer: Meyer Lemon, Raspberry, Blackberry, Blood Orange, or Classic Style</i>	

WINE

Glass / Bottle

Sparkling Wine

Domaine Ste. Michelle, Columbia Valley, WA 11 | 35

Pinot Grigio

Barone, 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, Rhone Blend, Carneros, CA..... 8 | 30

Fruit Wines

Heinz Eifel Kabinett, Mosel, Germany 10 | 38

Pinot Noir

Mouton Noir, "Other People's Pinot", OR 14 | 45

Meiomi, Central Coast, CA 9 | 33

Merlot

Sterling "Vintners Reserve", CA 10 | 38

Francis Coppola "Diamond", Napa, CA..... 8 | 30

Cabernet Sauvignon

Educated Guess, Alexander Valley, CA 14 | 45

Seven Falls, Wahluke Slope, WA 9 | 33

Red Zinfandel

Beran, CA..... 14 | 45

Full Body Reds

Orin Swift, "The Prisoner" 19 | 79

Malbec, Trapiche, Argentina 9 | 33

DaVinci, Banfi, Tuscany, Italy 9 | 33

Rosemount Diamond Shiraz, Australia 9 | 33

Full Wine List Available