

EST.  2015

# ALDER & BIRCH

COCKTAILS DINING

## SWEETS

**New York Style Cheesecake \$8**

**Crème Brûlée \$8**

*Housemade Raspberry Champagne Sorbet*

**Brioche Bread Pudding \$8**

*Hard Bourbon and Birch Syrup Sauce*

**Key Lime Pie \$8**

**Strawberry Shortcake \$8**

*Grilled Pound Cake, Strawberries,  
Vanilla Bean Ice Cream*

**Flourless Chocolate Cake \$8**

*Housemade Vanilla Bean Ice Cream*

**Double Bock Beer Float \$8**

*Wasatch Double Bock (8% abv), Vanilla Bean  
Ice Cream, Salted Caramel Baileys*

**Banana Rum Cake \$9**

*Hard Birch Rum Sauce, Vanilla Bean Ice Cream*

## 3 SELECTIONS \$6

*Sorbet*

**Raspberry Champagne**

**Mango**

*Ice Cream*

**Spumoni**

**French Vanilla**

**Chocolate**

## COFFEE

**Regular or Decaf \$4**

**Latte \$5**

**Espresso \$5**

**Cappuccino \$5**

**Macchiato \$5**

## HARNEY & SONS TEA \$4

**Organic English Breakfast, Paris,**

**Decaf Ceylon, Darjeeling,**

**Japanese Sencha, Mint Verbena,**

**Earl Grey Supreme, Chamomile**

## AFTER DINNER CORDIALS

**Graham's Six  
Grapes Ruby  
\$10**

**Remy XO  
\$55**

**Leacock's  
Rainwater Madeira  
\$10**



## LOUNGE MENU

**\*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.*