

EST. 2015

# 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 \$8**  
Grilled Sourdough White Cheddar Cheese Croutons

**Three Onion Soup \$8**  
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 \$34**  
8 oz.

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

**\*Filet Mignon \$40**  
12 oz.

**\*Wagyu Coulette Sirloin \$32**  
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 \$29**  
12 oz.

## ENTRÉES

**\*Double Cut Kurobuta Pork Chop \$28**  
Pan Fried Apples, Natural Juice, Cranberry / Mango Chutney

**\*Free Range Chicken Breast \$26**  
Herb Crusted, Sundried Tomato and Portobellini Pan Gravy, Roasted Carrots

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

**\*Colorado Lamb Rack \$37**  
Served Single Bone, Lamb Jus, Serrano Mint Gelatin

## SEAFOOD

**\*Oven Roasted Halibut \$36**  
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 \$34**  
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 Pommies 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**

An 18% service charge will be added to parties of 8 or more

\*Clark County Health District Advisory 96.03.038: Thoroughly cooking foods of animal origin such as beef, eggs, lamb, milk, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

## 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>Black Butte Porter, Deschutes Brewery</b> .....	<b>7</b>
<i>American Porter, 5.2 abv</i>	
<b>Lagunitas Pils, Lagunitas Brewery</b> .....	<b>7</b>
<i>Czech Pilsner, 6 abv</i>	
<b>Sculpin IPA, Ballast Point Brewery</b> .....	<b>7</b>
<i>American IPA, 7 abv</i>	
<b>Seasonal Draught</b> .....	<b>7</b>

## 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, Samuel Adams Cherry Wheat, Stone IPA, 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 Whisky, Maple Syrup, Angostura Bitters, Sweet Vermouth, Candied Bacon Strip</i>	
<b>Blackberry Bramble</b>	<b>10</b>
<i>Ketel One Vodka, Blackberry Balsamic Syrup, Cointreau</i>	
<b>The Winter Sangria</b>	<b>10</b>
<i>DaVinci Chianti, Sour Apple, Lemon, Handcrafted Cherry Sherry</i>	
<b>The Social</b>	<b>10</b>
<i>Bluecoat Gin, Cointreau, Peychaud's Bitters, Orange</i>	
<b>Desert Remedy</b>	<b>10</b>
<i>Dewar's White Label, Drambuie, Dogfish IPA, Strawberry Peppercorn Syrup</i>	
<b>Lavender Kiss</b>	<b>10</b>
<i>Dehydrated Lavender Flower, Ketel One Vodka, Grand Marnier, Champagne</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>	
<b>Faja de Oro (Band of Gold)</b>	<b>50</b>
<i>Don Julio 1942, Carpano Antica, Chocolate, Cinnamon</i>	

## WINE

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